



The Polo
Fields
Golf & C.C.

STARTERS

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**

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

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

ANCHO CHILE CHICKEN OR BEEF NACHOS

ANCHO-LIME SEASONED CORN TORTILLA CHIPS DRIZZLED WITH HOUSE MADE 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**

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**

CALAMARI

POINT JUDITH RHODE ISLAND CALAMARI, LIGHTLY DUSTED AND FLASH FRIED. TOSSED WITH AND UMAMI LADEN SOY AND BLACK PEPPER SAUCE. GARNISHED WITH SLICED SCALLIONS AND SESAME SEEDS. **16**

LOBSTER SLIDERS

TWO SLIDERS STUFFED WITH NEW ENGLAND STYLE LOBSTER SALAD WITH LEMON AND CHIVES. **19**

CAJUN STEAK BITES

SEARED FILET TIPS WITH ROASTED PEPPERS AND ONIONS IN A CAJUN CREAM SAUCE. SERVED WITH GRILLED TOASTED POINTS. **16**

DF GF JUMBO SHRIMP COCKTAIL

GIANT SHRIMP SERVED WITH COCKTAIL SAUCE, FRESH HORSERADISH AND LEMON. **16**

V+ STEAK QUESADILLA

SEARED STEAK WITH ROASTED PEPPERS AND ONIONS AND PEPPERJACK CHEESE IN A FLOUR TORTILLA. SERVED WITH GUACAMOLE AND QUESO. **16**

V+ FRIED BRUSSELS

DEEP FRIED BRUSSELS WITH SEARED TENDERLOIN TIPS AND PARMESAN CHEESE. TOSSED WITH AN ALE SPIKED HONEY MUSTARD AND GARNISHED WITH BALSAMIC GLAZE. **16**

DF GF OYSTERS ON THE HALF SHELL

EAST COAST OYSTERS SERVED ON A BED OF ICE. SERVED WITH A SPICY COCKTAIL SAUCE AND A TANGY RED WINE MIGNONETTE. GARNISHED WITH FRESH HORSERADISH AND LEMON WEDGES. **12 (3) | 20 (6)**

BASKET OF ONION RINGS **10**

BASKET OF SWEET POTATO FRIES **9**

BASKET OF FRENCH FRIES **8**

SALADS

ADD ONS: GRILLED OR BLACKENED SALMON **14**
STEAK TIPS **16** | GRILLED SHRIMP **9** | GRILLED CHICKEN **8**

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 HOUSE MADE CAESAR DRESSING AND TOPPED WITH HARD BOILED EGGS, CHERRY TOMATOES, CROUTONS, AND SHAVED PARMESAN. **16**

GF V+ SPINACH SALAD

BABY SPINACH WITH BACON, DRIED CHERRIES, AND GOAT CHEESE. TOSSED WITH A CHAMPAGNE VINAIGRETTE AND GARNISHED WITH TOASTED ALMONDS. **16**

SOUPS

SOUP OF THE DAY

CUP 6 | BOWL 8

CREAM OF CHICKEN AND BROCCOLI

CUP 6 | BOWL 8

FLATBREADS

V+ PEPPERONI AND MUSHROOM

HOUSE MADE DOUGH WITH A HEARTY MARINARA SAUCE. TOPPED WITH GRANDE MOZZARELLA, CRISPY PEPPERONI AND ROASTED MUSHROOMS. **15**

LOBSTER PIZZA

LOBSTER CLAW AND KNUCKLE WITH ROASTED SHITAKE MUSHROOMS, SLIVERED ASPARAGUS, CRISPY PANCETTA, AND CHIVES WITH A ROASTED LEEK CREAM SAUCE AND FRESH LEMON JUICE. **24**

V+ SPRING PIZZA

PROSCIUTTO, PEAS, AND ROASTED GARLIC WITH A ROMESCO SPREAD. GARNISHED WITH ARUGULA AND BALSAMIC GLAZE. **16**

CHICKEN CHEDDAR AND JALAPENO PIZZA

GRILLED CHICKEN WITH SMOKED CHEDDAR CHEESE AND FRESH JALAPENO'S WITH A DIJON WHITE SAUCE. **16**

DIETARY

GF GLUTEN FREE

GF+ CAN BE MADE GLUTEN FREE

V VEGETARIAN

V+ CAN BE MADE VEGETARIAN

DF DAIRY FREE

A 20% SERVICE CHARGE/GRATUITY WILL BE INCLUDED ON YOUR BILL. THIS CHARGE GOES DIRECTLY TO THE SERVER TIP POOL.

