

DINNER

STARTERS

10Z RUSSIAN CAVIAR Potato Blinis, Red Onion, Egg, Chives, Lemon Crème Fraîche	
GRAND RESERVE OSSETRA	258
IMPERIAL OOO	298
HUMMUS & CRUDITÉS	38
Seasonal Vegetables, Feta, Espelette Pepper	
HALF DOZEN OYSTERS	45
Mignonette, Fresh Horseradish, Lemon Cocktail Sauce	
AHI TUNA TARTARE ^(PL)	48
Avocado, Yuzu Ponzu, Ginger Oil, Gem Lettuce	
STEAK TARTARE ^(PL)	58
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)	24
Grilled Chicken, Queso Fresco, Green Onions Avocado, Crispy Tortilla Strips	
LITTLE GEM CAESAR SALAD	36
Little Gem Lettuce, White Anchovies Focaccia Croutons, Parmigiano-Reggiano Caesar Dressing	
MCCARTHY SALAD ^(PL)	46
Iceberg Lettuce, Romaine, Grilled Chicken, Egg, Beets Tomatoes, Cheddar, Smoked Bacon, Avocado Balsamic Vinaigrette	
LOCAL PEACH & GOAT'S CHEESE SALAD	38
Market Greens, Heirloom Tomatoes, Marcona Almonds Sherry Vinaigrette	
CALIFORNIAN PANZANELLA & BURRATA	42
Heirloom Melon, Tomatoes, Cucumbers, Arugula Ricotta Salata, Pickled Red Onions, Rustic Croutons White Balsamic Vinaigrette	
THE BHH SEAFOOD SALAD	68
Lobster Salad, Dungeness Crab, Poached Shrimp Mixed Greens, Avocado, Tomatoes, Cucumbers, Egg Lemon & Herb Vinaigrette	

MAIN

CHICKEN PARMESAN	58
Breaded Chicken Breast, House Marinara Buffalo Mozzarella, Basil, Pomodoro Spaghetti	
RIGATONI BOLOGNESE	58
Braised Beef Ragù, 24-Month Parmesan	
LINGUINE VONGOLE	58
Manila Clams, Calabrian Chili, Garlic Herb Butter Citrus Breadcrumbs	
BLACK SUMMER TRUFFLE TAGLIATELLE PASTA	78
Roasted Market Mushrooms, Parmigiano-Reggiano Chives	
PAN-ROASTED SCOTTISH SALMON	64
Lemon-Whipped Ricotta, Roasted Candy Cane Beets, Asparagus, Aged Balsamic, Macerated Strawberries	
BRANZINO FILLET UNILATERAL	64
Fregola Sarda, Roasted Heirloom Cherry Tomatoes Zante Currants, Pine Nuts, Lemon Caper Sauce	
MAINE LOBSTER RISOTTO	74
Acquerello Rice, Cherry Tomatoes, English Peas Meyer Lemon, Herbs	
PRIME FILET MIGNON	89
Black Truffle Red Wine Jus Braised Seasonal Mushrooms, Grilled Asparagus Yukon Gold Mashed Potatoes	
14OZ STEAK AU POIVRE	89
Pepper Crusted Prime NY Strip Brandy Peppercorn Sauce, Crispy Onions	
AMERICAN WAGYU BURGER	52
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	82
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	26

(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.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS OR FOR WOMEN WHO MAY BE PREGNANT.