

# DINNER

## STARTERS

<b>1OZ RUSSIAN CAVIAR</b> Potato Blinis, Red Onion, Egg, Chives, Lemon Crème Fraîche	
<b>GRAND RESERVE OSSETRA</b> .....	258
<b>IMPERIAL OOO</b> .....	298
<b>HUMMUS &amp; CRUDITÉS</b> .....	38
Seasonal Vegetables, Feta, Espelette Pepper	
<b>HALF DOZEN OYSTERS</b> .....	39
Mignonette, Fresh Horseradish, Lemon Cocktail Sauce	
<b>AHI TUNA TARTARE</b> <sup>(PL)</sup> .....	44
Avocado, Yuzu Ponzu, Ginger Oil, Gem Lettuce	
<b>STEAK TARTARE</b> <sup>(PL)</sup> .....	54
4oz Prime Beef Tenderloin, Classic Garnish Herb Fries, Toast Points	
<b>POLO CRAB CAKE</b> .....	48
Watercress, Radish, Lemon Aioli Pickled Mustard Vinaigrette	

## SOUPS & SALADS

<b>TORTILLA SOUP</b> <sup>(PL)</sup> .....	22
Grilled Chicken, Queso Fresco, Green Onions Avocado, Crispy Tortilla Strips	
<b>LITTLE GEM CAESAR SALAD</b> .....	34
Little Gem Lettuce, White Anchovies Focaccia Croutons, Parmigiano-Reggiano Caesar Dressing	
<b>CALIFORNIAN PANZANELLA &amp; BURRATA</b> .....	42
Heirloom Melons, Tomatoes, Cucumbers, Arugula Ricotta Salata, Pickled Red Onions, Rustic Croutons White Balsamic Vinaigrette	
<b>THE BHH SEAFOOD SALAD</b> .....	64
Maine Lobster, Dungeness Crab, Poached Shrimp Mixed Greens, Tomatoes, Cucumbers, Egg Lemon & Herb Vinaigrette	
<b>PEAR &amp; GORGONZOLA SALAD</b> .....	36
Mixed Greens, Asian Pear, Caramelized Pecans Gorgonzola Piccante Blue Cheese, Sherry Vinaigrette	
<b>MCCARTHY SALAD</b> <sup>(PL)</sup> .....	46
Iceberg Lettuce, Romaine, Grilled Chicken, Egg, Beets Tomatoes, Cheddar, Smoked Bacon, Avocado Balsamic Vinaigrette	

## MAIN

<b>CHICKEN PARMESAN</b> .....	54
Breaded Chicken Breast, House Marinara Buffalo Mozzarella, Basil, Pomodoro Spaghetti	
<b>RIGATONI BOLOGNESE</b> .....	56
Braised Beef Ragù, 24-Month Parmesan	
<b>LINGUINE VONGOLE</b> .....	58
Manila Clams, Calabrian Chili, Garlic Herb Butter Citrus Breadcrumbs	
<b>MUSHROOM &amp; SPINACH BAKED LASAGNA</b> .....	48
Parmigiano-Reggiano Cream, Black Truffles	
<b>ROASTED SCOTTISH SALMON FILLET</b> .....	58
Green Asparagus, Sugar Snap Peas, English Pea Purée Fingerling Potatoes, Lemon & Herb Aioli	
<b>BRANZINO FILLET UNILATERAL</b> ....	58
Fregola Sarda, Roasted Heirloom Cherry Tomatoes Zante Currants, Pine Nuts, Lemon Capers Sauce	
<b>MAINE LOBSTER RISOTTO</b> .....	72
Acquerello Rice, Cherry Tomatoes, English Peas Meyer Lemon, Herbs	
<b>PRIME FILET MIGNON</b> .....	84
Black Truffle Red Wine Jus Braised Seasonal Mushrooms, Grilled Asparagus Yukon Gold Mashed Potatoes	
<b>14OZ STEAK AU POIVRE</b> .....	82
Pepper Crusted Prime NY Strip Brandy Peppercorn Sauce, Crispy Onions	
<b>AMERICAN WAGYU BURGER</b> .....	48
Caramelized Sherry Onions, White Cheddar Heirloom Tomato, Arugula, Dijon Aioli	

## À LA CARTE

<b>DOVER SOLE MEUNIÈRE</b> .....	98
Brown Butter, Lemon, Parsley	
<b>DRY-AGED TOMAHAWK FOR TWO</b> 195	
Béarnaise, Peppercorn, Chimichurri	

## SIDES

<b>ROASTED BRUSSELS SPROUTS</b> .....	18
<b>WHIPPED POTATOES</b> .....	18
<b>SAUTÉED SPINACH &amp; GARLIC</b> .....	18
<b>GRILLED BROCCOLINI</b> .....	18
<b>GRILLED ASPARAGUS</b> .....	18
<b>SAUTÉED MUSHROOMS</b> .....	24
<b>PARMESAN TRUFFLE FRIES</b> .....	24

<sup>(PL)</sup> Denotes a signature Polo Lounge dish. Please note, a 20% service charge will be added to the bill for parties of six or more.  
If you suffer from a food allergy or intolerance, please inform a member of the restaurant team upon placing your order.