

DINNER

APPETIZERS

JUMBO LUMP CRAB CAKE, \$26.00

SAUTÉED SPINACH, ROMESCO SAUCE, PICKLED VEGETABLES

BLACK MISSION FIG & PARMA PROSCUITTO, \$25.00

SHAVED ASIAGO CHEESE, PETITE WILD ARUGULA, WHITE BALSAMIC, PORT WINE GELÉE

SMOKED SANTA BARBARA "BALIK" SALMON, \$27.00

POACHED WHITE ASPARAGUS, POTATO BLINI, AMERICAN CAVIAR

SELECTION OF SEASONAL OYSTERS, \$24.50

½ DOZEN ON THE HALF SHELL, YUZU PONZU SCALLION VINAIGRETTE

HUDSON VALLEY FOIE GRAS, \$ 27.00

CINNAMON "FRENCH TOAST", GOLDEN RAISIN, GRANNY SMITH APPLES, CIDER REDUCTION

AHI TUNA TARTARE, \$23.00

SPICED AVOCADO & MANGO, SEAWEED SALAD & CRISPY WONTONS, PONZU & CHILI SAUCE

CHILLED MAINE LOBSTER SALAD, \$34.00

SWEET LEMON, GRAPEFRUIT & LAMBS LETTUCE, SESAME BRITTLE, SAUCE MARIE ROSE

WHITE SHRIMP COCKTAIL, \$25.00

TRADITIONAL COCKTAIL SAUCE

CAVIAR SPECIALLY SELECTED FOR THE BEVERLY HILLS HOTEL

FARM RAISED SIBERIAN OSETRA (PER OUNCE), \$180.00

POTATO BLINIS & TRADITIONAL ACCOMPANIMENTS

SOUPS & SALADS

CLASSIC FRENCH ONION SOUP, \$16.00

BRAISED BEEF SHANK, MADEIRA & MELTED GRUYÈRE CHEESE

ROASTED KABOCHA SQUASH BISQUE, \$16.00

GINGERBREAD CROUTONS, SAGE CREAM

POLO LOUNGE SOUP OF THE DAY, \$14.00

MADE DAILY WITH THE FRESHEST INGREDIENTS ON THE MARKET

SANTA MONICA FARMER'S MARKET SALAD, \$17.00

CRISPY SHAVED VEGETABLES, REGGIANO CHEESE, WHITE BALSAMIC VINAIGRETTE

POACHED BOSCH PEAR, \$20.00

CRATER LAKE BLUE CHEESE, SALAD OF WATERCRESS & HEARTS OF FRISÉE,
PEAR DRESSING, SPICY PECANS

TERRINE OF GOLDEN BEETS, \$20.00

LAURA CHENEL GOAT CHEESE, MACHE LETTUCE, HAZELNUT VINAIGRETTE,
POMEGRANATE REDUCTION

PASTA

LINGUINI POMODORO, \$23.00

FRESH TEARDROP TOMATOES, BASIL & GARLIC

RICOTTA GNOCCHI & MEATBALLS, \$31.00

TINY ORGANIC MEATBALLS, BROCCOLINI, SMOKED BACON LARDONS

SPAGHETTI VONGOLE, \$30.00

LITTLE NECK CLAMS, FRESNO CHILI, FINE OLIVE OIL

POLO LOUNGE FAVORITES

TORTILLA SOUP, \$14.00

CHICKEN, AVOCADO, SPRING ONION, CHEDDAR CHEESE

POLO LOUNGE CAESAR SALAD, \$24.00

YOUR CHOICE OF OAK GRILLED CHICKEN BREAST OR JUMBO SHRIMP,
FOCACCIA CROUTONS, SHAVED REGGIANO CHEESE, WHITE ANCHOVY

McCARTHY SALAD, \$25.00

CHICKEN, BIBB LETTUCE, TOMATO, BACON, CHOPPED EGG, RED BEETS,
CHEDDAR CHEESE, BALSAMIC VINAIGRETTE

FRESHLY GROUND TENDERLOIN "STEAK TARTARE", \$28.00

ONION, CAPERS, PARSLEY, TOAST POINTS, FRENCH FRIES

BEVERLY HILLS SIRLOIN BURGER, \$26.00

CHOICE OF: CHEESE, GRILLED ONIONS, SAUTÉED MUSHROOMS OR APPLEWOOD BACON
HOMEMADE WAFFLE POTATO CHIPS OR FRENCH FRIES

GRILLED KOBE-STYLE BURGER, \$39.00



ENTRÉES

