

LUNCH

APPETIZERS

JUMBO LUMP CRAB CAKE, \$24.00

SAUTÉED SPINACH, ROMESCO SAUCE, PICKLED VEGETABLES

SMOKED SANTA BARBARA "BALIK" SALMON, \$27.00

POACHED WHITE ASPARAGUS, POTATO BLINI, AMERICAN CAVIAR

HUDSON VALLEY FOIE GRAS, \$ 27.00

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

AHI TUNA TARTARE, \$22.00

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, \$12.00

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

PLATTER OF SEASONAL FRUITS & BERRIES, \$21.00

POPPY SEED BREAD

PASTA

LINGUINI POMODORO, \$21.00

FRESH TEARDROP TOMATOES, BASIL & GARLIC

RICOTTA GNOCCHI & MEATBALLS, \$29.00

TINY ORGANIC MEATBALLS, BROCCOLINI, SMOKED BACON LARDONS

SPAGHETTI VONGOLE, \$28.00

LITTLE NECK CLAMS, FRESNO CHILI, FINE OLIVE OIL



ENTRÉES

GRILLED CHICKEN SANDWICH, \$23.00

MARINATED ROASTED RED PEPPER, ONION, PROVOLONE CHEESE, BASIL PESTO,
ROSEMARY FOCACCIA

MADEIRA BRAISED BEEF SHORT RIB, \$35.00

CARROT & HAZELNUT PURÉE, STEWED CELERY, PEARL ONIONS, CELERY ROOT,
PARMESAN FROTH

GROUND ATLANTIC SALMON BURGER, \$23.00

MARINATED TOMATO SALAD, CUCUMBER YOGURT SAUCE, DILL BURGER BUN

NANTUCKET BAY SCALLOPS, \$36.00

CAULIFLOWER RISOTTO, PINE MUSHROOMS, BRAISED BUTTERNUT SQUASH, SUNCHOKES

GRILLED MARINATED AHI TUNA, \$35.00

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

PAN CRISP WILD COHO SALMON, \$34.00

VEGETABLE "MINESTRONE," GARLIC CONFIT, TEMPURA SEA BEANS,

CURRENT TOMATO VINAIGRETTE

TUNA NIÇOISE SALAD, \$29.00

SEARED RARE AHI, FINGERLING POTATO, EGG, HARICOTS VERTS, TOMATOES,

ROASTED PEPPERS, CAPER BERRIES, OLIVES, CREAMY MUSTARD VINAIGRETTE

SONOMA FREE RANGE ROTISSERIE CHICKEN, \$34.00

WATERCRESS SALAD, YUKON GOLD POTATOES, NATURAL PAN JUS

"STEAK 'N EGGS," \$33.00

PETITE PRIME NEW YORK STEAK, SUN CHOKE, LEEK & POTATO HASH,

CREAMED CORN, SUNNY SIDE UP ORGANIC EGG

GRILLED SONOMA LAMB CHOPS, \$35.00

"CASSOULET" OF BEANS, PINE NUTS, WILD ARUGULA & TURNIPS

POLO LOUNGE FAVORITES

TORTILLA SOUP, \$12.00

CHICKEN, AVOCADO, SPRING ONION, CHEDDAR CHEESE

POLO LOUNGE CAESAR SALAD, \$23.00

YOUR CHOICE OF OAK GRILLED CHICKEN BREAST OR JUMBO SHRIMP

FOCACCIA CROUTONS, SHAVED REGGIANO CHEESE, WHITE ANCHOVY

MCCARTHY SALAD, \$24.00

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

FRESHLY GROUND TENDERLOIN "STEAK TARTARE", \$28.00

ONION, CAPERS, PARSLEY, TOAST POINTS, FRENCH FRIES

CHILLED CITRUS POACHED ATLANTIC SALMON, \$25.00

SHAVED FENNEL, ORANGE & PARSLEY SALAD, GARLIC CROSTINIS,

BOUILLABAISSE VINAIGRETTE

BEVERLY HILLS SIRLOIN BURGER, \$25.00

CHOICE OF: CHEESE, GRILLED ONIONS, SAUTÉED MUSHROOMS OR APPLEWOOD BACON

GRILLED KOBE-STYLE BURGER, \$38.00

PLEASE JOIN US FOR AFTERNOON TEA
FOR DETAILS PLEASE INQUIRE WITH YOUR SERVER

