DINNER

STARTERS

THE POLO BAR CRAB CAKE Thinly Crusted & Served with Mustard Bell Pepper Sauce 17

OYSTERS Choice of Kusshi or Montauk Pearls, ½ Dozen 22

TUNA TARTARE Avocado, Mustard Greens & Crispy Shallots with Soy Ginger Dressing 18

ROASTED BUTTERNUT SQUASH SOUP Wild Mushrooms & Sage 13

RANCH HOUSE CHILI Warm Pecorino Biscuit 15

AUTUMN VEGETABLE SALAD Roasted Beets, Carrots & Fresh Ricotta with Citrus Vinaigrette 14

KALE CAESAR SALAD Freshly Grated Pecorino & Croutons 15

BLT SALAD Iceberg, Cherry Tomatoes, Grilled Berkshire Bacon & Oregon Blue Cheese with Herb Yogurt Dressing 15

HOUSE GREEN SALAD Tomatoes, Pea Shoots, Avocado & Shaved Radishes with Mustard Vinaigrette 12

CLASSICS

RALPH'S CORNED BEEF SANDWICH Melted Swiss & Horseradish Coleslaw on Marble Rye 22

HERB-CRUSTED VEAL CHOP Pounded and Served with Arugula, Fennel & Cherry Tomatoes 36

ROASTED CHICKEN Mashed Potatoes, Traditional Au Jus & Watercress with Mustard Vinaigrette 29

CHICKEN PAILLARD Grilled Endive, Arugula, Fennel, Roasted Mushrooms & Shaved Parmesan with Lemon Vinaigrette 27

LOCH DUART WILD SALMON Romanesco Broccoli, Sugar Snap Peas & Green Beans with Herb Meyer Lemon Butter Sauce 31

ALASKAN BLACK COD Hen-of-the-Woods Mushrooms, Mushroom Broth, Garlic Parsley Purée & Wilted Spinach 32

DOVER SOLE Pan-Seared with Meyer Lemon Butter Sauce 54

SLOW-COOKED FARRO & BUTTERNUT SQUASH Crispy Quinoa, Dried Cranberries & Toasted Pumpkin Seeds 22

STEAKS & BURGERS

FILET MIGNON 8 ounces 41 12 ounces 49

NEW YORK STRIP STEAK 16 ounces 52
Sliced, with Brown Butter 52

BONE-IN RIB EYE 22 ounces 55

All of our Steaks are USDA Prime Angus.
Choice of Peppercorn Sauce, Spicy Parsley Garlic Sauce or Horseradish Cream Sauce.

THE POLO BAR BURGER
Tomatoes, Lettuce, Onions, Pickles, Cheddar & Crispy Bacon 24

Steaks & Burgers Served with Hand-Cut Fries.

SIDES 10

Hand-Cut Fries

Sautéed Garlic Spinach

Roasted Hen-of-the-Woods Mushrooms

Baked Potato

Roasted Brussels Sprouts

Pan-Roasted Broccolini with Lemon Zest

VEGETARIAN MENU AVAILABLE