

STARTERS

OYSTERS* Kumamoto & Beau Soleil ½ Dozen 28

CRUDITÉS Fresh Vegetables with Homemade Ranch 20 (V)

SHRIMP COCKTAIL Bombay Cocktail Sauce 34

PIGS IN A BLANKET Spicy Brown Mustard 18

THE POLO BAR CRAB CAKE Thinly Crusted with Mustard Bell Pepper Sauce 36

TUNA TARTARE* Avocado, Mustard Greens & Crispy Shallots with Soy Ginger Dressing 32

CLAMS OREGANATA Prosciutto, Breadcrumbs, Garlic & Shallots with a Lemon-Butter Sauce 24

CAVIAR & POTATOES* 1 oz. Golden Osetra with Crispy Potatoes, Crème Fraîche & Chives 145

SOUP & SALADS

MUSHROOM SOUP Arugula Pesto & Crispy Hen-of-the-Woods Mushroom 22 (V)

CLASSIC CAESAR SALAD* Romaine Hearts & Country Bread Croutons with Shaved Pecorino 24

CHOPPED VEGETABLE SALAD Cucumber, Tomatoes, Avocado, Asparagus, Green Beans, Hearts of Palm, Radishes, Black Olives & Vermont Creamery Feta with Mustard Vinaigrette 24 (V)

BLT SALAD Iceberg, Cherry Tomatoes, Grilled Berkshire Bacon & Oregon Blue Cheese with Herb Yogurt Dressing 26

SEASONAL VEGETABLES

BEET SALAD Tricolor Beets with Bayley Hazen Blue Cheese, Endive, Pistachio & Champagne Vinaigrette 24 (V)

WINTER CITRUS BURRATA Blood Orange, Shaved Fennel & Mint with Citrus Vinaigrette 24 (V)

ROASTED CAULIFLOWER Charred Mushrooms, Romesco Sauce, Microgreens, Lemon & Olive Oil 28 (V)

CLASSICS

RALPH'S CORNED BEEF SANDWICH Melted Swiss on Marbled Rye with Coleslaw 36

DOVER SOLE Pan-Seared with Meyer Lemon Butter Sauce 85
with Golden Osetra Caviar 115

GRILLED BRANZINO Braised Fennel, Sunchoke Purée & Cilantro Pesto with a Lemon Broth 45

LOCH DUART SALMON Romanesco, Sugar Snap Peas & Green Beans with Meyer Lemon Butter Sauce 42

ROASTED CHICKEN Mashed Potatoes, Traditional Au Jus & Roasted Garlic 45

VEAL MILANESE Arugula, Fennel, Red Onion, Radishes & Cherry Tomatoes 70

STEAKS & BURGERS

THE POLO BAR BURGER 35

Tomato, Lettuce, Onions, Pickles, Cheddar Cheese & Crispy Bacon
with Hand-Cut Fries

VEGGIE BURGER 28 (V)

Black Bean, Quinoa & Roasted Beets with Avocado, Tomato, Pepper Jack Cheese & Barbecue Sauce
with Hand-Cut Fries

PRIME FILET MIGNON 95

10 oz. with Onion Rings

NEW YORK STRIP 98

16 oz. with Choice of Peppercorn Sauce, Chimichurri, or Horseradish Cream Sauce

BONE-IN RIB EYE 120

22 oz. with Choice of Peppercorn Sauce, Chimichurri, or Horseradish Cream Sauce

SIDES

Hand-Cut Fries 14

Mashed Potatoes 16

Creamed Spinach 16

Charred Heirloom Cauliflower 16

Roasted Brussels Sprouts & Bacon 18

Sautéed Garlic Spinach 12

Roasted Hen-of-the-Woods Mushrooms 20

(V) – VEGETARIAN

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

If you have a food allergy or intolerance, please notify us.