

STARTERS, SALADS AND SANDWICHES

Garlic Cheese Toast \$5

Oven Roasted Tomato Bisque Small \$5 Large \$7+

Gazpacho Cup \$5 Bowl \$7
Cucumber Pico de Gallo

Lobster & Crab Bisque Small \$7 Large \$9
"Bristol Cream" Creme Fraiche

Polo Calamari \$12
*Garlic Aioli & Smoked Tomato Coulis **

Curried Chicken Salad \$9 +
Tomato Bisque Shooter

Heart of Romaine Salad \$11
Blue Cheese, Lemon Thyme Vinaigrette

Seven Leaf Salad & Savory Gorgonzola Torte
Lemon Thyme Vinaigrette Small \$5 Large \$7 +

Polo Caesar Salad Small \$5 Large \$7 *

Tender Spinach and Strawberry Salad
Glazed Pecans, Benne Seed Dressing Small \$7 Large \$9 +

Polo Cobb Salad Small \$10 Large \$14

Chopped Salad \$12 +
Romaine, Salami, Mozzarella, Chickpeas

Grilled Salmon "Niçoise" Served Chilled \$13 +
*Grilled Asparagus, Green Beans, Yukon Gold Potatoes,
Kalamata Olives, Field Greens*

Grilled Tuna Salad and Swiss Cheese Sandwich \$10
Choice of House Chips or Fresh Fruit

"Choice of Two" \$9
*Cup of Tomato Bisque, Bistro Salad or Half Turkey Sandwich
Substitute Lobster Bisque \$2
Substitute Spinach Salad \$2*

Carved Turkey & House Bacon Sandwich with Fresh Fruit \$11

"BLT" Sandwich \$10
Peppered Applewood Smoked Bacon, Fresh Fruit

Polo Grill Half Pound Tenderloin Burger on Kaiser Roll \$10*
*Grilled Red Onion, Cheddar, Swiss, or Blue Cheese
Add Apple Wood Smoked Bacon \$2*

ENTREES

Grilled Chicken Sandwich \$12

Parmesan Artichoke, Roasted Red Pepper, Basil Pesto Aioli

“Howard Warren” Tender Chopped Steak \$13

*Colbert Sauce, Grilled Onion,
Oven Roasted Tomato, Fresh Vegetables +*

Stuffed French Breast of Chicken \$15

Goat Cheese, Parmesan, Basil, Yukon Gold Mashed Potatoes, White Truffle Oil +

Crispy Chicken and Noodles \$14

Rotini Pasta, Lemon Parsley Butter

8oz. Asian Barbecued Pork Chop \$15

Yukon Gold Mashed Potatoes, Vegetables +

Steak-and Fries \$19

7oz. New York Strip Steak, Fresh Vegetables

Chicken Fried Steak \$13

Sausage Gravy, Yukon Gold Mashed Potatoes, Fresh Vegetables

Eggs Benedict and Fresh Fruit

*House Cured Canadian Bacon \$13
Crab Cakes \$19*

Tenderloin Petite Medallions \$19

Béarnaise Sauce +

Filet of Beef Tenderloin 6oz \$31 8oz \$34

Chef's Butter, Yukon Gold Mashed Potatoes, Sautéed Asparagus +

FISH AND SEAFOOD

Shrimp and Grits \$15

Stone Ground Cheese Grits

Crab Cake \$15

Field Greens, Béarnaise

Fried Catfish and Polo Chips \$14

Fresh Vegetables, Green Tomato Relish, Rémooulade Sauce

Grilled Shrimp \$15

Bistro Salad, Fresh Fruit +

Grilled Fresh Atlantic Salmon \$15

Stone Ground Cheese Grits, House Vegetables

Chef's Grilled Salmon \$15

*Sauteed Seasonal Vegetables, Aged Balsamic
Charred Roma Tomato, Lemon Caper Gremolata +*

Pan Seared Alaskan Halibut \$25

Spring Pea Risotto, Spanish Saffron & Lemon Oil

+ Gluten Free

**Required Consumer Advisory: Consumption of raw or undercooked meats, poultry, shellfish and eggs may increase your risk of food borne illness.*