

Lunch

First Course

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

Shrimp Cocktail – 5 16/20 Pacific Coast Shrimp served with traditional cocktail sauce and lemon - \$7.95

Traditional Cesar Salad- Crisp Romaine Lettuce, herb croutons and shaved Parmesan \$6.95 *add grilled shrimp \$4.95, *Grilled or blackened Chicken \$2.95 or *Pan Seared wild Salmon \$4.95

Steak Salad – Grilled steak medallions on top of mixed field greens with mushrooms, bell peppers and thinly slices red onion with crumbled gorgonzola cheese. Choose either balsamic vinaigrette or creamy gorgonzola dressing - \$10.95

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

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

Crispy Fried Calamari – Fried calamari rings with a spicy diablo sauce and fresh lemon wedge - \$6.95

Tropical Crab Cake – Lump crab cake with Caribbean spices and panko bread crumbs with a mango and cilantro sauce - \$8.95

Escargot Scampi – Escargot sautéed with garlic, herbs, white wine and butter, served with pesto grilled brochetta - \$7.95

Crispy Duck Spring Rolls – Shredded duck confit and cabbage 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

Grilled Pizzas

Pizza Margarita – Tomato sauce, mozzarella cheese and fresh basil – \$6.95

Pepperoni Pizza – Tomato sauce, mozzarella cheese, fresh basil and pepperoni - \$7.95

Portabella and Goat Cheese Pizza – Portabella mushrooms, goat cheese, basil pesto red onion and roma tomatoes - \$8.95

BBQ Chicken Pizza – Chipotle barbeque sauce, grilled chicken, mushrooms and onions topped with mozzarella cheese - \$8.25

Polo's Pasta

Penne with Steak – Penne Pasta with portabella mushrooms and sliced steak medallions tossed in a brandy peppercorn sauce - \$12.95

Penne Carbonara – Penne Pasta in a flavorful cream sauce with sautéed bacon, garlic and parmesan cheese - \$7.95

Penne a la Vodka – Penne Pasta with a vodka tomato cream reduction - \$7.95

Linguini with Shrimp – Linguini Pasta with 4 shrimp, roma tomatoes, capers and basil in a parmesan cream sauce - \$12.95 Half Plate (2shrimp) - \$6.95

Penne with Broccoli – Penne Pasta tossed with tender broccoli in a light flavorful sauce of olive oil, garlic and white wine - \$7.95 * add grilled chicken - \$2.95

Linguini Margherita – Linguini Pasta, roma tomatoes, fresh basil in olive oil, garlic and parmesan cheese...A true classic - \$7.95 Half Plate - \$3.95

Penne with Chicken – Penne Pasta with grilled chicken, artichoke hearts, asparagus and tomatoes in a pesto cream sauce - \$11.95 Half Plate - \$5.95

Sandwiches

Grilled Steak Sandwich – A 8 ounce grilled New York Strip, sliced and served on a Kaiser roll with hand cut fries - \$11.95

Chicken Caesar Wrap – Grilled chicken breast with crisp romaine lettuce & shaved parmesan cheese wrapped in a flour tortilla and served with fresh fruit - \$8.95

Fried Chicken or Tilapia Sandwich – with remoulade sauce and hand cut fries - \$8.95

Vegetarian "Club" Sandwich – Grilled portabella mushrooms, roasted peppers and fresh romaine lettuce on a ciabatta roll with a pesto whipped goat cheese spread served with hand cut fries - \$8.95

Second Course

Sesame Crusted Tuna – Black and White sesame crusted Top Sushi Grade Tuna with basmati rice, stir-fried vegetables, ponzu sauce and wakame - \$12.95

Tilapia – Panko & Pecan crusted fresh Tilapia in a Mango cream sauce and served with basmati rice and Asian vegetables - \$10.95

Seared Wild Salmon Pallard - Seared wild salmon with a mango horseradish glaze, sweet corn polenta cake and grilled asparagus - \$10.95

Chicken Milanese – Thinly pounded chicken breast coated with fresh herbs and bread crumbs and served with penne pasta in a tomato cream sauce - \$9.95

Coconut Chicken – Coconut & Panko crusted breast of chicken topped with walnuts & apples in a citrus maple glaze served with basmati rice and julienne vegetables - \$10.95

Angus Burger – 8 ounce Ground Angus filet served with hand cut fries and - \$8.95

*add caramelized onions & mushrooms - \$1.50 and/or melted gorgonzola cheese \$1.95

Shrimp and Grits – A southern Tradition... You'll love our version - \$8.25

*For parties of 6 or more a 20% gratuity will be added

20% will be added for credit card walkouts

*Split entrees will be charges a \$2.95 fee