



# Polo Grill



## APPETIZERS

Jumbo Shrimp Cocktail with Spicy Cocktail Sauce  
Goat Cheese and Roasted Red Pepper Terrine  
Smoked Norwegian Salmon  
Potted Smoked Pork with a Sweet Corn Salsa  
Skewer of Monkfish and Bresaola Wrapped Sea Scallops  
Escargots in Freuillete Crust with Garlic and Brandy Sauce

## SOUPS

New England Clam Chowder  
French Onion Soup with Gruyere Gratinated Crouton  
Lobster Bisque

## SALADS

The "Wedge" with Bleu Cheese and Crumbled Bacon  
Tomato and Sweet Onion Salad  
Hearts of Palm Salad  
Caesar Salad prepared Tableside

## MAIN COURSES

*All Beef Cuts are Aged Black Angus Beef*

Broiled New York Striploin Steak  
Grilled Filet Mignon  
Porterhouse Steak  
Grilled Rack of Lamb  
Grilled Veal Chop  
Roasted Chicken with Herbs and Olive Oil  
Mesquite Grilled Double Cut Pork Chop  
The following sauces are always available:  
Balsamic Vinegar, Bearnaise, Hollandaise, Creamy Horseradish, and Au Poivre

## SEAFOOD

The Polo Surf & Turf - Lobster Tail with Filet Mignon  
Grilled Shrimp Scampi over Roasted Tomatoes  
Grilled Ahi Tuna Mediterranean  
Grilled Mahi Mahi Filet

*Please Ask Your Waiter for the Special Fish of the Day*

## SIDE DISHES

Creamy Garlic Mashed Potatoes  
Baked Potato with Trimmings  
Fried Ranch Potatoes  
Creamed Spinach  
Wild Mushrooms Ragout  
Seasonal Fresh Vegetables



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*Dessert*

**New York Style Cheesecake**

**New Orleans Pecan Pie**

**Chocolate Fudge Cake**

**Warm Apple Pie with Vanilla Ice Cream**

**Bread & Butter Pudding**

**Seasonal Fresh Fruit Plate**