



The Polo Room

P A L M B E A C H

SIGNATURE COCKTAILS

SMOOTH AND SPICY MARGARITA	VOLCAN BLANCO TEQUILA, FRESH PINEAPPLE, JALAPEÑO, MELON	22
"POLO" STAR MARTINI	VANILLA VODKA, PASSOA, PASSIONFRUIT, PROSECCO, LIME	22
THE LYCHEE	WHEATLEY VODKA, LILLET BLANC, GIFFARD LICI-LI, LYCHEE	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	BUFFALO TRACE 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	DOMAINE LA BARBOTAINÉ	LOIRE VALLEY, FRANCE, 2024	33	22
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MARCO FELLUGA	PINOT GRIGIO	COLLIO, ITALY, 2024	28	19
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CHABLIS CHARDONNAY	DOMAINE LAROCHE SAINT MARTIN	BURGUNDY, FRANCE, 2023	36	24
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CAKEBREAD CHARDONNAY	NAPA VALLEY, CALIFORNIA, 2023	42	28
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PULIGNY MONTRACHET CHARDONNAY	DOMAINE SIGAUT	BURGUNDY, FRANCE, 2023		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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POMMARD DOMAINE FRANCOIS GAUNOUX "LES TAVANNES"	PINOT NOIR	BURBUNGY, FRANCE, 2022	67	45
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CAYMUS	CABERNET SAUVIGNON	NAPA VALLEY, CALIFORNIA, 2023		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	(6) 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

HEIRLOOM TOMATOES AND STRAWBERRIES	CHERRY BALSAMIC, EXTRA VIRGIN OLIVE OIL, BASIL (GF, VG)	24
ADD ON BURRATA (GF)	+12	
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	LEMON GARLIC (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	
			FULLY LOADED WITH CAVIAR (GF)	65	

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

GRILLED SPRING ASPARAGUS LEMON AND OLIVE OIL (GF, V) 24

* 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	HEN OF THE WOODS MUSHROOMS, LEMON, PARMESAN (V)	42
SPICY RIGATONI A LA VODKA	BURRATA, BASIL (V)	39
BLACK AND SUMMER TRUFFLE RIGATONI	PECORINO, SHAVED SUMMER TRUFFLE (V)	55
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	ARTICHOKES, 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 1.5 POUND WHOLE LOBSTER, BEARNAISE, DRAWN BUTTER, HAND CUT FRIES (GF)	85

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)	52
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
CHARRED PRIME FILET SKEWER	THINLY LAYERED: PEPPERS, ONION, TOMATO, SALSA CRIOLLA, SPICY AIOLI (GF)	62

“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
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WAGYU AND JAPANASE 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

SEAFOOD

WHOLE BRANZINO (2 FILETS)	76
CHILEAN SEABASS 6 OZ.	60
SPECIAL CATCH	MP
WHOLE LOBSTER 1.5 POUNDS	83
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)