

FRIED CALAMARI

WITH MARINARA & THAI CHILI SAUCE
24

SAUSAGE AND BROCCOLI RABE EGGROLL

STUFFED WITH BROCCOLI RABE, SAUSAGE,
MOZZARELLA WITH BALSAMIC DRIZZLE
16

POLPO GF

TENDER GRILLED OCTOPUS WITH
BLACK OLIVE, TOMATO & LEMON
25

EGGPLANT ROLLATINI

EGGPLANT AND ZUCCHINI,
MOZZARELLA, PARMIGIANA, TOMATO
18

STARTER
SOUPS &
SALADS

ONION SOUP

CARAMELIZED ONIONS,
SHERRY & THREE CHEESES
15

SOUP OF THE DAY
SEASONAL FAVORITES

13

CAESAR

PARMIGIANO REGGIANO,
ROMAINE HEARTS AND
CLASSIC DRESSING
19

SPINACH GF

ROASTED RED ONIONS,
SMOKED BACON, EGG &
WARM MUSHROOM VINAIGRETTE
21

CUCUMBER GF

CUCUMBER, AVOCADO, FRESH CORN,
CHERRY TOMATOES &
CACIACAVALLO CHEESE
17

FINNOCHIO GF

AVOCADO, ARUGULA, RED ONION
ASIAGO CHEESE, LEMON DRESSING
19

WEDGE SALAD GF

BACON, BLUE CHEESE CRUMBLE
17

WATERMELON SALAD GF

WITH CUCUMBER, BLACK OLIVES,
FETA CHEESE WITH A
VINAIGRETTE DRESSING
17

APPETIZERS

MARYLAND CRAB CAKE

SAUTEED JUMBO LUMP CRAB
MEAT SERVED WITH ROASTED
PEPPER COULIS & HOUSE
REMOULADE
26

SEARED SESAME TUNA

WASABI RANCH AND
SESAME GINGER DRESSING
24

IMPORTED BURRATA GF

SHAVED SPECK,
TOMATO, BALSAMIC DRIZZLE
21

OYSTERS ROCKEFELLER

BAKED LOCAL OYSTERS WITH
SPINACH, PARMIGIANO & PERNOD
23

CAPRESE GF

HOMEMADE MOZZARELLA, PARMA
PROSCIUTTO,
TOMATO & BASIL
21

BAKED CLAMS

LITTLE NECK CLAMS, SEASONED
BREAD CRUMBS & LEMON
22

SEAFOOD

preparations

SALMON CHAMPAGNE

PAN ROASTED FILET WITH
CHAMPAGNE DILL SAUCE OVER
ASPARAGUS AND MASHED POTATO
39

SHRIMP PORTOFINO

SAUTEED WITH ARTICHOKE
ASPARAGUS & FRESH TOMATO
SERVED OVER MASHED
POTATOES
45

BRANZINO OREGANATA

SEASONED BREAD CRUMBS
LEMON, GARLIC BUTTER,
WHITE WINE
48

FISH OF THE DAY

MARKET PRICE

PASTA

GIORDANO

FILET MIGNON TIDBITS,
FRESH HERBS
RED WINE, TOMATO
37

HOMEMADE GNOCCHI

PANCETTA, CREAM,
WILD MUSHROOM, TRUFFLE
35

HOMEMADE CANNELLONI

BAKED WITH SPINACH AND CHEESE
WITH BECHAMEL AND TOMATO
37

ENTREES

POLLO MARIO

PARMIGIAN CRUSTED
CHICKEN BREAST, MASHED
POTATO, SHALLOT WHITE
WINE SAUCE
38

POLO BURGER 10oz

CHEDDAR, BRIOCHE ROLL
FRENCH FRIES
26

FILET MINGON SANDWICH

GRILLED SLICED FILET MIGNON
WITH SAUTEED ONIONS AND MUSHROOMS
ON FRENCH BREAD SERVED WITH
FRENCH FRIES
32

SOUTH WESTERN SKIRT STEAK

TEQUILLA & CILANTRO
MARINATED SKIRT STEAK,
FRIED YUCCA, CILANTRO PESTO
43

POLLO PARMIGIANA

BREADED CHICKEN BREAST
PARMIGIANA, MOZZARELLA,
TOMATO SAUCE SERVED WITH PASTA
39

CORDON BLEU

BREADED CHICKEN BREAST, STUFFED
WITH PROSCIUTTO AND SWISS
CHEESE AND MUSHROOM DEMIGLAZE
43

PORK CHOP ANTONIO

PAN FRIED WITH WHITE WINE
CHERRY PEPPER SAUCE SERVED WITH
POTATO AND VEGTABLE OF THE DAY
45

IN THE RAW & COCKTAILS GF

OYSTER COCKTAIL
20

LITTLE NECK CLAMS
COCKTAIL
18

JUMBO SHRIMP
COCKTAIL
23

1.5 LB LOBSTER
COCKTAIL
MP

SEAFOOD BOAT *

FOR 2
INCLUDES:
CLAMS ON HALF SHELL
OYSTERS ON THE HALF SHELL
LOBSTER COCKTAIL
SHRIMP COCKTAIL

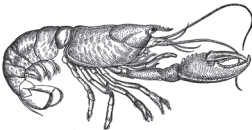
MP

from the
GRILL

SIDES 14

BAKED POTATO GF
MASHED POTATO GF
GRILLED ASPARAGUS GF
FRENCH BEANS GF
CREAMED SPINACH SEASONAL
VEGETABLE OF THE DAY GF
HAND CUT FRIES GF
SAUTEED ONIONS GF
SAUTEED WILD MUSHROOMS GF
BUTTERED BROCCOLI GF

PROUDLY SERVING
MIDWESTERN-RAISED,
USDA PRIME &
AGED BLACK ANGUS BEEF



ADD A LOBSTER TO ANY SELECTION

1 1/2 LB
LOBSTER BROILED/
STEAMED

MP

14 OZ BONELESS STRIP GF
CERTIFIED PRIME

63

20 OZ BONELESS RIBEYE GF

66

EXTRAS \$4

FUNGI

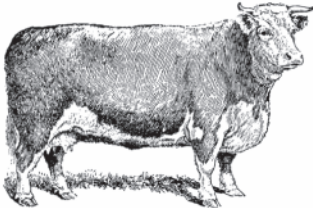
AUPOIVE

GORGONZOLA

FILET MIGNON GF

8oz 53 | 12oz 77

CERTIFIED ANGUS



*CONSUMING RAW OR UNDERCOOKED ITEMS CAN CAUSE
INCREASED LIKELIHOOD OF FOODBORNE ILLNESS

POLO
Lounge

GF DENOTES GLUTEN FREE