

# POLO

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## STEAKHOUSE

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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

General Manager  
Executive Chef  
Sous Chef

Feliciano Pérez  
Ryan Gilbert  
Zen Koehle

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## STEAKHOUSE

### SMALL BITES

<b>Caviar Service Osetra   Siberian</b>	MP
Chopped Egg, Chive, Brunoise Shallots, Dill, Crème Fraîche, Capers, Blini	
<b>Fresh Oysters 6/12</b>	25/50
Smoked Green Apple Mignonette, House Cocktail Sauce, Lemon	
<b>Hamachi Crudo</b>	26
Hawaiian Yellowtail, Grapefruit Ponzu, Black Radish, Jalapeño, Frisée	
<b>Shrimp Cocktail</b>	32
Pacific White Prawns, Avocado Mousse, Cocktail Sauce, Lemon	
<b>Maryland Lump Crab Cake</b>	26
Harissa Remoulade, Petite Herb Salad, Meyer Lemon Citronette	
<b>Spanish Polo Pulpo</b>	22
Smoked Almond Romesco, Fingerling Potatoes, Arugula, Charred Lemon	
<b>Oysters Rockefeller</b>	30
Baby Spinach, Pernod Cream, Herbed Panko, Parmesan	
<b>Escargot os de Boeuf</b>	25
Bone Marrow Herb Butter, Toasted Breadcrumbs, Fresh Garlic, Demi Baguette	
<b>Coffee Crusted Beef Carpaccio</b>	35
Prime Angus Filet, Black Truffle Aioli, Petite Herbs, Pink Peppercorn Vinaigrette	

### SOUP AND SALAD

<b>Sweet Corn Soup</b>	12
Crème Fraîche, Chorizo Bilbao, Chives	
<b>Lobster Bisque</b>	19
Australian Lobster, Cognac Cream, Petite Herbs	
<b>Caesar</b>	16
Artisan Romaine, White Anchovy, Parmesan, Crostini	
<b>Carlsbad Spring Salad</b>	17
Gem Lettuce, Local Strawberries, Chevre Fritter, Pistachio, Brandied Blackberry	
<b>Polo Wedge</b>	17
Baby Iceberg, Oven Dried Tomato, Crispy Prosciutto, Blue Cheese, Buttermilk Dressing	
<b>Burrata</b>	17
Rainbow Heirloom Tomatoes, Avocado Mousse, Arugula, Pink Peppercorn	
<b>Bread Service</b>	6
A Selection of Artisanal Bread, Cultured Butter	



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## COMPOSED

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<b>Pacific Prawns</b>	47
Mascarpone Polenta, Baby Spinach, Fermented Fresno Chile, Roasted Garlic	
<b>Diver Scallops</b>	52
Guajillo & Banana Mole, Citrus Risotto, Bacon Lardon	
<b>Pacific Golden Grouper</b>	48
Warm Fingerling Potato salad, Watercress, Chicharron, Smoked Trout Roe	
<b>Skuna Bay Salmon</b>	48
Red Quinoa Tabbouleh, Saffron Beurre Blanc, Brussel Sprouts	
<b>Jidori Chicken Airline Breast</b>	43
Marble Potatoes, Brussel Sprouts, Bacon Lardon, Sauternes Herb Jus, Dates	
<b>Maple Leaf Farms Duck Breast</b>	52
Pommes Chateaux, English Peas, Port Wine Demi-Glace, Fig	
<b>Berkshire Pork Tomahawk</b>	58
White Bean and Fresno Chile Purée, Chorizo Bilbao, Micro Mirepoix, Blackberry Demi	
<b>Petite Filet</b>	58
6oz Black Angus Filet Mignon, Steamed Asparagus, Mashed Potatoes, Demi-Glace	
<b>Wagyu Short Rib</b>	45
Yukon Potato Purée, Crudité, Feta, Salsa Verde, Chorizo Oil	
<b>New Zealand Rack of Lamb</b>	46
Pistachio Pesto Crust, Yukon Potato Purée, Charred Broccolini, Chimichurri	

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## SIDES

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<b>Seasonal Vegetables</b> Butter, Fresh Herbs	11
<b>Broccolini</b> Cold Press Olive Oil, Maldon Salt	10
<b>Sweet Corn</b> Butter, Cracked Pepper, Fines Herb	12
<b>Steamed Asparagus</b> Hollandaise	12
<b>Spinach Rockefeller</b> Béchamel, Pecorino Romano, Panko	15
<b>Crispy Brussels Sprouts</b> Chorizo Bilbao, Parmesan, Pomegranate Balsamic Reduction	12
<b>Mushrooms</b> Mushroom Medley, Butter, Bordelaise, Herbs	15
<b>Pommes Chateaux</b> Heirloom Potato Confit, Cultured Butter, Fines Herbs	13
<b>Yukon Gold Potato Purée</b> Butter, Herbs, Cream	10
<b>Idaho Bake Potato</b> Chives, Bacon, Butter, Crème Fraîche	12
<b>Kennebec Fries</b> House Ketchup	10
<b>Truffle Fries</b> Black Truffle Oil, Parmesan, House Ketchup	15

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### FROM THE GRILL

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- Choice of Broccolini, Potato Purée, or Kennebec Fries -

#### Rib Steak

Eye of Rib American Wagyu, Snake River Farms	6oz/12oz	55/110
Bone-In Ribeye USDA Prime	16oz	95
Boneless Ribeye American-Wagyu, Red Top Farms, IA	16oz	90
Boneless Ribeye "1855" Black Angus	16oz	70
Tomahawk "1855" Black Angus	32oz	125

#### Tenderloin

Filet Mignon USDA Prime	8oz	55
Filet Mignon USDA Prime	10oz	69
Chateaubriand USDA Prime	20oz	125

#### New York Strip

Boneless New York USDA Prime	16oz	67
Bone-In New York "1855" Black Angus	16oz	60

### - SAUCES -

- Sauce Trio 12-

Au Poivre	5
Bearnaise	5
Bordelaise	5
Chimichurri	5
Demi-Glace	5
Guajillo Banana Mole	5
Chardonnay Blackberry Demi-Glace	5

### - ADD ONS -

Australian Lobster Tail	75
2 U-8 Diver Scallops	20
2 Pacific White Prawns	18
Blue Cheese Crust	5

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## DESSERT

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New York Cheesecake Seasonal Berry Coulis, Chantilly Cream	12
Dutch Chocolate Bread Pudding Caramel, Vanilla Gelato, Luxardo Cherry	12
Crème Brûlée Custard, Turbinado, Berries	12
Panna Cotta Raspberry Mousse, Lemon Custard, Candied Citrus	12
Bananas Foster Caramelized Banana, Vanilla Gelato, Almond Tuille	12
Gelato & Sorbet Chocolate, Vanilla, Pistachio, Raspberry Sorbet	8