



LUNCH MENU
**The Polo
Fields
Golf & C.C.**

STARTERS

CHICKEN WINGS - 15

BONE-IN OR BONELESS DEEP FRIED CHICKEN WINGS, BUFFALO, BBQ OR PLAIN, CELERY, CARROTS, RANCH OR BLUE CHEESE

V SOFT PRETZELS - 10

BAKED SOFT PRETZEL, CHEDDAR CHEESE BEER SAUCE, SEA SALT

CHICKEN QUESADILLA - 14

MEXICAN SEASONED GRILLED CHICKEN, BELL PEPPERS, ONIONS, PEPPER JACK CHEESE, FLOUR TORTILLA, PICO DE GALLO, SOUR CREAM

GF PORK TACOS - 11

SLOW COOKED PORK, CHILI BARBEQUE, PICKLED CABBAGE, CUCUMBER, GARLIC AIOLI, SCALLIONS, GRILLED CORN TORTILLA

TENDERLOIN TIPS - 24

6-OUNCE CHILI MARINATED TENDERLOIN TIPS, CHERRY TOMATOES, FRIED YUKON GOLD POTATOES, PICKLED RED ONION, FETA

GREEK MEATBALLS - 12

FRESH GROUND ANGUS BEEF, TZATZIKI, CHIMICHURRI, TOMATO-CUCUMBER-FETA SALAD, GRILLED PITA

V BRUSSELS SPROUTS - 12

CRISPY BRUSSELS SPROUTS, GOAT CHEESE, SRIRACHA HONEY LIME SAUCE

TRUFFLE FRIES - 10

HAND CUT FRIES, TRUFFLE SALT, PECORINO CHEESE, PARSLEY, GARLIC AIOLI

DESSERTS

CHOCOLATE CHIP COOKIE SUNDAE - 8

TRADITIONAL CHEESECAKE - 8

REESE'S CHOCOLATE
PEANUT BUTTER CAKE - 8

SALADS

GF **V** POLO FIELDS HOUSE - 13

MIXED FIELD GREENS, CHERRY TOMATOES, DRIED CHERRIES, BLUE CHEESE, RED ONION, PECANS, HONEY-CIDER VINAIGRETTE

CAESAR - 13

ROMAINE HEARTS, CROUTONS, PARMESAN CHEESE, WHITE ANCHOVIES, HOUSE MADE CAESAR DRESSING

GF GRILLED COBB - 14

CHAR-GRILLED ROMAINE HEART, BACON, ROASTED TOMATO, AVOCADO, CUCUMBER, BLEU CHEESE, BALSAMIC VINAIGRETTE

GF STRAWBERRY SALAD - 14

ARUGULA, RED GRAPES, STRAWBERRIES, GOAT CHEESE, WALNUTS, PROSCIUTTO, BALSAMIC VINAIGRETTE

ADD TO ANY SALAD

CHICKEN - 6 | SALMON - 8
SHRIMP - 8 | FLAT IRON - 12

SOUPS & BREAD

CLAM CHOWDER - 6/9

GF FRENCH ONION - 9

BREADBASKET (6 PIECES) - 4

WEEKLY SPECIALS

THURSDAY NIGHTS

POLO SMASH BURGER & FRIES - 9

FRIDAY NIGHTS

FISH N' CHIPS - 18

GF = Gluten Free | **V** = Vegetarian

ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEALS, POULTRY, SEAFOOD, SHELLFISH, MEATS, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



LUNCH MENU

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SANDWICHES

ALL SANDWICHES SERVED WITH HAND CUT FRIES

POLO BURGER - 16

CHAR-GRILLED 8-OUNCE ANGUS BEEF,
LETTUCE, TOMATO, ONION, PICKLE,
CHOICE OF CHEESE, BRIOCHE BUN

IMPOSSIBLE BURGER - 18

CHAR-GRILLED IMPOSSIBLE PATTY, LETTUCE,
TOMATO, ONION, PICKLE, VEGAN BUN

BBQ BURGER - 17

CHAR-GRILLED 8-OUNCE ANGUS BEEF,
BACON, ONION RINGS, CHEDDAR,
HOUSE MADE BBQ SAUCE, PRETZEL BUN

SLIDERS - 14

GRILLED ANGUS BEEF, AMERICAN CHEESE,
PICKLES, GRILLED ONION, BRIOCHE BUN

CALIFORNIA CLUB - 16

SMOKED TURKEY, BACON, CHEDDAR,
AVOCADO, LETTUCE, TOMATO, MAYONNAISE,
TOASTED SOURDOUGH

ROAST BEEF SANDWICH - 16

THIN SLICED PRIME RIB, SWISS,
ARUGULA, TOMATO, CARAMELIZED ONION,
TRUFFLE MAYONNAISE, EVERYTHING BREAD

CUBANO - 15

SLOW COOKED PORK, PIT SMOKED HAM,
SWISS, PICKLE, MUSTARD, CUBAN ROLL

PULLED PORK SLIDERS - 14

SLOW COOKED PORK,
HOUSE MADE BARBEQUE SAUCE, CHEDDAR,
BRIOCHE BUN, CREAMY COLESLAW

CHICKEN PITA - 16

CHAR-GRILLED CHICKEN BREAST, CUCUMBER,
TOMATO, FETA, TZATZIKI, GRILLED PITA

FRENCH DIP - 16

THIN SLICED PRIME RIB, SWISS,
ONION RINGS, HOAGIE ROLL, AU JUS

FISH SANDWICH - 15

FRIED GREAT LAKES PERCH, ICEBERG LETTUCE,
TARTAR SAUCE, BRIOCHE BUN

GEORGIA RUEBEN - 15

SMOKED TURKEY, CREAMY COLESLAW, SWISS,
HOUSE MADE THOUSAND ISLAND DRESSING,
GRILLED MARBLE RYE

HONEY HAM & CHEDDAR - 14

BLACK FOREST HAM, HONEY MUSTARD,
CHEDDAR, LETTUCE, TOMATO, PRETZEL BUN

BLT - 14

BACON, LETTUCE, TOMATO,
MAYONNAISE, TOASTED SOURDOUGH

FRIED CHICKEN SANDWICH - 16

SEASONED FRIED CHICKEN BREAST,
CHEDDAR, ICEBERG LETTUCE,
HOUSE MADE THOUSAND ISLAND DRESSING,
GRILLED SOURDOUGH

AVOCADO CHICKEN CAESAR WRAP - 15

CHAR-GRILLED MARINATED CHICKEN,
ROMAINE HEARTS, AVOCADO, BACON,
TOMATO, PARMESAN, FLOUR TORTILLA,
HOUSE MADE CAESAR DRESSING

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