



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 JALAPEÑO AND OLD BAY BUFFALO SAUCE. SERVED WITH CELERY STICKS AND BLEU CHEESE DRESSING. **12**

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 VIBRANT GUACAMOLE. **15**

V+ CHICKEN QUESADILLA

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

CALAMARI

POINT JUDITH, RHODE ISLAND CALAMARI, LIGHTLY DUSTED AND FLASH-FRIED. TOSSED WITH AN 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 TOAST POINTS. **16**

V+ STEAK QUESADILLA

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

V+ FRIED BRUSSELS

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

V DF SOUTHWEST STARTER

HOUSE-MADE JALAPEÑO-INFUSED GUACAMOLE AND ROASTED CORN AND BLACK BEAN SALSA SERVED WITH ANCHO-LIME TORTILLA CHIPS. **12**

V BAVARIAN PRETZELS

HOUSE-MADE BAVARIAN-STYLE SOFT PRETZELS SERVED WITH WARM BEER CHEESE DIP AND HONEY MUSTARD. **12**

V WHIPPED FETA

TANGY WHIPPED FETA CHEESE SPREAD WITH ROASTED RED PEPPERS, OLIVES, AND SUN-DRIED TOMATOES. DRIZZLED WITH OLIVE OIL AND FRESH LEMON JUICE. SERVED WITH ZA'ATAR PITA CHIPS AND GARNISHED WITH PARSLEY. **14**

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 AND GARNISHED WITH CRISPY ONIONS, BACON BITS, AND HEIRLOOM CHERRY TOMATOES. **15**

GF+ POLO FIELDS CAESAR SALAD

CRISP AND FRESH ROMAINE HEARTS TOSSED WITH OUR RICH HOUSE-MADE CAESAR DRESSING AND TOPPED WITH HARD-BOILED EGGS, CHERRY TOMATOES, CROUTONS, AND SHAVED PARMESAN. **16**

V GF MIDNIGHT CHERRY AND DATE SALAD

BABY SPINACH WITH CHERRIES, DATES, AND ROASTED CASHEWS. DRIZZLED WITH A RICH COFFEE-BALSAMIC DRESSING AND GARNISHED WITH SHAVED PARMESAN CHEESE. **16**

GF+ V SANTA FE SALAD

CRISP ROMAINE LETTUCE WITH PICO DE GALLO, AVOCADO, ROASTED CORN, BLACK BEANS, AND SHREDDED CHEESE. DRIZZLED WITH ROASTED JALAPEÑO RANCH AND GARNISHED WITH CRISPY TORTILLA STRIPS. **16**

SOUP

SOUP OF THE DAY

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

V+ THE CAMPANIA

CRUMBLED ITALIAN SAUSAGE, FIRE-ROASTED BELL PEPPERS, CARAMELIZED ONIONS, AND SMOKED CHEDDAR CHEESE WITH VODKA SAUCE ON OUR HOUSE-MADE PIZZA DOUGH. **16**

V+ BARBECUE BRISKET PIZZA

SLOW-ROASTED BRISKET, SMOKED GOUDA CHEESE, CARAMELIZED PLUMS, BACON, AND ARUGULA WITH HOUSE-MADE BARBECUE SAUCE AND A DRIZZLE OF SPICY HONEY. **17**

DIETARY

GF GLUTEN FREE

V VEGETARIAN

DF DAIRY FREE

GF+ CAN BE MADE GLUTEN FREE

V+ CAN BE MADE VEGETARIAN

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 RAW OR UNDERCOOKED 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 CHEF 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 AIOLI, 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-JALAPEÑO SALSA, AND FRESH CILANTRO-LIME SLAW.
DRIZZLED WITH HONEY-CAJUN AIOLI. **16**

GEORGIA REUBEN

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**

BLT CROISSANT

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

BUFFALO CHICKEN SANDWICH

CRISPY FRIED CHICKEN WITH BUFFALO SAUCE, SPICY HONEY, SHREDDED
LETTUCE, AND PICKLES. SERVED ON A BUTTERY BRIOCHE BUN. **16**

