

The Polo Room

PALM BEACH

SIGNATURE COCKTAILS

SMOOTH AND SPICY MARGARITA	VOLCAN BLANCO TEQUILA, FRESH PINEAPPLE, JALAPEÑO, MELON	24
"POLO" STAR MARTINI	VANILLA VODKA, PASSOA, PASSIONFRUIT, PROSECCO, LIME	24
THE LYCHEE	WHEATLEY VODKA, LILLET BLANC, GIFFARD LICHI-LI, LYCHEE	24
KEY LIME MARTINI	VODKA, KEY LIME, GRAHAM CRACKER RIM	24
DULCE DE LECHE MARTINI	WHEATLEY VODKA, DULCE DE LECHE, MR. BLACK COFFEE, CREAM	24
PISCO SOUR	CARAVEDO MOSTO VERDE PISCO, LIME	24
ESPRESSO MARTINI	VODKA, ESPRESSO, MR. BLACK COFFEE, GIFFARD VANILLA DE MADAGASCAR	24
GOLD RUSH	BUFFALO TRACE BOURBON, LEMON, HONEY	24

TWENTY-TWO BELOW ZERO (-22) MARTINI	BELUGA GOLD LINE, FROZEN OLIVE	34

WINES BY THE GLASS

CHAMPAGNE

	9oz	6oz
GOSSET RESERVE BRUT AŸ, FRANCE NV		45
GOSSET GRAND ROSE AŸ, FRANCE NV		70

WHITE

SANCERRE SAUVIGNON BLANC DOMAINE THOMAS AND FILS	LOIRE VALLEY, FRANCE, 2024	36	24
PINOT GRIGIO MARCO FELLUGA	COLLIO, ITALY, 2024	30	20
ALBARIINO FAMILIA TORRES PAZO DAS BRUXAS	RIAS BAIXAS, SPAIN, 2024	30	20
CHARDONNAY CAKEBREAD	NAPA VALLEY, CALIFORNIA, 2023	42	28
CHABLIS CHARDONNAY DOMAINE LAROCHE SAINT MARTIN	BURGUNDY, FRANCE, 2023	39	26
PULIGNY MONTRACHET DOMAINE SIGAUT	BURGUNDY, FRANCE, 2023	90	60
SAUVIGNON BLANC CHATEAU LYNCH BAGES BLANC	PAUILLAC, FRANCE, 2024	105	70

ROSÉ

ROSE PEYRASSOL LES TEMPLIERS	CÔTES DE PROVENCE, FRANCE, 2025	30	20

RED

PINOT NOIR FAILLA	SONOMA COAST, CALIFORNIA, 2024	33	22
MALBEC CATENA	"LA CONSULTA, MENDOZA", ARGENTINA, 2023	30	20
CABERNET SAUVIGNON STAGS LEAP	NAPA VALLEY, CALIFORNIA, 2022	45	30
CABERNET BLEND "BARON DE BRANE"	MARGAUX, FRANCE, 2018	54	36
POMMARD PINOT NOIR DOMAINE FRANCOIS GAUNOUX "LES TAVANNES"	BURGUNGY, FRANCE, 2022	67	45
CABERNET SAUVIGNON CAYMUS	NAPA VALLEY, CALIFORNIA, 2023	82	55
MERLOT CABERNET CHATEAU BATAILLEY	PAUILLAC, FRANCE, 2017	112	75

Wines by the glass are available in 6 oz or 9 oz pours

APPETIZERS

GOLDEN OSSETRA CAVIAR TARTELETTES STRACCIATELLA, LEMON, CHIVES * 45

JUMBO LUMP CRAB AND AVOCADO SALAD CUCUMBER, LIME, BASIL, AND MINT GAZPACHO * (GF) 42

SHRIMP COCKTAIL (6) RED ARGENTINIAN SHRIMP, SHAVED HORSERADISH, COCKTAIL SAUCE (GF) 32

JABUGO IBERICO HAM "PATA NEGRA" TOMATO BRUSCHETTA, BASIL, OLIVE OIL 36

BURRATA ROASTED RED PEPPERS BASIL, AGED BALSAMIC (GF, V) 29

FRESHLY BAKED SAVORY CROISSANT ROLLS SALTED VERMONT BUTTER SEASALT, THYME (V) 16

HANDMADE MINI EMPANADAS

EACH 6 (4 MINIMUM)

