



Welcome to Polo Steakhouse in beautiful Carlsbad, California. Our restaurant represents a new chapter in the iconic building's history. Since its inception in 2005, West Steak & Seafood set the standard for high-end dining in coastal North County. Now under the leadership of local restaurateur Mayur Pavagadhi, Polo Steakhouse aims to build upon that legacy and introduce a fresh interpretation of an American Steakhouse. Our approach blends tradition with innovation to create a dining experience that is both familiar and exciting.

Welcome

POLO COCKTAILS

High Stakes Cadillac	135
Clase Azul Añejo, Grand Marnier, Agave, Lime	
THE Old Fashioned	30
Uncle Nearest 1856 Bourbon, Sugar Cube, Angostura Bitters	
Robert P. Roy	75
The Macallan 18, Antica Formula Vermouth, Angostura Bitters	
Polo's Metropolis	16
Tito's, Aperol, Rosé Syrup, Lime, Grapefruit	
The English Coaster	16
Cucumber Infused Ford's Gin, Curaçao, Celery Bitters, Lime, Sea Salt	
Summer's Kiss	17
The Botanist Gin, St. Germain, Cointreau, Lemon, Absinthe Rinse	
Not My Tie	16
Appleton Estate Rum, Carpano, Orgeat, Lime, Pineapple	
Thyme Is Money	16
Madre Mezcal, RDV Tequila, Jalapeño/Thyme Shrub, Curacao, Lime	
Puerto Punch	16
Real Del Valle Blanco Tequila, Grenadine, Ginger Syrup, Lime, Pineapple	
Sugar & Spice	16
Old Forrester Rye, Apple Spice, Lemon, Cinnamon Sugar	
Fashionably New	16
Four Roses Bourbon, Amaro Montenegro, Black Walnut Bitters	
Man With a Hat On	16
Templeton Rye, Carpano Antica Formula, Averna, Orange Bitters	

NON-ALCOHOLIC

"Phony Negroni" by St. Agrestis	12
"Phony Mezcal Negroni" by St. Agrestis	12
Bitter Rose Grapefruit Rosemary Syrup, Grapefruit, Lime, Tonic	8
Unleaded Mule Ginger Syrup, Ginger Beer, Lime	8
Fruit Basket Lemon, Orange, Pineapple, Grenadine, Soda	8
Tiki Dreamside Strawberry Mint Syrup, Pineapple, Cranberry, Lime, Soda	8
Tropic Thunder Cranberry, Coco Lopez, Sprite	8
Mexican Soda Coke, Diet Coke, Sprite	6

WINES BY THE GLASS



Premium

Champagne – Bollinger “Special Cuvée Brut”, Verzy NV	40
Chardonnay – Kistler “Les Noisetiers”, Sonoma Coast 2021	34
Amarone – Allegrini Valpolicella Classico 2018	35
Bordeaux Blend – Justin Vineyards “Isosceles”, Paso Robles 2019	39
Cabernet Sauvignon – Pride Spring Mountain-Napa/Sonoma 2019	40



The Coravin Preservation System replaces the empty space of a poured bottle with pure argon gas to protect the wine from oxidation.

Sparkling

Prosecco – Clara C “Fiori Brut”, Prosecco NV	13
Rosé Crémant de Loire – Château Moncontour “Brut” NV	14
New World Sparkling – Sandhi “Blanc de Blancs Brut”, Santa Rita Hills 2015	18
Champagne – Louis de Sacy “Grand Cru Brut”, Verzy NV	25

Rosé / Orange

Rosé (Grenache) – Château La Borie Provence 2021	13
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Whites

Moscato D’Asti – Agricola Poggio “Solilú”, Piedmonte 2022	12
Txakolina – Bodega Katkiña Bilbao 2022	14
Pinot Grigio – De Stefani “DS”, Friuli 2021	12
Chenin Blanc – Denis Meunier “Silex”, Vouvray 2021	15
Sauvignon Blanc – Lechuza “Canto” Valle de Guadalupe 2022	14
Sancerre – Domaine Naudet 2021	19
White Burgundy – Chateau de Buxy 2019	16
Chardonnay – Plumpjack “Reserve”, Napa Valley 2021	23

Reds

Red Burgundy – Jean Chartron “Vieilles Vignes”, Burgundy 2018	18
Pinot Noir – Lawson’s Dry Hills “Reserve”, Marlborough 2017	15
Pinot Noir – Kanzler Russian River Valley 2021	22
Barbaresco – Carlo Boffa “Pajè”, 2015	21
Montepulciano – Ciù Ciù “Gotico”, Piceno-Marche 2017	14
Rioja – Altanza “Gran Reserva”, 2015	16
Red Blend – Alta Colina “Downslope Red”, Paso Robles 2020	16
Châteauneuf-du-Pape – Domaine Paul Autard 2020	20
Bordeaux – Château de la Croix Médoc 2018	15
Bordeaux Blend – Cain Vineyards “Cuvée NV12”, Napa Valley 2011+12	17
Cabernet Sauvignon – Frank Family Napa Valley 2019	20

