

DINNER

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	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	
ROAST PEACH & GOAT 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
Maine Lobster, Dungeness Crab, Poached Shrimp, Mixed Greens, Avocado, Tomatoes, Cucumbers, Egg, Lemon & Herb Vinaigrette	

MONDAY SPECIAL

FRIED CHICKEN & PIERRE PETERS CHAMPAGNE FOR TWO	295
Jidori Buttermilk Fried Chicken Lobster Mac & Cheese, Champagne Slaw Dipping Sauce Trio: Green Goddess Ranch, Gochujang BBQ, Honey Dijon Aioli	

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	
HANDMADE SPINACH TAGLIATELLE	54
Sugar Snap Peas, Green Asparagus, Basil Pesto, Stracciatella Cheese, Toasted Pine Nuts, Lemon	
PAN-ROASTED SCOTTISH SALMON.....	64
Morel Mushroom & Madeira Jus, Artichoke Purée, Romano Green Beans	
BRANZINO FILLET	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.