

Dinner

First Course

Soup of the Day - Try a Cup - \$2.95 or Bowl - \$3.95

Award Winning Tuna-Tini

Top Sushi Grade Ahi Tuna, diced and tossed with soy and sesame seeds, topped with wasabi, pickled ginger and wakame - \$9.75

Shrimp Cocktail

5 16/20 Pacific Coast Shrimp served with traditional cocktail sauce & lemon - \$8.95

New Zealand Green Lipped Mussels

Sautéed with garlic, lemon, shallots, white wine and tomatoes resting in a fresh herb cream sauce - \$8.95

Traditional Cesar Salad

*Crisp Romaine Lettuce, herb croutons and shaved Parmesan \$6.95 *Add grilled shrimp \$4.95, *Grilled or blackened Chicken \$3.95 or *Pan Seared Wild Alaskan Salmon \$4.95*

Asian Salad

*Mixed baby greens tossed in an orange sesame vinaigrette, fresh oranges, julienne carrots, snow peas and Asian cabbage topped with crisp wonton \$6.95 **Add grilled items as listed above*

Steak Salad

Grilled Angus beef steak medallions on top of mixed field greens with mushrooms, bell peppers and thinly sliced red onion with crumbled gorgonzola cheese. Choice of balsamic vinaigrette or creamy gorgonzola dressing - \$10.95

The Bistro Salad

*Mixed field greens with freshly sliced pears, candied walnuts and crumbled gorgonzola cheese with a raspberry walnut vinaigrette - \$7.95 **Add grilled items as listed above*

Crispy Fried Calamari

Fried calamari rings with a spicy diablo sauce and fresh lemon wedge - \$7.95

Tropical Crab Cake

Lump crab cake with Caribbean spices and panko bread crumbs served with mango sauce and mango salsa - \$8.95 Or select two Crab Cakes as an Entrée with Basmati rice and Asian vegetables - \$16.95

Escargot Scampi

Escargot sautéed with garlic, herbs, white wine and butter, served with pesto grilled brochette - \$8.95

Crispy Duck Spring Rolls

Shredded duck confit and cabbage wrapped in Won Ton and served with Thai P-nut sauce and Asian slaw - \$7.95

Baked Brie

Warm double cream brie with fresh seasonal fruit and toasted almonds served with French bread crostini - \$7.95

Second Course

Pan Seared Maple Leaf Duck Breast - Seared duck breast in a Bing Cherry sauce with sweet corn polenta and grilled asparagus - \$17.95

Sautéed Chicken Piccata - Chicken breast sautéed with shallots, lemon, capers and mushrooms in a white wine demi-glace served with mashed potatoes and grilled asparagus - \$15.95
Half Plate - \$8.95

Thai Peanut Chicken - Chicken breast incrustated with peanuts and panko, then sautéed in a coconut curry cream sauce served with basmati rice and Asian vegetables - \$16.95

Sesame Crusted Tuna - Black & white sesame crusted Top Sushi Grade Seared Tuna with basmati rice, stir-fried vegetables, ponzu sauce, wasabi and wakame - \$19.95

Pan Seared Wild Salmon - Pan Seared Wild Salmon served on top of a mixture of lump crab meat, cubed potatoes, asparagus, roasted peppers in a cream reduction of white wine and fresh herbs - \$19.95
Half Plate - \$10.95

Tilapia - Panko and Pecan crusted fresh filet of Tilapia in a mango cream sauce served with Basmati rice and Asian vegetables - \$15.95

Shrimp & Scallops - Pacific Coast Shrimp and Sea Scallops seasoned and grilled in a lemon caper cream sauce served atop a bed of risotto with grilled asparagus - \$21.95

Caribbean Spice Rubbed Grilled Boneless Pork Chop - 12 ounce Spice rubbed pork chop with mango chutney, served with basmati rice and garden vegetables - \$17.95
Half Plate - \$10.95

New Zealand Lamb Chops - Herb crusted New Zealand Lamb, 16 ounces in a Maderia mint demi-glace served with mashed potatoes and grilled asparagus - \$28.95
Half Plate (8 ounces) - \$14.95

Grilled Angus New York Strip - 16 ounce Angus strip steak with a brandy peppercorn sauce, mashed potatoes and cream spinach gratin - \$25.95
Half Plate (8 ounces) - \$12.95

Mignon of Beef - filet mignon with cream spinach gratin, mashed potatoes in a roasted shallot port wine demi-glace **5 ounce** - \$16.95 **10 ounce** - \$25.95
*Addition of melted gorgonzola - \$1.95

Shrimp and Grits - A Southern Tradition - you'll love our version - \$12.95

Angus Burger - 8 ounce Ground Angus filet served with hand cut fries - \$9.95
*Add caramelized onions & mushrooms - \$1.50 or Melted Gorgonzola - \$1.95

Polo's Pasta

Penne with Steak

Penne Pasta with portabella mushrooms and Angus beef medallions tossed in a Brandy peppercorn sauce - \$13.95

Linguini with Shrimp

Linguini Pasta with 5 shrimp, Roma tomatoes, capers and fresh basil in a parmesan cream sauce - \$14.95
Half Plate (3 shrimp) - \$7.95

Penne with Broccoli

Penne Pasta tossed with tender broccoli florets in a light flavorful sauce of olive oil, garlic and white wine - \$8.95
*Add grilled or blackened chicken - \$3.95

Penne a la Vodka

Penne pasta in a vodka tomato cream reduction - \$9.95 *Add grilled or blackened chicken - \$3.95

Penne Carbonera

Penne Pasta in a flavorful cream sauce with sautéed bacon, garlic and shaved parmesan cheese - \$9.95

Linguini Margherita

Linguini pasta, Roma tomatoes, fresh basil in olive oil, garlic and shaved parmesan cheese - \$8.95

Penne with Chicken

Penne pasta with grilled chicken, artichoke hearts, asparagus and tomatoes in a pesto cream sauce - \$12.95
Half Plate - \$6.95

Grilled Pizzas

Pizza Margarita

Tomato sauce and fresh mozzarella cheese - \$6.95

Pepperoni Pizza

Tomato sauce, fresh mozzarella cheese and pepperoni - \$7.95

Portabella and Goat Cheese Pizza

Portabella mushrooms, goat cheese, basil pesto, red onion and Roma tomatoes - \$9.95

*Gratuities are included at 18% for parties of 8 or more
20% added for credit card walkouts

*Split entrees will be charged a \$3.95 fee

*Guests with food allergies; please notify your server