

STARTERS

OYSTERS* Kumamoto & Beau Soleil ½ Dozen 28

CRUDITÉS Fresh Vegetables with Homemade Ranch 20 (V)

SHRIMP COCKTAIL Bombay Cocktail Sauce 34

PIGS IN A BLANKET Spicy Brown Mustard 18

THE POLO BAR CRAB CAKE Thinly Crusted with Mustard Bell Pepper Sauce 36

TUNA TARTARE* Avocado, Mustard Greens & Crispy Shallots with Soy Ginger Dressing 32

CLAMS OREGANATA Prosciutto, Breadcrumbs, Garlic & Shallots with a Lemon-Butter Sauce 24

CAVIAR & POTATOES* 1 oz. Golden Osetra with Crispy Potatoes, Crème Fraîche & Chives 145

SOUP & SALADS

CHILLED CARROT-GINGER SOUP Coriander Croutons & Coconut Cream 21 (V)

CLASSIC CAESAR SALAD* Romaine Hearts & Country Bread Croutons with Shaved Pecorino 21

CHOPPED VEGETABLE SALAD Cucumber, Tomatoes, Avocado, Asparagus, Green Beans, Hearts of Palm, Radishes, Black Olives & Vermont Creamery Feta with Mustard Vinaigrette 24 (V)

SANTA BARBARA SALAD Gem Lettuce, Avocado, Orange, Cilantro, Basil, Vermont Creamery Feta & Taggiasca Olives with White Balsamic Vinaigrette 24 (V)

SEASONAL VEGETABLES

BURRATA & ASPARAGUS Pistachio Pesto, Basil & Mint 24 (V)

ROASTED CAULIFLOWER Charred Mushrooms, Romesco Sauce, Microgreens, Lemon & Olive Oil 28 (V)

SHAVED ARTICHOKE SALAD Asparagus, Green Beans, Shaved Pecorino & Sheep's Milk Yogurt with Sherry-Shallot Vinaigrette 24 (V)

CLASSICS

RALPH'S CORNED BEEF SANDWICH Melted Swiss on Marbled Rye with Coleslaw 36

LOBSTER ROLL Celery, Lemon & Tarragon on a Toasted Brioche Bun with Old Bay Potato Chips 46

DOVER SOLE Pan-Seared with Meyer Lemon Butter Sauce 80
with Golden Osetra Caviar 110

GRILLED BRANZINO Smashed Spring Peas, Fava Beans, Mint & Citrus Vinaigrette 45

LOCH DUART SALMON Romanesco, Sugar Snap Peas & Green Beans with Meyer Lemon Butter Sauce 42

CHICKEN PAILLARD Arugula, Cherry Tomatoes, Green Asparagus, Sugar Snap Peas, Baby Carrots & Shaved Radish 36

VEAL MILANESE Arugula, Fennel, Red Onion, Radishes & Cherry Tomatoes 70

STEAKS & BURGERS

THE POLO BAR BURGER 35

Tomato, Lettuce, Onions, Pickles, Cheddar Cheese & Crispy Bacon
with Hand-Cut Fries

SPICED TUNA BURGER* 49

Fried Green Tomato, Red Pepper Confit, Pickled Red Onion, Shaved Jalapeño, Cilantro & Tartar Sauce
with Hand-Cut Fries

VEGGIE BURGER 28

Black Bean, Quinoa & Roasted Beets with Avocado, Tomato,
Pepper Jack Cheese & Barbecue Sauce with Hand-Cut Fries (V)

PRIME FILET MIGNON 80

10 oz. with Onion Rings

NEW YORK STRIP STEAK 78

16 oz. with Choice of Peppercorn Sauce, Chimichurri, or Horseradish Cream Sauce

BONE-IN RIB EYE 110

22 oz. with Choice of Peppercorn Sauce, Chimichurri, or Horseradish Cream Sauce

All of our steaks are USDA Prime Angus

SIDES

Hand-Cut Fries 14

Mashed Potatoes 16

Sugar Snap Peas with Lemon & Chili Flakes 14

Creamed Spinach 16

Sautéed Garlic Spinach 12

Roasted Hen-of-the-Woods Mushrooms 20

(V) – VEGETARIAN

*Consuming raw and undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.