



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. 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

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## POLO COCKTAILS

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<b>Vesper Martini</b>	<b>18</b>
Belvedere, Tanqueray No. TEN, Lillet Blanc, St. Agrestis Paradiso, Expressed Lemon Peel	
<b>Polo's Espresso Martini</b>	<b>18</b>
Crop Organic Vodka, Espresso, Kahlua, Simple	
<b>Polo's Sangría</b>	<b>14</b>
Dry Red Wine, Orange Juice, Secret Recipe	
<b>Milan Spritz</b>	<b>16</b>
Carpano's Bitter Liqueur & Antica Vermouth, Prosecco, Club Soda, Muddled Orange	
<b>Polo's Metropolis</b>	<b>17</b>
Tito's, Aperol, Rosé Syrup, Lime, Grapefruit	
<b>The English Coaster</b>	<b>17</b>
Cucumber Infused Ford's Gin, Curaçao, Celery Bitters, Lime, Sea Salt	
<b>Naked &amp; Famous</b>	<b>17</b>
Madre Mezcal "Espadín", Aperol, Yellow Chartreuse, Lime Juice	
<b>Puerto Punch</b>	<b>17</b>
Cimarrón Blanco Tequila, Grenadine, Ginger Syrup, Lime, Pineapple	
<b>THE Old Fashioned</b>	<b>25</b>
Uncle Nearest "1856" Bourbon, Sugar Cube, Angostura Bitters	
<b>Fashionably New</b>	<b>18</b>
Michter's Bourbon, Amaro Montenegro, Black Walnut Bitters	
<b>Man With a Hat On</b>	<b>17</b>
Old Forrester Rye, Carpano Antica Formula, Averna, Orange Bitters	

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## NON-ALCOHOLIC

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"Phony Negroni" by St. Agrestis	<b>12</b>
"Phony Mezcal Negroni" by St. Agrestis	<b>12</b>
"Amalfi Spritz" by Lyre's	<b>12</b>
"G & T" by Lyre's	<b>12</b>
<b>Bitter Rose</b> Grapefruit Rosemary Syrup, Grapefruit, Lime, Tonic	<b>12</b>
<b>Unleaded Mule</b> Ginger Syrup, Ginger Beer, Lime	<b>12</b>
<b>Tiki Dreamsicle</b> Strawberry Mint Syrup, Pineapple, Cranberry, Lime, Soda	<b>12</b>
<b>Mexican Soda</b> Coke, Diet Coke, Sprite	<b>7</b>

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## WINES BY THE GLASS

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### Premium

Chardonnay – Kistler “ <i>Les Noisetiers</i> ”, Sonoma Coast 2021	34
Amarone – Allegrini Valpolicella Classico 2018	32
Bordeaux Blend – Justin Vineyards “ <i>Isosceles</i> ”, Paso Robles 2019	35
Cabernet Sauvignon – Duckhorn Napa Valley 2021	31



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

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### Sparkling

Prosecco – Il Colli “ <i>Fiori Brut</i> ”, Treviso NV	13
Sparkling Rosé – J. Laurens “ <i>Brut</i> ”, Limoux NV	14
Champagne – Sanger “ <i>Voyager 360 - Brut Nature</i> ”, Avize NV	20

### Rosé

Rosé – Sandar & Hem “ <i>Bates Ranch</i> ”, Santa Cruz Mountains 2022	14
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### Whites

Moscato D’Asti – Agricola Poggio “ <i>Solilú</i> ”, Piedmonte 2022	13
Albariño – Bico Da Ran Rias-Baixas 2022	14
Sauvignon Blanc – Domaine De L’Ermitage “ <i>Réserve</i> ”, Sancerre 2022	18
Verdejo – Barco del Corneta Castilla y León-Spain 2022	14
White Blend – Catena “ <i>White Clay</i> ”, Luján de Cuyo-Argentina 2022	13
Chardonnay – Trefethen Oak Knoll-Napa 2022	15
Chardonnay – Cordier “ <i>Vieilles Vignes</i> ”, Viré Clessé-Burgundy 2021	16

### Reds

Pinot Noir – Kanzler Russian River Valley 2021	19
Grenache – Pie de Tierra “ <i>A Dos Manos</i> ”, Toledo-Spain 2018	13
Dolcetto – Cascina delle Rose “ <i>A. Elizabeth</i> ”, Dolcetto D’Alba 2022	17
Red Blend – Alta Colina “ <i>Downslope Red</i> ”, Paso Robles 2020	15
Zinfandel – Biale “ <i>Black Chicken</i> ”, Napa Valley 2022	18
Cabernet Franc – Catena “ <i>San Carlos</i> ”, Mendoza 2021	14
Bordeaux – Château Condat Saint-Émilion 2019	18
Cabernet Sauvignon – Récoltant Napa Valley 2021	17

