

STARTERS

OYSTERS* Kumamoto & Beau Soleil, ½ Dozen 24

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

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

WARM MAINE LOBSTER Gem Lettuce & Endive with Citrus Vinaigrette 32

CAVIAR & FINGERLING POTATOES* 1 ounce Golden Osetra with Crème Fraîche 125

SOUPS & SALADS

SPRING BEAN & BROCCOLI RABE SOUP Pancetta, Fava Beans, Haricots Verts & Parmesan Rye Toast 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)

FENNEL & CELERY SALAD Pine Nuts, Parmesan & Lemon Vinaigrette 22 (V)

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

GLAZED HEIRLOOM CARROTS Spiced Yogurt, Toasted Pistachio & Mint 20 (V)

CLASSICS

RALPH'S CORNED BEEF SANDWICH Melted Swiss on Marbled Rye with Horseradish Coleslaw 28

DOVER SOLE Pan-Seared with Meyer Lemon Butter Sauce 70
Add Golden Osetra Caviar 22

GRILLED BRANZINO Sautéed Broccoli Rabe, Grape Tomatoes & Garlic Chips 40
Choice of Romesco, Spicy Parsley Vinaigrette, Herb Aioli or Roasted Tomato Sauce

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

ROASTED CAULIFLOWER Charred Wild Mushrooms, Romesco Sauce, Microgreens, Lemon & Olive Oil 26 (V)

CHICKEN PAILLARD Baby Kale with Wild Mushrooms, Citrus Braised Endive & Pickled Sunchoke 28

ROASTED CHICKEN Mashed Potatoes, Traditional Au Jus & Roasted Garlic 34

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

WILD MUSHROOM & KALE RAVIOLI Mascarpone & Parmigiano-Reggiano with Shaved Black Truffle 46 (V)

STEAKS & BURGERS

THE POLO BAR BURGER

Tomatoes, Lettuce, Onions, Pickles, Cheddar & Crispy Bacon with Hand-Cut Fries 28

VEGGIE BURGER

Black Bean, Quinoa, Roasted Beets, Avocado, Pepper Jack Cheese & Barbecue Sauce with Hand-Cut Fries 22 (V)

PRIME FILET MIGNON 10 ounces 61

Onion Rings

NEW YORK STRIP STEAK 16 ounces 55

Hand-Cut Fries

BONE-IN RIB EYE 22 ounces 70

Hand-Cut Fries

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

SIDES

Hand-Cut Fries 11

Mashed Potatoes 11

Creamed Spinach 14

Charred Heirloom Cauliflower 13

Roasted Hen-of-the-Woods Mushrooms 16

Mixed Green Salad 12

Roasted Brussels Sprouts & Bacon 14

Sautéed Garlic Spinach 11

(V) - VEGETARIAN

*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.