

LUNCH

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	
PEAR AND GORGANZOLA SALAD ..	38
Market Greens, Gorgonzola Picante Blue, Asian Pear Caramelized Pecans, Sherry Vinaigrette	
CALIFORNIAN PANZANELLA & BURRATA	42
Heirloom Melon, Tomatoes, Cucumbers, Arugula Ricotta Salata, Pickled Red Onions, Rustic Croutons White Balsamic Vinaigrette	
MCCARTHY SALAD ^(PL)	46
Iceberg Lettuce, Romaine, Grilled Chicken, Egg, Beets Tomatoes, Cheddar, Smoked Bacon, Avocado Balsamic Vinaigrette	
THE BHH SEAFOOD SALAD	68
Maine Lobster, Dungeness Crab, Poached Shrimp Mixed Greens, Avocado, Tomatoes, Cucumbers, Egg Lemon & Herb Vinaigrette	
AHI TUNA NIÇOISE SALAD	56
Baby Lettuce, Poached Potatoes, Organic Egg French Beans, Olives, Shaved Radishes Red Wine Vinaigrette	
POLO POWER BOWL	45
Chilled Seasonal Vegetables, Wild Rice Marinated Tofu, Avocado, Cashews, Mixed Seeds Tahini Mustard Vinaigrette	

MAIN

FISH & CHIPS	48
Beer-Battered Atlantic Cod, Hand-Cut Chips Mushy Peas, Tartar Sauce	
THE 'PINK PALACE' HEALTHY CLUB	42
Multigrain Bread, Roast Turkey, Avocado, Egg White Heirloom Tomatoes, Roasted Tomato Spread, Arugula	
SALMON BURGER	48
Herb Remoulade, Arugula, Pickled Shallots Cabbage Slaw	
AMERICAN WAGYU BURGER	52
Caramelized Sherry Onions, White Cheddar Heirloom Tomato, Arugula, Dijon Aioli	
CHICKEN PARMESAN	58
Breaded Chicken Breast, House Marinara Buffalo Mozzarella, Basil, Pomodoro Spaghetti	
LINGUINE VONGOLE	58
Manila Clams, Calabrian Chili, Citrus Breadcrumbs Garlic Herb Butter	
RIGATONI BOLOGNESE	58
Braised Beef Ragù, 24-Month Parmesan	
BRANZINO FILLET UNILATERAL	64
Fregola Sarda, Roasted Heirloom Cherry Tomatoes Zante Currants, Pine Nuts, Lemon Caper Sauce	
PAN-ROASTED SCOTTISH SALMON	64
Morel Mushroom & Madeira Jus, Artichoke Purée Romano Green Beans	
NY STEAK FRITES	70
Truffle Aioli, Steak Butter, Parmesan Garlic Fries	

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

ADDITIONS FROM THE GRILL

CHICKEN BREAST	18
RARE BLUEFIN TUNA	28
SALMON	28
FOUR PRAWNS	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.