

SIGNATURE COCKTAILS

SMOOTH AND SPICY MARGARITA	VOLCAN BLANCO TEQUILA, FRESH PINEAPPLE, JALAPEÑO, MELON	22
"POLO" STAR MARTINI	VANILLA VODKA, PASSOA, PASSIONFRUIT, PROSECCO, LIME	22
PINK NEGRONI	LILLET ROSÉ, TANQUERAY, BIANCO VERMOUTH, CRÉME DE FRAISE	22
KEY LIME MARTINI	VODKA, KEY LIME, GRAHAM CRACKER RIM	22
DULCE DE LECHE MARTINI	WHEATLEY VODKA, DULCE DE LECHE, MR. BLACK COFFEE, CREAM	22
PISCO SOUR	CARAVEDO MOSTO VERDE PISCO, LIME	22
ESPRESSO MARTINI	VODKA, ESPRESSO, MR. BLACK COFFEE, GIFFARD VANILLA DE MADAGASCAR	22
GOLD RUSH	WOODINVILLE BOURBON, LEMON, HONEY	22

TWENTY-TWO BELOW ZERO (-22) MARTINI BELUGA GOLD LINE, FROZEN OLIVE

34



WINES BY THE GLASS

CHAMPAGNE

VEUVE CLICQUOT YELLOW LABEL BRUT	REIMS, FRANCE, NV	9oz	6oz	35
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WHITE

SANCERRE SAUVIGNON BLANC DOUDEAU LEGER	LOIRE VALLEY, FRANCE, 2024	33	22
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SUSANA BALBO CRIOS TORRONTES	ARGENTINA, 2024	27	18
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MARCO FELLUGA PINOT GRIGIO	COLLIO, ITALY, 2024	28	19
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POUILLY FUISSE CHARDONNAY ALBERT BICHOT	BURGUNDY, FRANCE, 2022	36	24
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CAKEBREAD CHARDONNAY	NAPA VALLEY, CALIFORNIA, 2023	42	28
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MEURSAULT "LES CORBINS" CHARDONNAY	DOMAINE BITOUZET-PRIEUR BURGUNDY, FRANCE, 2022		55
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ROSÉ

CHATEAU D'ESCLANS "WHISPERING ANGEL" ROSE	CÔTES DE PROVENCE, FRANCE, 2024	27	18
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RED

FAILLA PINOT NOIR	SONOMA COAST, CALIFORNIA, 2023	33	22
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CATENA MALBEC "LA CONSULTA, MENDOZA"	ARGENTINA, 2023	28	19
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ZUCCARDI POLIGONOS CABERNET FRANC	VALLE DE UCO, ARGENTINA, 2023	33	22
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STAGS LEAP WINERY CABERNET SAUVIGNON	NAPA VALLEY, CALIFORNIA, 2022	45	30
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CHATEAU BRANE CANTENAC "BARON DE BRANE" CABERNET BLEND	MARGAUX, FRANCE, 2020	54	36
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JOSEPH PHELPS CABERNET SAUVIGNON	NAPA VALLEY, CALIFORNIA, 2022		50
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Wines by the glass are available in 6 oz or 9 oz pours

APPETIZERS

GOLDEN OSSETRA CAVIAR TARTELETTES STRACCIATELLA, LEMON, CHIVES *	36
JUMBO LUMP CRAB AND AVOCADO SALAD CUCUMBER, LIME, BASIL, AND MINT GAZPACHO *(GF)	34
SHRIMP COCKTAIL (5) RED ARGENTINIAN SHRIMP, SHAVED HORSERADISH, COCKTAIL SAUCE (GF)	29
JABUGO IBERICO HAM "PATA NEGRA" TOMATO BRUSCHETTA, BASIL, OLIVE OIL	32
BURRATA CAPRESE CAMPARI TOMATOES, BASIL, AGED BALSAMIC (GF, V)	28
FRESHLY BAKED SAVORY GROSSANT ROLLS SALTED VERMONT BUTTER SEASALT, THYME (V)	14

HANDMADE MINI EMPANADAS

EACH 5 (4 MINIMUM)

PRIME STEAK

CHEESE AND ONION

CRUDOS AND RAW

BIG EYE TUNA TARTARE AVOCADO, PONZU VINAIGRETTE, POTATO CHIPS *	34
HAMACHI YUZU COULIS, RADISHES	28
OYSTERS CHAMPAGNE MIGNONETTE, COCKTAIL SAUCE, LEMON, EACH 5 (HALF A DOZEN MINIMUM) (GF)*	30
CHIPS AND CAVIAR GOLDEN OSSETTRA, CREME FRAICHE, PER OUNCE *(GF)	65

