Your Choice of Classic Preparations:

RARE
Nicely seared on the outside. Red, cool on the inside.

MEDIUM RARE
Red, warm center. Slightly firm.

MEDIUM
Hot, pink center. More firm than medium rare.

MEDIUM WELL
Cooked throughout, a slight hint of pink at the center.

WELL DONE
Fully cooked through. No pink left at center.

USDA PRIME BEEF
Of all the beef produced in the U.S. only 2% is certified prime grade by the USDA. Our USDA prime beef comes from the very finest Black Angus cattle the Midwest has to offer. Then we dry age the beef for a minimum of 28 days, imparting a buttery taste and meltingly tender texture that many beef connoisseurs herald as the ultimate beef experience.

Starters
- Colossal Chilled Shrimp Trio with Spicy Cocktail Sauce
- Terrine of Wisconsin Goat Cheese and Spring Vegetables
- Hearts of Palm Timbale Remoulade
- Warm Foie Gras and Mushrooms Bundled in Short Crust Dough, Served with Port Wine Reduction
- Oysters Rockefeller
- Escargot in Feuilleté Crust with Garlic and Brandy Sauce
- Chesapeake Bay Lump Crabmeat Cake with Pommery Mustard Sauce

Soups
- New England Clam Chowder
- French Onion Soup with Gruyère Gratinated Croûton
- Lobster Bisque Topped with Morsels of Roasted Lobster

Salads
- Iceberg “Wedge” with Crumbled Maytag Blue Cheese and Bacon Bits
- Beefsteak Tomato and Sweet Onion Salad
- Classic Caesar Salad Prepared Tableside
- Waldorf Salad

Salad Entrée
- Polo Original Cobb Salad with Your Choice of:
  - Grilled New York Steak
  - Grilled Chicken Breast
  - Grilled Tuna Steak

Sauces
- Béarnaise
- Hollandaise
- Creamy Horseradish
- Au Poivre
- Blue Cheese

Steaks & Chops
All Beef is USDA Prime and Dry Aged a Minimum of 28 days. Steaks and Chops are Available Blackened.

- New York Strip
- Filet Mignon
- Rib Eye
- Veal Chop
- Porterhouse
- Grilled Colorado Rack of Lamb
- Mesquite Grilled Double Cut Pork Chop
- Jacques Pépin Signature Dish
  - Herb Roasted Rotisserie Free Range Chicken

Prime Rib
- King’s Cut 32 oz Prime Rib – Bone-in
- Queen’s Cut 16 oz Prime Rib – Boneless

Fish & Seafood
The Polo Surf & Turf:
Florida Lobster Tail & Filet Mignon

- Whole Maine Lobster
- Steamed with Drawn Butter or Gratinated with Breadcrumbs, Olive Oil, Garlic and Parsley
- Pancetta Wrapped Veal Filet à la Oscar with Bay Lobster Tail
- Grilled Jumbo Shrimp Scampi Over Roasted Tomatoes
- Grilled Mahi Mahi Fillet

Sides
- Roasted Garlic Mashed Potatoes
- Truffle Mashed Potatoes
- Idaho Baked Potato
- Steak Fries
- Potatoes Au Gratin
- Crispy Onion Rings
- Creamed Spinach
- Wild Mushroom Ragoût
- Haricots Vert Amandine
- Steamed Asparagus Spears