



Starters

Polo Lump Crab Cake \$19.95

Pan seared with spicy pesto lemon aioli

Classic Escargot \$13.95

Tender French snails baked in a generous garlic butter & served with crusty french bread

Polo Seafood Bisque

\$10.95 Bowl \$7.95 Cup

Shrimp Scampi \$20.95

Four large shrimp sautéed with tomato, garlic and herbed Scampi butter

The Bleu Wedge or Caesar \$8.95

Our fresh & crisp traditional signature salads

Fresh Beet Salad with Romaine \$8.95

Served with homemade French Vinaigrette Dressing

Sauteed Sea Scallops \$23.95

Fresh Sea Scallops served w/ Tomato & Lemon Butter Sauce

Polo Specialties

Polo Club Meatloaf \$28.95

Certified Black Angus Beef With A Burgundy Mushroom Sauce & Fried Onions on top

Roast Duckling A L'Orange \$38.95

Crispy Long Island half duckling served with a classic Orange Liquor sauce.

Kelly Scallops \$39.95

Fresh large sea scallops that are sautéed with white Wine, garlic, tomato and smothered in Beurre Blanc

Fresh Grouper \$39.95

Fresh local Black Grouper that is seared and Baked in butter and served with Pineapple Salsa

Polo Grouper \$39.95

Fresh local Black Grouper baked with Goat Cheese, Sun Dried Tomatoes, Olives, herbs and lemon butter

Filet Mignon Bordelaise \$45.95

Center cut 7 Oz. choice tenderloin grilled to perfection with a delicious bordelaise sauce & topped with crispy onion rings

*All Featured Entrees are included with Wine & Dine For 2

\$85 For Two

Choose any 2 Featured Entrees Below
And One Bottle from our Featured Wines for Two

Featured Entrees

***Onion Encrusted Mahi Mahi \$38.95**

Fresh local Mahi Mahi grilled to perfection with Fried onions and lemon butter sauce.

***Salmon Tarragon \$37.95**

Sauteed Salmon encrusted with Tarragon & Parsley and topped with a Dijon butter sauce

***Shrimp Scampi \$37.95**

Seven large shrimp sautéed with tomato, garlic and herbed Scampi butter served in a casserole dish with saffron rice.

***Polo Lump Crab Cakes \$36.95**

Traditional Southern recipe with all white lump crab meat, light seasoning and served with a creamy pesto lemon aioli

***Trout Almandine \$36.95**

Fresh butterflied trout sautéed golden brown & served With buttery wine sauce and toasted almonds

***Hatfield Pork Chop \$33.95**

Moist and tender 10 Oz. Premier Chop with Apple Brandy Sauce

***Polo Chicken \$33.95**

A hearty chicken breast topped with medallions of fresh goat cheese, olives, lemon & fresh herbs

***Veal Picatta \$36.95**

Very tender and thinly pounded veal cutlet sauteed with lemon butter and capers. A true classic!

***Calves Liver w/ Bacon \$33.95**

A classic dish with top quality calves liver, crispy bacon & served with sautéed onions on top

***Pork Schnitzel with Cherries \$33.95**

Slightly breaded pork tenderloin, thinly pounded And complimented with a Bing cherry sauce

***Black Angus Short Rib \$34.95**

Certified Black Angus Short Rib that is slow cooked & super tender. Served with rich gravy.

***Pork Osso Buco \$37.95**

Tender slow cooked Pork Shank served with Demi Glace

***Swedish Chicken \$33.95**

Thin & tender chicken breast delicately sautéed and topped with melted brie cheese & a lingonberry sauce

***Chicken Piccata \$33.95**

Breast of Chicken w/capers and lemon butter sauce

* All parties of 7 or more will have a 20% gratuity added
**\$15.00 Sharing Charge includes house salad, potato & vegetable

Entrees are accompanied by your choice of a Caesar, Bleu Wedge Salad or Beet Salad and Chef's choice of rice or potato & vegetable. Ice Cream Shooters for dessert!