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, PROVOLONE AND A FLAVORFUL HOUSE MADE 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**

MAHI MAHI TACOS

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

BRISKET SANDWICH

SLOW ROASTED BRISKET WITH MELTY WHITE AMERICAN CHEESE,
CRISPY ONIONS, PICKLES AND A MAPLE-BOURBON BARBEQUE SAUCE.
SERVED ON A FLUFFY, BUTTERY BRIOCHE BUN. **16**

GEORGIA REUBAN

SMOKED TURKEY BREAST WITH COLESLAW, SWISS CHEESE AND RUSSIAN
DRESSING ON GRILLED MARBLE RYE BREAD. **15**

CHICKEN GYRO

GRILLED CHICKEN ON CRUNCHY PITA BREAD WITH TOMATO,
LETTUCE, RED ONION, FETA CHEESE AND TZATZIKI SAUCE. **16**

SOUTHWEST CHICKEN SANDWICH

BLACKENED CHICKEN WITH A VIBRANT JALAPENO INFUSED GUACAMOLE,
BLACK BEAN SPREAD, LETTUCE, AND PICO DE GALLO WITH
MELTY PROVOLONE CHEESE ON A BRIOCHE BUN. **16**

BLT CRAB CAKE SLIDERS

FRIED CRAB CAKES WITH BACON, LETTUCE AND TOMATO
AND REMOULADE ON SLIDER BUNS. **17**

CHICKEN PARMESAN SUB

FRIED CHICKEN CUTLETS WITH MARINARA, PROVOLONE
AND PARMESAN ON A HOAGIE BUN. **16**

BLT CROISSANT

BACON, ARUGULA, TOMATO AND ROASTED GARLIC AILOI
ON A BUTTERY CROISSANT. **14**

HAM AND SWISS

SMOKED HAM WITH AILOI, LETTUCE, PICKLES
AND TOMATO ON SOURDOUGH **15**

MAIN DISHES

AVAILABLE AFTER 4:00 PM

GF SEARED SCALLOPS

DELICATE SCALLOPS SEARED TO PERFECTION SERVED ATOP A ROBUST SCALLION
PESTO AND TOPPED WITH A RICH AND ROBUST TOMATO BACON JAM. INCLUDES
YOUR CHOICE OF TWO SIDES. **31**

FISH AND CHIPS

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

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**

GF V+ SPRING CHICKEN RISOTTO

RISOTTO STUDED WITH ROASTED MUSHROOM, ASPARAGUS, PEAS, AND
CHERRY TOMATOES. TOPPED WITH DIJON MARINATED GRILLED CHICKEN. **26**

GF+ FAROE ISLAND SALMON

7OZ SALMON FILET GRILLED TO PERFECTION AND TOPPED WITH
TARRAGON VELOUTÉ. GARNISHED WITH FRIED LEEKS AND SERVED
WITH YOUR CHOICE OF TWO SIDES. **25**

JAMBALAYA

SEARED SHRIMP AND SMOKY ANDOUILLE SAUSAGE WITH ROASTED VEGETABLE
MEDLEY IN A CAJUN CREAM SAUCE. SERVED ATOP SAVORY SPANISH RICE. **23**

GF SEARED TROUT

TROUT FARMED IN JACKSON MICHIGAN IN A SCALLION
PESTO CREAM SAUCE WITH BACON AND CHERRY TOMATOES. **27**

V+ ASPARAGUS AND MASCARPONE RAVIOLI

MAMA MUCCI STUFFED RAVIOLI WITH ROASTED CHICKEN, MUSHROOMS,
TOMATOES AND PEAS IN A ROASTED LEEK CREAM SAUCE. **24**

GF SURF AND TURF

FILET SKEWER WITH A HONEY CAJUN SAUCE AND A SHRIMP
SKEWER WITH GARLIC BUTTER AND TOPPED WITH MANGO SALSA.
SERVED WITH A CHOICE OF TWO SIDES. **27**

GF LOBSTER RISOTTO

DECADENT RISOTTO STUDED WITH BACON, PEAS, ROASTED
WILD MUSHROOMS AND BIG PIECES OF LOBSTER. GARNISHED WITH
A MERLOT BELLAVITANO CRISP AND SLICED SCALLIONS. **40**

BARBEQUE CHICKEN DINNER

HAND BREADED AND TOSSED WITH A MAPLE-BOURBON BARBEQUE SAUCE
AND GARNISHED WITH SCALLIONS. SERVED WITH A CHOICE OF TWO SIDES. **22**

GF FILET MIGNON

7 OUNCE ANGUS RESERVE FILET GRILLED TO YOUR LIKING
AND BASTED WITH ROASTED GARLIC- HERB BUTTER. **46**

GF PRIME SIRLOIN

USDA PRIME 6OZ SIRLOIN GRILLED TO YOUR LIKING AND TOPPED
WITH A SAVORY AND HERBACEOUS ITALIAN SALSA VERDE
AND SMOKED SPANISH OLIVE OIL. **31**

GF+ RIBEYE

ANGUS RESERVE 14OZ RIBEYE GRILLED TO YOUR LIKING AND TOPPED WITH
A ROASTED SHALLOT BUTTER SAUCE AND GARNISHED WITH CRISPY ONIONS,
SERVED WITH A CHOICE OF TWO SIDES. **43**

SIDES ALA CART

SMASHED YUKON POTATOES **7** | WILD RICE PILAF **7** | SIDE SALAD **6** | SIDE CAESAR SALAD **6** | TRUFFLE STEAK FRIES **10**
STEAMED BROCCOLI **7** | GRILLED ASPARAGUS **7** | FRIED BRUSSELS WITH ALE SPIKED HONEY MUSTARD **8**