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## BEER

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American Lager – South O “ <i>Slamms</i> ”, 4.8% 16oz	9
Pilsner – South O “ <i>St. Malo Czech</i> ”, 4.6% 16oz	9
Hazy IPA – South O “ <i>Open Water DDH</i> ”, 7.2% 16oz	12
West Coast IPA – South O “ <i>Show &amp; Tell DDH</i> ”, 7.2% 16oz	11
Non-Alcoholic – Best Day Brewing “ <i>Kölsch</i> ”, 0.01% 12oz (N/A)	9



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## STEAKHOUSE

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### STARTERS

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<b>Bread Service</b>	8
A Selection of Artisanal Bread, Cultured Butter	
<b>Fresh Oysters 6/12 *</b>	22 / 40
Classic Mignonette, House Cocktail Sauce, Lemon	
<b>Ahi Sashimi *</b>	24
Cucumber, Radish, Ponzu, Yuzu Ginger Sauce	
<b>Crab Cake</b>	24
Remoulade, Petite Herb Salad, Champagne Vinaigrette	
<b>Spanish Octopus</b>	26
Romesco, Potato, Arugula, Charred Lemon, Chorizo	
<b>Shrimp Cocktail</b>	26
Pacific White Prawns, Cocktail Sauce, Lemon	
<b>Seared Hokkaido Scallops</b>	32
Harissa Spiced Corn Succotash, Smoked Bacon, Cauliflower Puree	
<b>Gnocchi</b>	22
Leek Soubise, Oyster Mushroom, Pancetta, Radish, Pea Tendrils	
<b>Porcini Crusted Wagyu Carpaccio *</b>	24
Oyster Mushroom, Parmigiano, Arugula, Black Truffle	
<b>Escargot</b>	21
Bone Marrow Herb Butter, Toasted Breadcrumbs, Fresh Garlic, Demi Baguette	

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### SOUP AND SALAD

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<b>New England Clam Chowder</b>	18
Bacon, Potatoes, Herbs	
<b>Polo Salad</b>	16
Quinoa, Fried Chickpeas, Whipped Feta, Pickled Red Onions, Green Goddess	
<b>Caesar</b>	16
Tomato Confit, Parmesan, Anchovy, Croutons	
<b>Wedge Salad</b>	17
Iceberg, Oven Dried Tomato, Candied Bacon, Blue Cheese Dressing, Red Onion	

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### COMPOSED

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<b>Arctik™ Salmon</b>	44
Haricot Vert, Potato Purée, Beurre Blanc	
<b>Chilean Seabass</b>	48
Farro & Quinoa, Seasonal Vegetables, Charred Cilantro Vinaigrette	
<b>Airline Chicken Breast</b>	34
Potato Purée, Charred Broccolini, Garlic Cream Sauce	
<b>Prime Short Rib</b>	45
Roasted Mushrooms, Potato Purée, Micro Greens	
<b>New Zealand Rack of Lamb</b>	55
Pistachio Crust, Charred Broccolini, Potato Purée, Chimichurri	



STEAKHOUSE

FROM THE GRILL

- Choice of Asparagus, Broccolini or Potato Purée -

Filet Mignon 8oz <i>USDA Prime</i> – Nebraska	60
Filet Mignon 12oz <i>USDA Prime</i> – Nebraska	78
Bison Filet Mignon 6oz <i>Free Range</i> , Broadleaf Farms – Colorado	65
New York 14oz <i>Wagyu</i> , ICON X Farms – Australia	85
Ribeye 16oz <i>USDA Prime</i> , Brandt Farms – California	75
Bone-In Ribeye 20oz <i>USDA Prime</i> – Nebraska	89

Large Format

- Choose 2 Sides -

Porterhouse 32oz <i>USDA Prime</i> – Nebraska	120
Tomahawk Ribeye 32oz <i>Wagyu</i> , ICON X Farms – Australia	165

- SAUCES -

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

- ADD ONS -

- Lobster Tail 40
- Oscar Style 24
- 2 U-9 Hokkaido Scallops 24
- 4 Black Tiger 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	Little to No Pink, Cooked Throughout

SIDES

Broccolini Cold Pressed Olive Oil, Maldon Salt	10
Asparagus Cold Pressed Olive Oil, Maldon Salt	12
Brussels Sprouts Bacon, Parmesan, Balsamic Reduction	12
Mushrooms Mushroom Medley, Bordelaise, Herbs	15
Potato Purée Herbs	10
Patatas Bravas Harissa Aioli, Fines Herbs	10
Baked Potato Chives, Bacon, Butter, Crème Fraîche	12
Bone Marrow Petite Herb Salad, Charred Focaccia, Chorizo Oil	13
Seafood Mac Lobster & Crab, Orecchiette Pasta, Tarragon Lemon Crust	23

\* 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.