

# STEAK HOUSE

## Starters & Small Plate

- Jumbo Lump Crabmeat Cocktail** 16  
*With Homemade Cocktail Sauce*
- Steak Tartar** 16  
*Prime Tenderloin of Beef, Onions, Capers with Toastpoints*
- Chilled Poached Jumbo Shrimp** 15  
*With Homemade Cocktail Sauce*
- Ahi Tuna Poke** 12  
*Over Crispy Sushi Rice and Wasabi Aioli*
- Polo's Chopped Salad** 10  
*Tossed in Our White Wine Vinaigrette*
- Classic Caesar Salad** 10  
*Seasoned Croutons, Anchovies & Shaved Reggiano*
- Maine Lobster Bisque** 12  
*With Aged Cognac*
- Soup du Jour** 10  
*Freshly Made Daily*

### *Chef's Daily Special*

*The Chef will Create a Special Dish for You this Evening*

## Our Prime Steaks & Ribs

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

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|-----------------------------|------------|------------|
| <b>Filet Mignon</b>         | 6 oz / 32  | 10 oz / 42 |
| <b>New York Strip Steak</b> | 10 oz / 36 | 14 oz / 42 |
| <b>Rib Eye Steak</b>        |            | 14 oz / 36 |

*Served with Chef's Fresh Garden Vegetables & Potato of the Day*

## Entrée

- Shrimp Scampi** 30  
*Over Angel Hair Pasta*
- Sake Miso Marinated Baked Sea Bass** 30  
*With Jasmine Rice & Baby Bok Choy*
- Chicken Scaloppini** 24  
*With Mushrooms, Capers, Tomato & Potato Puree*
- Potato Crusted Yellowtail Snapper** 30  
*Baby Spinach, Sundried Tomato & Feta Cheese*
- Pan-Seared Veal Chop** 36  
*With Arugula, Grilled Vegetables, Tuscan Vinaigrette*
- Salmon Steak** 32  
*Rice Pilaf & Fresh Garden Vegetables*
- Seared Sea Scallops** 30  
*Over Julienne of Vegetables, Grand Marnier Sauce*