ADD CAVIAR TO ANY DISH GOLDEN OSSETTRA, PER OUNCE (GF) * 55

DOVERSOLE

BAKED POTATO

LOBSTER PASTA

TUNA TARTARE

HAMACHI

SALADS

FLORIDA CITRUS ARUGULA AND FENNEL CHERRY BALSAMIC, SICILIAN PISTACHIO, POMEGRANATE (GF, VG)	23
THE POLO WALDORF BACON, CREAMY BLUE CHEESE, APPLE, CELERY, FIGS, CANDIED WALNUTS (GF)	25
TRADITIONAL CAESAR CROUTONS, CREAM CHEESE CROQUETTES, PARMESAN CRISPS	24
TENDER BUTTER LETTUCE AND HERB MESCLUN APPLE CIDER SHALLOT VINAIGRETTE (GF, VG)	21

VEGETABLES AND SIDES

CHARRED BROCCOLINI LEMONGARLIC (GF, VG) 18	POTATO PUREE (GF, V) 20
GRILLED ARTICHOKE SALSA CRIOLLA (GF, VG) 20	HANDCUT FRIES SEA SALT (GF, V) 20
SAUTEED MUSHROOMS MEDLEY (GF, V) 20	BAKED POTATO SOUR CREAM, BACON, CHEDDAR (GF) 20

CORN POT PIE CREAMED CORN, PASTRY CRUST (V) 22

ROASTED MEDITERRANEAN VEGETABLES RATATOUILLE STYLE (GF, V) 22

* PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS PRIOR TO ORDERING. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

GF= GLUTEN FREE V= VEGETARIAN VG= VEGAN

HOUSEMADE PASTA

SPRING PEA AGNOLOTTI HEDGE HOG MUSHROOMS, LEMON, PARMESAN (V)	42
SPICY RIGATONI A LA VODKA BURRATA, BASIL (V)	39
BLACK TRUFFLE SPAGHETTI PECORINO, SHAVED BLACK TRUFFLE (V)	58
LOBSTER PASTA PASTA SHELLS "LUMACHE", POACHED LOBSTER, SAUCE AMERICAINE, TARRAGON	75
CAVIAR SPAGHETTI ONE OUNCE OF GOLDEN OSSETRA CAVIAR, CHAMPAGNE SAUCE *	70

SEAFOOD ENTRÉES

CARAMELIZED CHILEAN SEABASS VERACRUZ ARTICHOKE, TOMATOES, PEPPERS, CAPERS	62
GRILLED BRANZINO CHARRED BROCCOLINI, CARAMELIZED LEMON (GF)	52
DOVERSOLE MEUNIERE TWO FILETS, HARICOT VERTS, LEMON BROWN BUTTER SAUCE (GF)	76
LOBSTER FRITE BROILED LOBSTER, BEARNAISE, DRAWN BUTTER, HAND CUT FRIES (GF)	79

MEAT AND POULTRY ENTRÉES

HERITAGE CHICKEN BREAST CRISPY SKIN, BRAISED ONIONS AND BABY CARROTS, LEMON MARSALA JUS (GF)	44
MALBEC BRAISED SHORTRIB CARAMELIZED VEGETABLES, PORT AND MALBEC REDUCTION (GF)	54
WAGYU FRENCH DIP SANDWICH CARAMELIZED ONION AND PEPPERS, COMTÉ, TRADITIONAL AU JUS	46
FILET MIGNON AU POIVRE 8 OZ. PRIME FILET, HAND CUT FRIES, GREEN PEPPERCORN SAUCE (GF)	72

"ASADO STYLE STEAKS AND SEAFOOD"

COOKED WITH OUR HIGH TEMPERATURE GRILLS, BROILERS, OR PLANCHA, CHOICE OF SAUCE

PRIME CUTS

PRIME FILET 8 OZ.	70
PRIME NY STRIP 14 OZ.	89

DRY AGED PRIME CUTS

PRIME BONE-IN RIBEYE 24 OZ. (FOR 1 OR 2) 28-DAY DRY AGED	148
PRIME PORTERHOUSE 36 OZ. (FOR 2) 28-DAY DRY AGED	215

CHOPS AND SPECIALS

VEAL CHOP 14 OZ.	90
RACK OF COLORADO LAMB (FOR 2)	145
SPECIAL CUTS	MP

WAGYU AND JAPANESE A5 CUTS

WAGYU SKIRT STEAK 9 OZ.	89
WAGYU FILET 8 OZ.	95
WAGYU NY STRIP 14 OZ.	165

JAPANESE A5 KOBE SIRLOIN 8OZ.	175
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SEAFOOD

WHOLE BRANZINO (2 FILETS)	76
CHILEAN SEABASS 6 OZ.	60
SPECIAL CATCH	MP
WHOLE LOBSTER TWO POUNDS	150
WHOLE DOVERSOLE TWO POUNDS	148

ADDITIONAL SAUCES 9 (GF)

BEARNAISE • AU POIVRE • MALBEC REDUCTION • LEMON BEURRE BLANC
GREEN CHIMICHURRI (GF, VG) • SPICY CHIMICHURRI (GF, VG) • SALSA CRIOLLA (GF, VG)