



The Polo  
Fields  
Golf & C.C.

## STARTERS

### EMERALD DRAGON PLATTER

DEEP FRIED PORK POTSTICKERS, SPRING ROLLS AND CRAB RANGOON SAMPLER PLATTER. SERVED WITH A BRIGHT SWEET CHILI SAUCE AND A RICH PONZU SAUCE. **15**

### DF BAO BUNS

RICH PORK BELLY MARINATED IN CITRUS AND SOY AND BRAISED UNTIL FORK TENDER. SERVED WITH A GINGER AND SCALLION GLAZE AND PICKLED FRESNO PEPPERS ON A STEAMED BAO BUN. GARNISHED WITH FRESH CILANTRO AND TOASTED SESAME SEEDS. **14**

### FLASH FRIED CALAMARI

POINT JUDITH RHODE ISLAND CALAMARI, LIGHTLY DUSTED AND FRIED. TOSSED WITH A SESAME TERIYAKI SAUCE AND SERVED ON A BED OF ARUGULA. GARNISHED WITH SLICED SCALLIONS AND TOASTED SESAME SEEDS. **15**

### SEARED SCALLOPS

#### GF APPETIZER

SCALLOPS SEARED TO PERFECTION SERVED ATOP A FRESH SCALLION PESTO AND TOPPED WITH A RICH TOMATO-BACON JAM. **15**

### V BRUSCHETTA

HOUSEMADE SAFFRON-PARMESAN BREAD TOAST POINTS WITH A HEAVENLY SCALLION SPREAD, CANDIED BACON AND PICKLED CHERRY TOMATOES. GARNISHED WITH SHAVED PARMESAN. **12**

### V+ CHICKEN QUESADILLA

SAVORY BRAISED CHICKEN THIGHS WITH MELTY PEPPER JACK CHEESE AND FRESH PICO DE GALLO SEARED INSIDE OF A FLOUR TORTILLA. SERVED WITH A TANTALIZING CILANTRO-LIME CREMA AND A FIRE ROASTED JALAPENO INFUSED GUACAMOLE. **15**

### BURGER QUESADILLA

SEARED STEAK PATTY WITH CRUNCHY CANDIED BACON, PICO DE GALLO, PEPPER JACK CHEESE, AND SMOKED CHEDDAR IN A RED PEPPER LAVOSH. SERVED WITH A FRIED ROASTED JALAPENO INFUSED GUACAMOLE. **15**

### MARYLAND STYLE CRAB CAKES

HAND FORMED FROM LUMP CRAB MEAT AND MIXED WITH PEPPERS, ONIONS AND SPICES. PAN FRIED UNTIL DELICIOUSLY CRISPY AND GOLDEN BROWN. SERVED WITH A LEMON WEDGE AND A CAJUN REMOULADE THAT IS TANGY WITH JUST THE RIGHT AMOUNT OF HEAT. **15**

### BUFFALO CHICKEN WINGS

JUMBO WINGS ARE BRINED OVERNIGHT AND FRIED TO ORDER. THESE SUCCULENT WINGS ARE DELIGHTFULLY CRISPY ON THE OUTSIDE AND TENDER INSIDE. THEY ARE TOSSED WITH OUR HOUSE MADE JALAPENO AND OLD BAY BUFFALO SAUCE. SERVED WITH CELERY STICKS AND BLEU CHEESE DRESSING. **12**

### ANCHO CHILE CHICKEN OR BEEF NACHOS

ANCHO-LIME SEASONED CORN TORTILLA CHIPS DRIZZLED WITH HOUSEMADE QUESO. TOPPED WITH YOUR CHOICE OF GROUND BEEF OR BRAISED CHICKEN THIGHS AND GARNISHED WITH PICO DE GALLO, SHREDDED LETTUCE AND A VIBRANT GUACAMOLE. **15**

BASKET OF ONION RINGS **10**

BASKET OF SWEET POTATO FRIES **9**

BASKET OF FRENCH FRIES **8**

## SALADS

ADD-ONS: GRILLED CHICKEN 8 | GRILLED OR BLACKENED SALMON 14

### GF+ V POLO FIELDS HOUSE SALAD

ARCADIAN MIXED GREENS TOPPED WITH CHERRY TOMATOES, SHAVED RED ONION, TOASTED PECANS, AND DRIED CHERRIES. FINISHED WITH CREAMY AND DELECTABLE DANISH BLUE CHEESE CRUMBLES AND SERVED WITH OUR HOUSE HONEY-CIDER VINAIGRETTE. **15**

### V+ BLUE WEDGE SALAD

FRESH CUT WEDGES OF ICEBERG LETTUCE SMOTHERED WITH OUR RICH HOUSE BLUE CHEESE DRESSING, GARNISHED WITH CRISPY ONIONS, BACON BITS AND HEIRLOOM CHERRY TOMATOES. **15**

