

D I N N E R

STARTERS

10Z RUSSIAN CAVIAR Potato Blinis, Red Onion, Egg, Chives, Lemon Crème Fraîche	
GRAND RESERVE OSSETRA	258
IMPERIAL 000	298
HUMMUS & CRUDITÉS	38
Seasonal Vegetables, Feta, Espelette Pepper	
HALF DOZEN OYSTERS	39
Mignonette, Fresh Horseradish, Lemon Cocktail Sauce	
AHI TUNA TARTARE ^(PL)	44
Avocado, Yuzu Ponzu, Ginger Oil, Gem Lettuce	
STEAK TARTARE ^(PL)	54
4oz Prime Beef Tenderloin, Classic Garnish Herb Fries, Toast Points	
POLO CRAB CAKE.....	48
Watercress, Radish, Lemon Aioli Pickled Mustard Vinaigrette	

SOUPS & SALADS

TORTILLA SOUP ^(PL)	22
Grilled Chicken, Queso Fresco, Green Onions Avocado, Crispy Tortilla Strips	
LITTLE GEM CAESAR SALAD	34
Little Gem Lettuce, White Anchovies Focaccia Croutons, Parmigiano-Reggiano Caesar Dressing	
CALIFORNIAN PANZANELLA & BURRATA	42
Heirloom Melons, Tomatoes, Cucumbers, Arugula Ricotta Salata, Pickled Red Onions, Rustic Croutons White Balsamic Vinaigrette	
THE BHH SEAFOOD SALAD.....	64
Maine Lobster, Dungeness Crab, Poached Shrimp Mixed Greens, Avocado, Tomatoes, Cucumbers, Egg Lemon & Herb Vinaigrette	
GRILLED PEACH & GOAT CHEESE SALAD.....	38
Heirloom Tomatoes, Market Greens Marcona Almonds, Sherry Vinaigrette	
MCCARTHY SALAD ^(PL)	46
Iceberg Lettuce, Romaine, Grilled Chicken, Egg, Beets Tomatoes, Cheddar, Smoked Bacon, Avocado Balsamic Vinaigrette	

MAIN

CHICKEN PARMESAN	54
Breaded Chicken Breast, House Marinara Buffalo Mozzarella, Basil, Pomodoro Spaghetti	
RIGATONI BOLOGNESE	56
Braised Beef Ragù, 24-Month Parmesan	
LINGUINE VONGOLE	58
Manila Clams, Calabrian Chili, Garlic Herb Butter Citrus Breadcrumbs	
MUSHROOM & SPINACH BAKED LASAGNA	48
Parmigiano-Reggiano Cream, Black Truffles	
ROASTED SCOTTISH SALMON FILLET	58
Green Asparagus, Sugar Snap Peas, English Pea Purée Fingerling Potatoes, Lemon & Herb Aioli	
BRANZINO FILLET UNILATERAL	58
Fregola Sarda, Roasted Heirloom Cherry Tomatoes Zante Currants, Pine Nuts, Lemon Caper Sauce	
MAINE LOBSTER RISOTTO	72
Acquerello Rice, Cherry Tomatoes, English Peas Meyer Lemon, Herbs	

PRIME FILET MIGNON	84
Black Truffle Red Wine Jus Braised Seasonal Mushrooms, Grilled Asparagus Yukon Gold Mashed Potatoes	
14OZ STEAK AU POIVRE	82
Pepper Crusted Prime NY Strip Brandy Peppercorn Sauce, Crispy Onions	
AMERICAN WAGYU BURGER	48
Caramelized Sherry Onions, White Cheddar Heirloom Tomato, Arugula, Dijon Aioli	

À LA CARTE

DOVER SOLE MEUNIÈRE	98
Brown Butter, Lemon, Parsley	
GRILLED GRASSFED LAMB CHOPS.....	78
Black Olive Tapenade, Lamb Jus	
DRY-AGED TOMAHAWK FOR TWO.....	195
Béarnaise, Peppercorn, Chimichurri	

SIDES

ROASTED BRUSSELS SPROUTS.....	18
WHIPPED POTATOES.....	18
SAUTÉED SPINACH & GARLIC	18
GRILLED BROCCOLINI.....	18
GRILLED ASPARAGUS	18
SAUTÉED MUSHROOMS	24
PARMESAN TRUFFLE FRIES	24

^(PL) Denotes a signature Polo Lounge dish. Please note, a 20% service charge will be added to the bill for parties of six or more.
If you suffer from a food allergy or intolerance, please inform a member of the restaurant team upon placing your order.