PAN CRISP MEDITERRANEAN SEA BASS, \$42.00

CITRUS BRAISED FENNEL, NIÇOISE OLIVES, CHANTERELLES MUSHROOMS, YOUNG LEEKS, FINE OLIVE OIL EMULSION

NANTUCKET BAY SCALLOPS, \$45.00

CAULIFLOWER RISOTTO, PINE MUSHROOMS, BRAISED BUTTERNUT SQUASH, SUNCHOKES

PAN CRISP WILD COHO SALMON, \$39.00

VEGETABLE "MINISTRONE," GARLIC CONFIT, TEMPURA SEA BEANS, CURRENT TOMATO VINAIGRETTE

CRISP JIDORI CHICKEN BREAST, \$38.00

BACON, TRUFFLE MOUSSE, EGG NOODLES, BRAISED CARROTS, "COQ AU VIN" GARNISH

SONOMA FREE RANGE ROTISSERIE CHICKEN, \$34.00

WATERCRESS SALAD, YUKON GOLD POTATOES, NATURAL PAN JUS

GRILLED MARINATED AHI TUNA, \$43.00

SAUTÉED SEA BEAN, YOUNG BROCCOLI, PEEWEE POTATOES, FRESNO CHILIES & MINT

SLOW ROASTED COLORADO LAMB LOIN, \$43.00

"CASSOLET" OF BEANS & LAMB SHANK, PINENUTS, WILD ARUGULA & TURNIPS

PORCINI CRUSTED PRIME NEW YORK STEAK, \$45.00

GRATIN POTATO, ROASTED PARSNIP & BRUSSELS SPROUTS, CREAMED BUTTON MUSHROOMS, RED WINE REDUCTION

TRUE JAPANESE WAGYU BEEF, SAGA PREFECTURE, KYUSHU, JAPAN "THE FINEST BEEF IN THE WORLD"

CELERIAC PURÉE, ROASTED FALL ROOT VEGETABLES, BRUSSELS SPROUTS, BALSAMIC & SHALLOT REDUCTION, \$26.00 PER OZ. (4 OZ. MINIMUM)

FOR THE TABLE

CITRUS BRAISED FENNEL & CELERY WITH TOASTED MARCONA ALMONDS, \$14.00

HEIRLOOM TOMATO PANZANELLA SALAD, \$16.00

SAUTÉED SEASONAL MUSHROOMS, WILD AND DOMESTIC \$23.00

JAPANESE EGGPLANT PARMIGIANA, TOMATO & MINT CHUTNEY, \$15.00

SUGAR SNAP PEAS & BROCCOLINI WITH GARLIC & CHILI, \$15.00

MIXED TINY POTATOES, WARM BACON VINAIGRETTE & FINE HERBS, \$13.00

SUNDAY - SLOW ROASTED PRIME RIB, \$46.00

YORKSHIRE PUDDING, CARAMELIZED MUSHROOMS, GLAZED YOUNG VEGETABLES, HORSERADISH SAUCE, MADEIRA SCENTED JUS

MONDAY - BUTTERMILK FRIED CHICKEN, \$34.00

HEIRLOOM TOMATO, CUCUMBER & PICKLED RED ONION SALAD, MASHED POTATOES, BOB'S GRAVY

TUESDAY - BRAISED BEEF SHORT RIB, \$40.00

CRÈME FRAÎCHE WHIPPED POTATOES, BACON & BRUSSELS SPROUTS, ROASTED SALSIFY, THUMBELINA CARROTS, BRAISING JUS

WEDNESDAY - PRIME BEEF TENDERLOIN STEAK AU POIVRE, \$46.00

HAND CUT STEAK FRIES, BEEF STEAK TOMATOES, WILD ARUGULA, CAVEMAN BLUE CHEESE, PEPPERCORN SAUCE

THURSDAY - SLOW SMOKED BABY BACK RIBS, \$35.00

HOUSE MADE BBQ SAUCE, LOCAL SWEET CORN, BACON BREAD "PUDDING", COLESLAW, RED WINE VINAIGRETTE

FRIDAY - CLASSIC LOBSTER THERMIDOR, \$46.00

DILL NEW POTATOES, GREEN & WHITE ASPARAGUS, GRUYÈRE CHEESE GRATINÉE, SAUCE AMERICAIN

SATURDAY - SNAKE RIVER FARM KUROBUTA PORK CHOP, \$43.00

CRISPY BACON, BRAISED RED CABBAGE, CARAMELIZED APPLES, MUSTARD SPAETZLE, APRICOT & CALVADOS JUS