### GF+ POLO FIELDS CAESAR SALAD

CRISP AND FRESH ROMAINE HEART TOSSED WITH OUR RICH HOUSEMADE CAESAR DRESSING AND TOPPED WITH HARD BOILED EGGS, CHERRY TOMATOES, CROUTONS, AND SHAVED PARMESAN. **16**

### GF V+ HARVEST SALAD

ROASTED BUTTERNUT SQUASH, TART DRIED CHERRIES, SAVORY BACON, SHAVED MERLOT BELLAVITANO, AND FRESH APPLES WITH PEPPERY ARUGULA. TOSSED WITH A NUTTY BROWN BUTTER AND SAGE VINAIGRETTE AND GARNISHED WITH TOASTED PUMPKIN SEEDS. **16**

## SOUPS

### SOUP OF THE DAY

CUP 6 | BOWL 8

### CHEFS CREAMY TOMATO BISQUE

CUP 6 | BOWL 8

## FLATBREADS

### V+ PEPPERONI PICCANTI

HOUSE MADE DOUGH WITH A HEARTY MARINARA. TOPPED WITH GRANDE MOZZARELLA, CRISPY PEPPERONI AND THINLY SLICED JALAPENOS. **15**

### MEAT LOVERS PIZZA

PEPPERONI, SAUSAGE, AND BACON WITH OUR ROBUST MARINARA ON OUR HOUSE MADE DOUGH WITH GRANDE MOZZARELLA, AND SMOKED CHEDDAR CHEESE. **16**

### V+ BUTTERNUT SQUASH PIZZA

ROASTED BUTTERNUT SQUASH, CRISPY BACON, GOAT CHEESE, TOASTED PUMPKIN SEEDS, AND CARAMELIZED APPLES WITH A BROWN BUTTER ALFREDO SAUCE. SERVED ON POLO FIELDS HOUSE MADE DOUGH WITH GRANDE MOZZARELLA. **16**

### BARBEQUE CHICKEN PIZZA

CHEF'S APPLE CIDER BARBEQUE SAUCE WITH GRANDE MOZZARELLA AND POLO FIELDS PIZZA DOUGH. TOPPED WITH ROASTED CHICKEN BREAST, BACON, AND RED ONION. **16**

## DIETARY

GF GLUTEN FREE

GF+ CAN BE MADE GLUTEN FREE

V VEGETARIAN

V+ CAN BE MADE VEGETARIAN

DF DAIRY FREE

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



## HANDHELDS

ALL HANDHELDS COME WITH FRIES OR CHIPS. SIDE UPGRADES:  
SWEET POTATO FRIES 3 | ONION RINGS 4 | SIDE SALAD 4 | CAESAR SIDE SALAD 4 | MAC & CHEESE 4 | CUP OF SOUP 5

### POLO BURGER

SEARED STEAK BURGER PATTY ON A LIGHT AND FLUFFY Brioche bun. SERVED WITH THE USUAL SUSPECTS, LETTUCE, TOMATO, ONION, AND PICKLE. **16**

### MINI CLUB HOUSE

SMOKED TURKEY BREAST AND CHERRYWOOD SMOKED BACON ON TOASTED SOURDOUGH. SERVED WITH MAYO, LETTUCE AND TOMATO. **15**

### FILET MIGNON PITA SANDWICH

SALTED BEEF TENDERLOIN ON CRUNCHY PITA BREAD WITH LETTUCE, TOMATO, CARAMELIZED ONION AOILI, AND A DECADENT DANISH BLUE CHEESE MOUSSE. **17**

### THE ITALIANO!

BLACK FOREST HAM, GENOA SALAMI, AND SPICY CAPICOLA ON A TOASTED HOAGIE BUN WITH SHREDDED LETTUCE, TOMATO, SHAVED RED ONION, TANGY BANANA PEPPERS AND A FLAVORFUL HOUSEMADE GRINDER SAUCE. **16**

### CHICKEN CAESAR WRAP

GRILLED CHICKEN BREAST WITH LETTUCE, TOMATO, HARD BOILED EGG, SHAVED PARMESAN, CRACKED BLACK PEPPER, AND POLO FIELDS CAESAR DRESSING. ALL WRAPPED IN A TOASTY SPINACH WRAP. **15**

### BRISKET DIP

SLOW ROASTED AND THEN THINLY SLICED BRISKET WITH TANGY PICKLED RED ONION AND RICH SMOKED GOUDA CHEESE ON A HOAGIE BUN. SERVED WITH A UMAMI LADEN BARBEQUE AU JUS. **17**

