

APPETIZERS

Colossal Chilled Shrimp Trio
spicy cocktail sauce

Steamed Green Asparagus with Coppa
parmigiano-reggiano, roasted tomato vinaigrette

Chesapeake Bay Lump Crab Cake
creamy arugula pesto

Red Beets & Goat Cheese
25-year-old Vill'Antica balsamic vinegar

Escargot in Casserole
chive sauce, garlic vegetable julienne

Prosciutto di San Daniele Riserva
pickled vegetable giardiniera

***Oysters Rockefeller**

Caprese
slow-roasted vine-ripened tomatoes, mozzarella di bufala, basil,
extra virgin olive oil emulsion

***Beef Tenderloin Carpaccio**
arugula, parmigiano-reggiano, Ardoino fructus extra virgin olive oil

Fried Baby Calamari
spicy marinara or aioli sauce

SOUPS & SALADS

Lobster Bisque
Rémy Martin cognac

Minestrone
Genovese pesto

Baked Onion Soup
Gruyère cheese crust

Grilled Romanesco
asparagus, mimosa garnish, red wine vinaigrette

Classic Caesar
focaccia croutons

Baby Greens
Roma tomatoes, shredded cucumbers, aged Modena balsamic vinaigrette

Baby Spinach
candied pecans, roasted pumpkin,
dried cranberries, flaxseed vinaigrette

ENTRÉES

TOSCANA FAVORITES

Le Scaloppine di Vitello
veal scallopini prepared in your choice of sauce
Marsala – aged Marsala wine sauce
al limone – lemon sauce, chopped parsley

Osso Buco
veal shank, soffritto, tomatoes, gremolata

***Filetto di Branzino**
sea bass, artichokes à la barigoule, lemon confit,
roasted garlic emulsion

***Costolette di Agnello Marinate e alla Griglia**
lamb chops, garlic, rosemary, thyme, sun-dried tomato pesto

***Gamberoni allo Scoglio**
jumbo shrimp, garlic, white wine, lemon,
parsley, olive oil, cherry tomatoes

PASTA

Gnocchi di Patate al Pesto
hand-rolled potato dumplings, creamy pesto sauce

Maccheroni al Ragù di Vitello
macaroni, rich veal ragù

Risotto all'Aragosta
carnaroli rice, Maine lobster, Italian parsley

Tuscan Steak Trio
pesto gnocchi, macaroni veal ragù, lobster risotto

Linguine Cioppino
littleneck clams, mussels, calamari, shrimp, monkfish

Fagottini al Formaggio
provolone-stuffed purses, butternut squash cream, parmesan

Spaghettini Sorrentina
herb-infused San Marzano tomato sauce, mozzarella di bufala

POLO GRILL FAVORITES

***Surf & Turf**
Maine lobster tail, filet mignon

Double Pork Chop 14oz
mojo marinade

Rotisserie Kosher Chicken
lemon, oregano

***Dover Sole**
lemon, parsley, brown butter emulsion

***Steamed Whole Maine Lobster**
drawn butter

STEAK

***Tuscan Porterhouse**
20oz serves one | 40oz serves two
This signature Tuscan porterhouse showcases
the flavor of the prime cut of beef.
Hand-carved and presented on a hot lava stone

***Filet Mignon 6oz**

***Rib Eye 12oz**

***New York Strip 10oz**

***Prime Rib King's Cut 32oz | Queen's Cut 16oz**

SAUCES

Béarnaise | Hollandaise
Creamy Horseradish | Barolo Red Wine Truffle
Au Poivre | Porcini Mushroom

SIDES

Rustic Rosemary Roasted Potatoes

Franck's Mashed Potatoes

Idaho Baked Potato

Steak Fries

Gorgonzola Popovers

Creamy Polenta

Asparagus & Creamy Parmesan

Forest Mushrooms Persillade

Creamed Spinach

Grilled Seasonal Vegetables



YOUR CHOICE OF
CLASSIC PREPARATIONS

Rare | seared outside, red, cool inside

Medium Rare | red, warm center, slightly firm

Medium | hot, pink center, firmer than medium rare

Medium Well | cooked throughout, slight pink center

Well Done | fully cooked through, no pink center

USDA PRIME BEEF | Of all the beef produced in the U.S., only 2% is certified prime grade by the USDA. Our USDA Prime beef comes from the very finest Black Angus cattle the Midwest has to offer. Then we dry age the beef for a minimum of 28 days, imparting a buttery taste and meltingly tender texture that many beef connoisseurs herald as the ultimate experience.

*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.