

# LUNCH

## STARTERS

<b>10Z 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<sup>(PL)</sup></b> .....	44
Avocado, Yuzu Ponzu, Ginger Oil, Gem Lettuce	
<b>STEAK TARTARE<sup>(PL)</sup></b> .....	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<sup>(PL)</sup></b> .....	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>PEAR &amp; GORGONZOLA SALAD</b> .....	36
Mixed Greens, Asian Pear, Caramelized Pecans Gorgonzola Piccante Blue Cheese, Sherry Vinaigrette	
<b>CALIFORNIAN PANZANELLA &amp; BURRATA</b> .....	42
Heirloom Melons, Tomatoes, Cucumbers, Arugula Ricotta Salata, Pickled Red Onions, Rustic Croutons White Balsamic Vinaigrette	
<b>MCCARTHY SALAD<sup>(PL)</sup></b> .....	46
Iceberg Lettuce, Romaine, Grilled Chicken, Egg, Beets Tomatoes, Cheddar, Smoked Bacon, Avocado Balsamic Vinaigrette	
<b>THE BHH SEAFOOD SALAD</b> .....	64
Maine Lobster, Dungeness Crab, Poached Shrimp Mixed Greens, Tomatoes, Cucumbers, Egg Lemon & Herb Vinaigrette	
<b>AHI TUNA NIÇOISE SALAD</b> .....	52
Baby Lettuce, Poached Potatoes, Organic Egg French Beans, Olives, Shaved Radishes Red Wine Vinaigrette	
<b>POLO POWER BOWL</b> .....	44
Chilled Seasonal Vegetables, Wild Rice Marinated Tofu, Avocado, Cashews, Mixed Seeds Tahini Mustard Vinaigrette	

## MAIN

<b>FISH &amp; CHIPS</b> .....	48
Beer-Battered Atlantic Cod, Hand-Cut Chips Mushy Peas, Tartar Sauce	
<b>THE 'PINK PALACE' HEALTHY CLUB</b> .....	42
Multigrain Bread, Roast Turkey, Avocado, Egg White Heirloom Tomatoes, Roasted Tomato Spread, Arugula	
<b>SALMON BURGER</b> .....	44
Herb Remoulade, Arugula, Pickled Shallots Cabbage Slaw	
<b>AMERICAN WAGYU BURGER</b> .....	48
Caramelized Sherry Onions, White Cheddar Heirloom Tomato, Arugula, Dijon Aioli	
<b>CHICKEN PARMESAN</b> .....	54
Breaded Chicken Breast, House Marinara Buffalo Mozzarella, Basil, Pomodoro Spaghetti	
<b>LINGUINE VONGOLE</b> .....	58
Manila Clams, Calabrian Chili, Citrus Breadcrumbs Garlic Herb Butter	
<b>RIGATONI BOLOGNESE</b> .....	56
Braised Beef Ragù, 24-Month Parmesan	
<b>BRANZINO FILLET UNILATERAL</b> ...	58
Fregola Sarda, Roasted Heirloom Cherry Tomatoes Zante Currants, Pine Nuts, Lemon Caper Sauce	
<b>ROASTED SCOTTISH SALMON FILLET</b> .....	58
Green Asparagus, Sugar Snap Peas, English Pea Purée Fingerling Potatoes, Lemon & Herb Aioli	
<b>NY STEAK FRITES</b> .....	64
Truffle Aioli, Steak Butter, Garlic Fries	

## 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

## ADDITIONS FROM THE GRILL

<b>CHICKEN BREAST</b> .....	16
<b>RARE BLUEFIN TUNA</b> .....	22
<b>SALMON</b> .....	26
<b>FOUR PRAWNS</b> .....	26

<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.