

STARTERS

OYSTERS* Kumamoto & Beau Soleil, ½ Dozen 24

SEAFOOD PLATEAU FOR TWO East & West Coast Oysters, Half of a Lobster, Shrimp Cocktail, Peekytoe Crab 85

SHRIMP COCKTAIL with Bombay Cocktail Sauce 28

PIGS IN A BLANKET with Spicy Mustard 14

THE POLO BAR CRAB CAKE Thinly Crusted & Served with Mustard Bell Pepper Sauce 24

TUNA TARTARE* Avocado, Mustard Greens & Crispy Shallots with Soy Ginger Dressing 25

CLAMS OREGANATA Breadcrumbs, Proscuitto, Garlic, Shallots & Oregano 20

CRISPY CALAMARI & ZUCCHINI Pickled Jalapeño Tartar Sauce & Roasted Tomato Sauce 20

CAVIAR & FINGERLING POTATOES* 1 ounce Golden Osetra with Crème Fraîche MP

SOUPS & SALADS

ROASTED HONEYNUT SQUASH SOUP Mushroom & Sage 16 (V)

CAESAR SALAD Romaine Hearts & Croutons with Pecorino 18

CHOPPED VEGETABLE SALAD Cucumber, Tomatoes, Avocado, Asparagus, Green Beans, Hearts of Palm, Radishes, Black Olives & Vermont Creamery Feta with Lemon Oregano Dressing 22 (V)

THE POLO BAR SALAD Greens, Avocado, Tomatoes, Cucumber & Shaved Radishes with Mustard Vinaigrette 18 (V)

BLT SALAD Iceberg, Cherry Tomatoes, Grilled Berkshire Bacon & Oregon Blue Cheese with Herb Yogurt Dressing 18

AVOCADO AND CRAB SALAD Microgreens, Cherry Tomatoes & Cucumber with Lime Vinaigrette 28



CLASSICS

RALPH'S CORNED BEEF SANDWICH Melted Swiss & Horseradish Coleslaw on Marble Rye 28

WILD STRIPED BASS Honeynut Squash Purée, Autumn Vegetables & Hazelnuts with Sage Brown-Butter Sauce 44

DOVER SOLE Pan-Seared with Meyer Lemon Butter Sauce 65
Golden Osetra Caviar 24

GRILLED FISH OF THE DAY Sautéed Broccoli Rabe MP
Choice of Romesco, Spicy Parsley-Garlic Sauce, Herb Vinaigrette or Roasted Tomato Sauce.

LOCH DUART SALMON Romanesco, Sugar Snap Peas & Green Beans with Meyer Lemon Butter Sauce 34

PUMPKIN TORTELLI Sage & Hazelnut with Port Wine Reduction 24 (V)
White Truffle 3 grams 45

CHICKEN PAILLARD Baby Kale, Endive, Baby Carrots, Autumn Radishes & Toasted Walnuts with Whole-Grain Mustard Vinaigrette 28

CHICKEN UNDER A BRICK Sautéed Spinach with Lemon & Rosemary 34

VEAL MILANESE Wild Arugula, Fennel, Red Onion, Radishes & Cherry Tomatoes 47

STEAKS & BURGERS

THE POLO BAR BURGER Tomatoes, Lettuce, Onions, Pickles, Cheddar & Crispy Bacon with Hand-Cut Fries 28

VEGGIE BURGER Avocado, Heirloom Tomato, Pepper Jack Cheese & Barbecue Sauce 22 (V)

PRIME FILET MIGNON Onion Rings 10 ounces 57

NEW YORK STRIP STEAK Hand-Cut Fries 16 ounces 55

DOUBLE RL BONE-IN RIB EYE Hand-Cut Fries 22 ounces 70

All of our Steaks are USDA Prime Angus.

Choice of Peppercorn Sauce, Spicy Parsley-Garlic Sauce or Horseradish Cream Sauce.

SIDES (V)

Hand-Cut Fries 11

Mashed Potatoes 11

Sautéed Garlic Spinach 11

Roasted Baby Brussels Sprouts 12

Little Gem Lettuce with Mustard Vinaigrette 12

Creamed Spinach 14

Charred Heirloom Cauliflower 13

Roasted Hen-of-the-Woods Mushrooms 16

@thepolobar

(V) - VEGETARIAN

PROPER ATTIRE REQUIRED

THE POLO BAR IS OPEN DAILY AT 5PM FOR DINNER

RESERVATIONS ONLY

Please call 212.207.8562

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

Please respect the privacy of other guests and limit photography to your own party.