BRISKET DIP

SLOW-ROASTED AND THINLY SLICED BRISKET WITH TANGY PICKLED RED
ONION AND RICH SMOKED GOUDA CHEESE ON A HOUSE-MADE HOAGIE BUN.
SERVED WITH AN UMAMI-LADEN BARBECUE AU JUS. **17**

CAJUN CHICKEN BACON RANCH WRAP

CAJUN-DUSTED GRILLED CHICKEN WITH CRISPY BACON, PICO DE GALLO,
CRISP ROMAINE, SHREDDED CHEESE, AND ROASTED JALAPEÑO RANCH.
SERVED IN A ROASTED RED PEPPER LAVOSH. **16**

BARBECUE CHICKEN SANDWICH

HAND-BATTERED CRISPY CHICKEN BREAST TOSSED IN A RICH
MAPLE-BOURBON BARBECUE SAUCE AND SERVED ON A BUTTERY
BRIOCHE BUN WITH CRISPY ONIONS AND PICKLES. **16**

TUSCAN TURKEY WRAP

SMOKED TURKEY BREAST SEARED WITH MELTY PROVOLONE CHEESE,
SUN-DRIED TOMATOES, BABY SPINACH, AND BASIL PESTO. SERVED INSIDE
A TOASTY ROASTED RED PEPPER LAVOSH. **16**

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 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 FAROE ISLAND SALMON

GRILLED FAROE ISLAND SALMON GLAZED WITH A BOLD PLUM BARBECUE
SAUCE AND GARNISHED WITH A BRIGHT RASPBERRY SALSA. **25**

JAMBALAYA

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

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, TOPPED WITH MANGO SALSA.
SERVED WITH YOUR CHOICE OF TWO SIDES. **27**

BARBECUE CHICKEN DINNER

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

GF PRIME FILET MIGNON

USDA PRIME SEVEN-OUNCE FILET, CHAR-GRILLED AND SERVED WITH
WILD MUSHROOMS AND A RED WINE CREAM SAUCE. SERVED WITH
YOUR CHOICE OF TWO SIDES. **48**

GF PRIME SIRLOIN

USDA PRIME SIX-OUNCE SIRLOIN, PAN-SEARED WITH A RICH, PIQUANT DIJON-
COGNAC CREAM SAUCE. SERVED WITH YOUR CHOICE OF TWO SIDES. **31**

GF BLACK AND BLUE PRIME RIBEYE

USDA PRIME 14-OUNCE RIBEYE DUSTED WITH CAJUN SEASONING
AND BROILED WITH CREAMY DANISH BLUE CHEESE. SERVED WITH
YOUR CHOICE OF TWO SIDES. **45**

GF DF KANSAS CITY-STYLE RIBS

SLOW-ROASTED UNTIL FALL-APART TENDER AND SMOTHERED IN MAPLE-
BOURBON BARBECUE SAUCE. SERVED WITH YOUR CHOICE OF TWO SIDES. **23**

V+ LOBSTER TUXEDO PASTA

LINGUINE AND SQUID INK LINGUINE TOSSED WITH MAINE LOBSTER,
SLIVERED ASPARAGUS, PEAS, ROASTED WILD MUSHROOMS, AND CRISPY
PANCETTA IN A REFRESHING HERB AND ROASTED GARLIC BUTTER SAUCE. **28**

GF+ DF MAHI MAHI

PAN-SEARED EIGHT-OUNCE MAHI FILET SERVED ATOP A
ROBUST TOMATO-CAPER BUTTER. GARNISHED WITH FRIED BASIL
AND SERVED WITH YOUR CHOICE OF TWO SIDES. **28**

SIDES À LA CARTE

SMASHED YUKON POTATOES **7** | WILD RICE PILAF **7** | SIDE SALAD **6** | SIDE CAESAR SALAD **6** | STEAMED BROCCOLI **7** | MAC AND CHEESE **8**
FRIED BRUSSELS SPROUTS WITH ALE-SPIKED HONEY MUSTARD **8** | GRILLED ZUCCHINI AND SQUASH **7** | ROASTED RED SKIN POTATOES **7**