

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

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

SOUP & SALADS

RICKY'S YELLOW GAZPACHO Watermelon, Cucumber, Red Bell Pepper & Basil 21 (V)

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

CLASSIC CAESAR SALAD* Gem Lettuce & Country Bread Croutons with Shaved Pecorino 24

WATERMELON SALAD Feta Cheese, Sliced Jalapeño, Cherry Tomatoes & Mint with Sherry Vinaigrette 22 (V)

SANTA BARBARA SALAD Gem Lettuce, Avocado, Orange, Cilantro, Basil, Vermont Creamery Feta & Taggiasca Olives with White Balsamic Vinaigrette 24 (V)

SEASONAL VEGETABLES

ZUCCHINI SALAD Baby Arugula, Basil & Toasted Almonds with a Lemon Parmesan Vinaigrette 24 (V)

BURRATA & HEIRLOOM TOMATOES Pistachio, Pesto & Basil 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 88
with Golden Osetra Caviar* 118

GRILLED BRANZINO Marinated Heirloom Tomatoes, Shallots, Capers & Olives 45

LOBSTER ROLL Celery, Lemon & Tarragon on a Toasted Brioche Bun with Old Bay Potato Chips 48

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

CHICKEN PAILLARD Arugula, Cherry Tomatoes, Green Asparagus, Sugar Snap Peas, Baby Carrots & Shaved Radish 36

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

Sautéed Garlic Spinach 12

Sugar Snap Peas with Chili Flakes 14

Steamed Green Asparagus with Lemon Zest 14

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.