

STEAKHOUSE *Polo* HOUSE

Our Prime Steaks & Rib

Are dry aged "in-house" for a minimum of 28 days in our own special dry-air refrigeration equipment.

(Choice of Two Sides Included)

Filet Mignon	6 oz / 32	10 oz / 42	Pork Chop	24
New York Strip Steak	10 oz / 36	14 oz / 42	Dover Sole	39
Rib Eye Steak		14 oz / 36	Wild Alaskan Salmon Steak	32
Prime Rib Of Beef	14 oz / 29	16 oz / 32	Lobster Française	32

Starters & Small Plates

Artichoke Polonaise <i>With Extra Virgin Olive Oil & Lemon</i>	11	Baked Oyster Rockefeller <i>Spinach, Bacon, Penrod and Hollandaise</i>	16
Chilled Poached Jumbo Shrimp <i>With Homemade Cocktail Sauce</i>	15	Crispy Calamari <i>With Sweet Chili Sauce</i>	10
Jumbo Lump Crabmeat Cocktail <i>With Homemade Cocktail Sauce</i>	16	Flatbread <i>With Tenderloin Tips, Mushrooms, Onions & Blue Cheese</i>	14
Shrimp & Scallops <i>Over Crispy Polenta with Red Pepper Relish</i>	14	Prime Sirloin Twin Mini-Burgers <i>With Mediterranean Slaw, Home-cut Fries</i>	12
Steak Tartar <i>Prime Tenderloin of Beef, Onions, Capers with Toastpoints</i>	16	Sliced Sirloin Salad <i>Over Arugula & Blue Cheese Salad</i>	20
		Ahi Tuna Poke <i>Over Crispy Sushi Rice and Wasabi Aioli</i>	12

Medius-Terra - "Between the Lands"

An eclectic selection of non-traditional Steakhouse items featuring healthy ingredients and preparation...olive oil, capers & more

Tortellini Alfredo <i>With Pancetta & Shrimp</i>	16	Shrimp Scampi <i>Over Angel Hair Pasta</i>	30
Seared Sea Scallops <i>Over Julienne of Vegetables, Grand Marnier Sauce</i>	30	Sake-Miso Marinated Baked Sea Bass <i>With Jasmine Rice & Baby Bok Choy</i>	30
Pan Seared Veal Chop <i>With Arugula, Grilled Vegetables, Tuscan Vinaigrette</i>	36	Grouper Filet Mediterranean <i>With Olives, Capers, Tomatoes, & Cumin Sauce, Creamy Polenta</i>	28
Chicken Scaloppini <i>With Mushrooms, Capers & Tomato, Potato Puree</i>	24	Potato Crusted Yellowtail Snapper <i>Baby Spinach, Sundried Tomato & Feta Cheese</i>	30

Soups & Salads

Maine Lobster Bisque <i>With Aged Cognac</i>	12	Iceberg Lettuce Wedge <i>Slab Bacon & Maytag Blue Cheese Dressing</i>	10
Chilled Gazpacho <i>With Seasoned Croutons & Diced Cucumber</i>	8	Polo's Chopped Salad <i>Chopped Fresh Greens, Aged Cheddar, Hearts of Palm, European Cucumber, Tomato, Red Onion, Blue Cheese and Bacon. Tossed in our White Wine Vinaigrette</i>	10
Classic Baked Onion Soup <i>Topped with Puffed Pastry & Gruyère Cheese</i>	10	Classic Caesar Salad (Tablesides for Two) <i>Seasoned Croutons, Anchovies & Shaved Reggiano</i>	20
Sliced Tomato & Onion Salad <i>With Maytag Blue Cheese</i>	10		

Sides

- Creamed Spinach • Hash Browned Potato
- Sautéed Wild Mushrooms • Mashed Potato
- Baked Idaho Potato • Grilled Asparagus
- Sleeved French Fries • Baked Sweet Potato

Sauces

- Herbed Butter • Peppercorn
- Lemon Butter & Capers Sauce
- Mushrooms • Bernaise
- Port Wine

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

The Colony