
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 36

WINES BY THE GLASS

	9oz	6oz
CHAMPAGNE		
GOSSET RESERVE BRUT AŸ, FRANCE, NV		45
WHITE		
SANCERRE, SAUVIGNON BLANC, DOMAINE THOMAS AND FILS LOIRE VALLEY, FRANCE, 2025	36	24
PINOT GRIGIO, MARCO FELLUGA COLLIO, ITALY, 2024	30	20
ALBARINO, FAMILIA TOREES PAZO DAS BRUXAS RIAS BAIXAS, SPAIN, 2024	30	20
CAKEBREAD, CHARDONNAY NAPA VALLEY, CALIFORNIA, 2024	42	28
CHABLIS, CHARDONNAY, DOMAINE LAROCHE SAINT MARTIN BURGUNDY, FRANCE, 2024	39	26
PULIGNY MONTRACHET, CHARDONNAY, DOMAINE SIGAUT BURGUNDY, FRANCE, 2023	90	60
CHATEAU LYNCH BAGES, SAUVIGNON BLANC BLEND PAUILLAC, BORDEAUX, FRANCE, 2024	105	70
ROSÉ		
PEYRASSOL "LES TEMPLIERS" CÔTES DE PROVENCE, FRANCE, 2025	30	20
RED		
FAILLA, PINOT NOIR SONOMA COAST, CALIFORNIA, 2024	33	22
CATENA "LA CONSULTA", MALBEC MENDOZA, ARGENTINA, 2024	30	20
STAGS LEAP, CABERNET SAUVIGNON NAPA VALLEY, CALIFORNIA, 2022	45	30
"BARON DE BRANE", CABERNET SAUVIGNON BLEND MARGAUX, BORDEAUX, FRANCE, 2018	54	36
POMMARD "LES TAVANNES", PINOT NOIR, DOMAINE FRANCOIS GAUNOUX BURGUNGY, FRANCE, 2022	67	45
CAYMUS, CABERNET SAUVIGNON NAPA VALLEY, CALIFORNIA, 2023	82	55
CHATEAU BATAILLEY, CABERNET SAUVIGNON BLEND PAUILLAC, BORDEAUX, 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

JUMBO LUMP CRAB CAKE TARTARE SAUCE (GF) 42

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 6 (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
SHALLOT AND PARSLEY

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
(+) Make it Spicy

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

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

VEAL CHOP 14 OZ. 105

WAGYU AND JAPANESE 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)