PRIME STEAK CHEESE AND ONION

CRUDOS AND RAW

BIG EYE TUNA TARTARE AVOCADO, PONZU VINAIGRETTE, POTATO CHIPS * 36

HAMACHI YUZU COULIS, RADISHES 29

OYSTERS CHAMPAGNE MIGNONETTE, COCKTAIL SAUCE, LEMON, EACH 5 (HALF A DOZEN MINIMUM) (GF)* 36

CHIPS AND CAVIAR GOLDEN OSSETTRA, CREME FRAICHE, PER OUNCE * (GF) 75

ADD CAVIAR TO ANY DISH GOLDEN OSSETTRA, PER OUNCE (GF) 65

DOVERSOLE BAKED POTATO LOBSTER PASTA TUNA TARTARE HAMACHI

SALADS

FLORIDA CITRUS ARUGULA AND FENNEL CHERRY BALSAMIC, PISTACHIO, POMEGRANATE (GF, VG) 25

THE POLO WALDORF BACON, CREAMY BLUE CHEESE, APPLE, CELERY, FIGS, CANDIED WALNUTS (GF) 26

TRADITIONAL CAESAR CROUTONS, CREAM CHEESE CROQUETTES, PARMESAN CRISPS 26

TENDER BUTTER LETTUCE AND HERB MESCLUN APPLE CIDER SHALLOT VINAIGRETTE (GF, VG) 24

VEGETABLES AND SIDES

CHARRED BROCCOLINI LEMON GARLIC (GF, VG) 20

GRILLED ARTICHOKES SALSA CRIOLLA (GF, VG) 22

SAUTEED WILD MUSHROOMS MEDLEY (GF, V) 28

POTATO PUREE (GF, V) 22

HANDCUT FRIES SEA SALT (GF, V) 20

BAKED POTATO
SOUR CREAM, BACON, CHEDDAR (GF) 20

CORN POT PIE
CREAMED CORN, PASTRY CRUST (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

BUTTERNUT SQUASH AGNOLOTTI CARAMELIZED SQUASH, PARMESAN, SAGE (V) 44

SPICY RIGATONI A LA VODKA BURRATA, BASIL (V) 42

BLACK TRUFFLE RIGATONI PECORINO, SHAVED SUMMER TRUFFLE (V) 70

LOBSTER PASTA PASTA SHELLS "LUMACHE", POACHED LOBSTER, SAUCE AMERICAINE, TARRAGON 85

CAVIAR RIGATONI ONE OUNCE OF GOLDEN OSSETRA CAVIAR, CHAMPAGNE SAUCE * 85

SEAFOOD ENTRÉES

GRILLED BRANZINO CHARRED BROCCOLINI, CARAMELIZED LEMON (GF) 54

CARAMELIZED CHILEAN SEABASS VERACRUZ ARTICHOKES, TOMATOES, PEPPERS, CAPERS (GF) 75

DOVERSOLE MEUNIERE TWO FILETS, HARICOT VERTS, LEMON BROWN BUTTER SAUCE (GF) 85

LOBSTER FRITE BROILED 1.5 POUND WHOLE LOBSTER, BEARNAISE, DRAWN BUTTER, HAND CUT FRIES (GF) 90

GRILLED SNAPPER COCONUT LIME, CURRY BROTH (GF) 56

MEAT AND POULTRY ENTRÉES

HERITAGE CHICKEN CRISPY SKIN, BRAISED ONIONS AND BABY CARROTS, LEMON MARSALA JUS (GF) 52

MALBEC BRAISED SHORTRIB CARAMELIZED VEGETABLES, PORT AND MALBEC REDUCTION (GF) 58

WAGYU FRENCH DIP SANDWICH CARAMELIZED ONION AND PEPPERS, COMTÉ, TRADITIONAL AU JUS 48

FILET MIGNON AU POIVRE 8 OZ. PRIME FILET, HAND CUT FRIES, GREEN PEPPERCORN SAUCE (GF) 80

CHARRED PRIME FILET SKEWER THINLY LAYERED: PEPPERS, ONION, TOMATO, SALSA CRIOLLA, SPICY AIOLI (GF) 68

"ASADO STYLE STEAKS AND SEAFOOD"

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

PRIME CUTS

PRIME FILET 8 OZ. 75
PRIME NY STRIP 14 OZ. 95

DRY AGED PRIME CUTS

PRIME BONE-IN RIBEYE 24 OZ. (FOR 2) 165
28-DAY DRY AGED

PRIME PORTERHOUSE 36 OZ.(FOR 2) 235
28-DAY DRY AGED

CHOPS AND SPECIALS

VEAL CHOP 14 OZ. 105

WAGYU AND JAPANASE A5 CUTS

WAGYU SKIRT STEAK 9 OZ. 95
WAGYU FILET 8 OZ. 110
WAGYU NY STRIP 14 OZ. 195

JAPANESE A5 KOBE SIRLOIN 8OZ. 225

SEAFOOD

WHOLE BRANZINO (2 FILETS) 95
CHILEAN SEABASS 6 OZ. 70
WHOLE LOBSTER 1.5 POUNDS 85
WHOLE DOVERSOLE TWO POUNDS 150

ADDITIONAL SAUCES 10 (GF)

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