



# 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	20
"POLO" STAR MARTINI	VANILLA VODKA, PASSOA, PASSIONFRUIT, PROSECCO, LIME	22
PINK NEGRONI	LILLET ROSÉ, TANQUERAY, BIANCO VERMOUTH, CRÉME DE FRAISE	20
KEY LIME MARTINI	VODKA, KEY LIME, GRAHAM CRACKER RIM	20
DULCE DE LECHE MARTINI	WHEATLEY VODKA, DULCE DE LECHE, MR. BLACK COFFEE, CREAM	20
PISCO SOUR	CARAVEDO MOSTO VERDE PISCO, LIME	20
ESPRESSO MARTINI	VODKA, ESPRESSO, MR. BLACK COFFEE, GIFFARD VANILLA DE MADAGASCAR	20
GOLD RUSH	WOODINVILLE BOURBON, LEMON, HONEY	20

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

34



## WINES BY THE GLASS

### CHAMPAGNE

6oz

VEUVE CLICQUOT YELLOW LABEL BRUT REIMS, FRANCE, NV

35

### WHITE

SANCERRE SAUVIGNON BLANC DOUDEAU LEGER LOIRE VALLEY, FRANCE, 2024

20

SUSANA BALBO CRIOS TORRONTES ARGENTINA, 2024

17

MARCO FELLUGA PINOT GRIGIO COLLIO, ITALY, 2024

18

POUILLY FUISSE CHARDONNAY ALBERT BICHOT BURGUNDY, FRANCE, 2022

24

CAKEBREAD CHARDONNAY NAPA VALLEY, CALIFORNIA, 2023

28

MEURSAULT "LES CORBINS" CHARDONNAY DOMAINE BITOUZET-PRIEUR BURGUNDY, FRANCE, 2022

55

### ROSÉ

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

18

### RED

FAILLA PINOT NOIR SONOMA COAST, CALIFORNIA, 2023

22

CATENA MALBEC "LA CONSULTA, MENDOZA", ARGENTINA, 2023

19

ZUCCARDI POLIGONOS CABERNET FRANC VALLE DE UCO, ARGENTINA, 2023

22

STAGS LEAP WINERY CABERNET SAUVIGNON NAPA VALLEY, CALIFORNIA, 2022

30

CHATEAU BRANE CANTENAC "BARON DE BRANE" CABERNET BLEND MARGAUX, FRANCE, 2020

36

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
SHRIMP COCKTAIL (5)	RED ARGENTINIAN SHRIMP, SHAVED HORSERADISH, COCKTAIL SAUCE (GF)	29
JUMBO LUMP CRAB AND AVOCADO SALAD	CUCUMBER, LIME, BASIL, AND MINT GAZPACHO (GF)	32
JABUGO IBERICO HAM "PATA NEGRA"	TOMATO BRUSCHETTA, BASIL, OLIVE OIL	30
BURRATA ROASTED RED PEPPERS	BASIL, AGED BALSAMIC (GF, V)	28
FRESHLY BAKED SAVORY CROISSANT ROLLS	SALTED VERMONT BUTTER SEASALT, THYME (V)	12

### HANDMADE MINI EMPANADAS

EACH 5 (4 MINIMUM)

PRIME STEAK

CHEESE AND ONION

## CRUDOS

BIG EYE TUNA TARTARE	AVOCADO, PONZU VINAIGRETTE, POTATO CHIPS	32
HAMACHI	YUZU COULIS, RADISHES	28
CHIPS AND CAVIAR	GOLDEN OSSETTRA, CREME FRAICHE, PER OUNCE (GF)	65
ADD CAVIAR TO ANY DISH	GOLDEN OSSETTRA, PER OUNCE (GF)	65

## RAW BAR

EAST AND WEST COAST OYSTERS (GF) 5 EACH  
CHAMPAGNE MIGNONETTE, COCKTAIL SAUCE, LEMON

KUSSHI (BC) KUMAMOTO (WEST COAST) EAST COAST SPECIAL

SHRIMP COCKTAIL (5) RED ARGENTINIAN SHRIMP, SHAVED HORSERADISH, COCKTAIL SAUCE 29

STONE CRAB CLAWS (GF)

JUMBO 45 COLLOSSAL 65

## 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

## HOUSEMADE PASTA

BUTTERNUT SQUASH AGNOLOTTI	CARAMELIZED SQUASH, PARMESAN, SAGE (V)	38
SPICY RIGATONI A LA VODKA	BURRATA, BASIL (V)	39
BLACK TRUFFLE SPAGHETTI	PECORINO, SHAVED BLACK TRUFFLE (V)	58
LOBSTER TAGLIATELLE	POACHED LOBSTER, SAUCE AMERICAINE, TARRAGON	75
CAVIAR SPAGHETTI	ONE OUNCE OF GOLDEN OSSETRA CAVIAR, CHAMPAGNE SAUCE	68

## 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)	74
LOBSTER FRITE	BROILED LOBSTER, BEARNAISE, DRAWN BUTTER, HAND CUT FRIES (GF)	78

## 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.	68
PRIME NY STRIP 14 OZ.	86

#### 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.	85
SPECIAL CUTS	MP

#### WAGYU AND JAPANESE A5 CUTS

WAGYU SKIRT STEAK 9 OZ.	85
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.	56
SPECIAL CATCH	MP
WHOLE LOBSTER TWO POUNDS	150
WHOLE DOVERSOLE TWO POUNDS	148

## VEGETABLES AND SIDES

CHARRED BROCCOLINI	LEMON GARLIC (GF, VG)	18	POTATO PUREE	(GF, V)	20
GRILLED ARTICHOKEs	SALSA CRIOLLA (GF, VG)	20	HANDCUT FRIES	SEA SALT (GF, V)	20

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

### ADDITIONAL SAUCES 9 (GF)

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