

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

Our Prime Steaks & Ribs

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

- Filet Mignon** 6 oz / 32 10 oz / 42
- New York Strip Steak** 10 oz / 36 14 oz / 42
- Rib Eye Steak** 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

Chef's Daily Special

The Chef will Create a Special Dish for You this Evening