### V+ KOREAN STREET TOAST SANDWICH

A POPULAR KOREAN STREET SANDWICH THAT BALANCES SWEET, HEAT, AND SAVORY FLAVORS. COMPRISED OF CABBAGE, CARROTS, SCALLIONS, BACON PEPPER JACK. AND EGGS ON TOASTED CHALLAH BREAD. THIS SANDWICH IS LIGHT AND FLUFFY WITH A SATISFYING CRUNCH. **14**

### V CHEF'S CARROT CURIOSITY

THIS SANDWICH IS AN EXPLOSION OF FLAVOR. IT BOASTS CARROTS ROASTED WITH BROWN SUGAR AND LIME JUICE, A RICH ROSEMARY PISTACHIO BUTTER WITH AN EXTREME DEPTH OF FLAVOR, FIRE ROASTED JALAPENO INFUSED RICOTTA CHEESE AND ARUGULA AND BUTTERY TOASTED MARBLE RYE. **15**

### MAHI MAHI TACOS

THREE WARM FLOUR TORTILLAS WITH BLACKENED MAHI MAHI, A BRIGHT MANGO- JALAPENO SALSA AND A FRESH CILANTRO-LIME SLAW. **16**

### V TRIPLE GRILLED CHEESE.

SMOOTH FONTINA, MILD CHEDDAR, AND AMERICAN CHEESE ON BUTTER CHALLAH. THE PERFECT SANDWICH TO ACCOMPANY CHEF'S TOMATO BISQUE. **14**

## MAIN DISHES

AVAILABLE AFTER 4:00 PM  
ALL SERVED WITH A CHOICE OF TWO SIDES

### GF SEARED SCALLOPS

DELICATE SCALLOPS SEARED TO PERFECTION SERVED ATOP A ROBUST SCALLION PESTO AND TOPPED WITH A RICH AND ROBUST TOMATO BACON JAM. **31**

### FISH AND CHIPS

THE CLASSIC DISH THAT EVERYONE CRAVES! ATLANTIC COD CRUSTED IN A HOUSEMADE BLUE MOON BEER BATTER. SERVED WITH TANGY REMOULADE, COLESLAW AND CRISPY FRENCH FRIES. **22**

### V+ BUTTERNUT SQUASH RAVIOLI

MAMA MUCCI'S BUTTERNUT SQUASH RAVIOLI TOSSED WITH BROWN BUTTER AND SERVED WITH ROASTED BUTTERNUT SQUASH, CRISPY BACON, AND TANGY GOAT CHEESE. SERVED ATOP A CRANBERRY INFUSED MASCARPONE AND GARNISHED WITH TOASTED PUMPKIN SEEDS. **25**

### GF FAROE ISLAND SALMON

7 OUNCE SALMON FILET PAN SEARED WITH ROASTED WILD MUSHROOMS AND CRISPY BACON IN A DECADENT HORSERADISH AND CHIVE BUREE BLANC. **25**

### V+ ASIAGO STUFFED GNOCCHI

ASIAGO STUFFED GNOCCHI PAN SEARED WITH SMOKED PROSCIUTTO, CARAMELIZED ONIONS, ROASTED WILD MUSHROOMS, AND PEAS TOSSED WITH A ROASTED PEPPER AND BUTTER BRAISED ONION SUGO. **25**

### GF PRIME SIRLOIN

USDA PRIME 6OZ SIRLOIN PAN SEARED WITH A RICH, PIQUANT DIJON-COGNAC CREAM SAUCE.. **31**

### BISON BOSCAIOLA

MADE IN THE SOUTHERN ITALIAN STYLE THIS TOMATO AND CREAM BASED SAUCE TRANSLATES TO WOODCUTTER'S STYLE. MADE WITH WILD MUSHROOMS, PEAS, BACON, FRESH HERBS, AND HOUSE MADE BISON SAUSAGE AND TOSSED WITH CHEESE STUFFED TORTELLINI. THIS RUSTIC AND HEARTY DISH IS PERFECT FOR THE COLD WINTER MONTHS. **25**

### CHICKEN ALLA VODKA

FRIED HAND BREADED CHICKEN BREAST WITH A COMPLEX VODKA-TOMATO SAUCE. COVERED IN BROILED MOZZARELLA AND SERVED ATOP MARINARA COATED CAPPELLINI PASTA. GARNISHED WITH AROMATIC CHIFFONADE BASIL. **24**

### SIDES ALA CART

SMASHED YUKON POTATOES **7**  
BUTTERNUT SQUASH RISOTTO WITH PUMPKIN SEEDS **7**  
GRILLED ASPARAGUS **7**

WILD RICE PILAF **7**  
SAUTEED BROCCOLINI **7**  
STEAMED GREEN BEANS **7**  
SIDE SALAD **4**  
SIDE CAESAR SALAD **4**