



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
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	9oz	6oz
VEUVE CLICQUOT YELLOW LABEL BRUT	REIMS, FRANCE, NV	35
WHITE		
SANCERRE SAUVIGNON BLANC DOUDEAU LEGER	LOIRE VALLEY, FRANCE, 2024	3322
SUSANA BALBO CRIOS TORRONTES	ARGENTINA, 2024	2718
MARCO FELLUGA PINOT GRIGIO	COLLIO, ITALY, 2024	2819
POUILLY FUISSE CHARDONNAY ALBERT BICHOT	BURGUNDY, FRANCE, 2022	3624
CAKEBREAD CHARDONNAY	NAPA VALLEY, CALIFORNIA, 2023	4228
MEURSAULT "LES CORBINS" CHARDONNAY	DOMAINE BITOUZET-PIEUR BURGUNDY, FRANCE, 2022	55
ROSÉ		
CHATEAU D'ESCLANS "WHISPERING ANGEL" ROSE	CÔTES DE PROVENCE, FRANCE, 2024	2718
RED		
FAILLA PINOT NOIR	SONOMA COAST, CALIFORNIA, 2023	3322
CATENA MALBEC	"LA CONSULTA, MENDOZA", ARGENTINA, 2023	2819
ZUCCARDI POLIGONOS CABERNET FRANC	VALLE DE UCO, ARGENTINA, 2023	3322
STAGS LEAP WINERY CABERNET SAUVIGNON	NAPA VALLEY, CALIFORNIA, 2022	4530
CHATEAU BRANE CANTENAC "BARON DE BRANE" CABERNET BLEND	MARGAUX, FRANCE, 2020	5436
JOSEPH PHELPS CABERNET SAUVIGNON	NAPA VALLEY, CALIFORNIA, 2022	50

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 TOTMATOES, BASIL, AGED BALSAMIC (GF, V)	28
FRESHLY BAKED SAVORY CROISSANT 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	BAKE 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

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

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	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 LOBSTER, BEARNAISE, DRAWN BUTTER, HAND CUT FRIES (GF)	79

MEAT AND POULTRY ENTRÉES

HERITAGE CHICKEN	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)	148
28-DAY DRY AGED	
PRIME PORTERHOUSE 36 OZ. (FOR 2)	215
28-DAY DRY AGED	

CHOPS AND SPECIALS

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

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 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)