BEER

Societe “Light Beer”, Lager, 4.5%	8
Mother Earth “Tierra Madre”, Mexican Lager, 4.5%	8
Coronado “Salty Crew”, Blonde Ale, 4.5%	8
Pizza Port “Swami’s”, West Coast IPA, 6.8% (16oz)	9
Stone Brewing Hazy IPA, 6.7%	8
Made West Pale Ale, 5.6% (16oz)	9
Julian Hard Cider “Harvest Apple”, Apple Cider, 6.9%	8
Juneshine Strawberry/Kiwi Crush, Hard Kombucha, 6.0%	10
Best Day Brewing “Kölsch”, 0.01% (N/A)	8



STEAKHOUSE

STARTERS

Caviar Service Siberian *	MP
Chopped Egg, Chives, Brunoise Shallots, Dill, Crème Fraîche, Capers, Blini	
Fresh Oysters 6/12 *	22 / 40
Classic Mignonette, House Cocktail Sauce, Lemon	
Ahi Poke *	26
Local Tuna, Avocado Puree, Cucumber, Radish, Cabbage, Mushroom, Taro	
Beet Tartare	19
Quinoa, Endive, Whipped Crème Fraîche, Taro	
PEI Mussels	24
Thai Curry, Cilantro, Basil, Lime, Grilled Bread	
Maryland Lump Crab Cake	26
Harissa Remoulade, Petite Herb Salad, Meyer Lemon Citronette	
Spanish Polo Pulpo	26
Spanish Octopus, Romesco, Potato, Arugula, Charred Lemon, Chorizo	
Shrimp Cocktail	26
Pacific White Prawns, Avocado Mousse, Cocktail Sauce, Lemon	
Bone Marrow	25
Petite Herb Salad, Charred Focaccia, Chorizo Oil	
Escargot os de Boeuf	21
Bone Marrow Herb Butter, Toasted Breadcrumbs, Fresh Garlic, Demi Baguette	

SOUP AND SALAD

Lobster Bisque	19
Lobster, Cognac Cream, Petite Herbs	
Caesar	16
Tomato Confit, Parmesan, Anchovy, Crostini	
Polo Wedge	17
Iceberg, Oven Dried Tomato, Candied Bacon, Blue Cheese Dressing, Red Onion	
Bread Service	8
A Selection of Artisanal Bread, Cultured Butter	

SIDES

Broccoli Cold Pressed Olive Oil, Maldon Salt	10
Steamed Asparagus Cold Pressed Olive Oil, Maldon Salt	12
Crispy Brussels Sprouts Bacon, Parmesan, Balsamic Reduction	12
Mushrooms Mushroom Medley, Bordelaise, Herbs	15
Potato Purée Herbs	10
Idaho Bake Potato Chives, Bacon, Butter, Crème Fraîche	12
Seafood Mac Lobster & Crab, Orecchiette Pasta, Tarragon Lemon Crust	25

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness; especially if you have a medical condition. Before placing your order please inform us if anyone in your party has a food allergy or dietary restrictions.*



STEAKHOUSE

FROM THE GRILL

- Choice of Asparagus, Broccolini or Potato Purée -

Filet Mignon – <i>USDA Prime</i>	8oz	58
Filet Mignon – <i>USDA Prime</i>	12oz	76
Porterhouse – <i>USDA Prime</i>	24oz	80
Wagyu New York – “IconX Bms 8-9”, Australia	14oz	84
Ribeye – <i>USDA Prime</i> , Brandt Farms	16oz	80
Bone-In Ribeye – <i>USDA Prime</i>	16oz	95
Tomahawk Ribeye – <i>USDA Prime</i>	48oz	195

-SAUCES-

- Sauce Trio 12-
- Au Poivre 5
- Bearnaise 5
- Bordelaise 5
- Chimichurri 5

- ADD ONS -

- Half Maine Lobster 40
- Oscar Style 24
- 3 U-10 Diver Scallops 25
- 3 Pacific White Prawns 20
- Blue Cheese Crust 7

Our Temperatures

Rare	Medium Rare	Medium	Medium Well	Well Done
Very Red, Cool Center	Red, Warm Center	Pink, Warm Center	Slightly Pink, Hot Center	No Pink, Cooked Throughout

COMPOSED

Daily Catch Red Beet Risotto, Roasted Vegetables, Ginger-Jalapeño Emulsion	45
Verlasso Salmon Potato Purée, Haricot Vert, Dried Tomato, Caper Brown Butter Sauce	43
½ Mary’s Chicken Celeriac Purée, Crispy Brussels, Bacon, Red Pepper Coulis	41
Prime Short Rib Mashed Potatoes, Roasted Mushrooms, Micro Greens	47
New Zealand Rack of Lamb Pistachio Pesto Crust, Potato Purée, Charred Broccolini, Chimichurri	50

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