

Dinner Menu

Appetizers

Pane de Grill

Puffed herb bread flavored with basil oil and served with roasted garlic fondue. \$9.95

Chicken Quesadilla

Blackened chicken in a tortilla with pepperjack cheese, pico de gallo, guacamole and sour cream. \$9.95

Jumbo Shrimp Cocktail

Our contemporary version of a classic. \$13.95

Maryland Crabcakes

Served with Creole mustard sauce and tomato chutney \$14.95

Louisiana Gulf Shrimp

Sautéed with mushrooms, corn, tasso ham and Cajun Spice in a light cream sauce. Served over a cheddar cheese grit cake. \$12.95

*Beef Carpaccio

Thin slices of uncooked beef tenderloin, Ohio field greens, Parmesan croustade and garlic aioli. \$12.95

Spinach and Artichoke Dip

With fresh tortilla chips and herbed crostini. \$10.95

Platter for Two

A combination of shrimp cocktail, chicken tenders, pane de grill and crabcakes. \$20.95

Chicken Tenders

Served with barbecue sauce, jalapeño ranch dressing and fresh cut fries. \$11.95

Fried Green Tomatoes & Shrimp Stack

Drizzled with a lobster tomato cream sauce. \$15.95

Soups and Salad

Oregon Wild Mushroom Bisque

Blended with cream and a touch of spice. Cup \$5.45 Bowl \$6.45

Chicken and Crawfish Gumbo

Chicken, andouille sausage, okra, crawfish and vegetables. Cup \$5.45 Bowl \$6.45

Aztec Chowder

White beans, chicken and chilies topped with pepperjack cheese. \$6.95

"55" House Salad

Baby lettuces topped with onions, bacon, bleu cheese crumbles and tomatoes then drizzled with 55 dressing. Small \$6.95 Large \$8.95

Mixed Berry Salad

Baby lettuces tossed with mixed berries and candied pecans then sprinkled with cinnamon And sugar. Drizzled with poppy seed dressing. Small \$8.95 Large \$11.95

Grilled Chicken Salad

With our "55" signature dressing, red apple slices, chopped pecans and bleu cheese crumbles. \$12.95

Grilled Tuna Salad

Tuna seared medium-rare with baby lettuces, bleu cheese crumbles, pecans and carrot strings with sesame dressing. \$15.95

Maryland Crabcake Salad

Topped with cashews, sun-dried cherries, croutons and bleu cheese crumbles tossed in raspberry vinaigrette dressing. \$16.95

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Beef and Pork & Chops

Add a "55" House Salad \$5.95

*Tournedos Polaris

Twin beef tenderloin filets seared and served with demi-glace, mushrooms, fresh vegetables and garlic mashed potatoes. \$26.95

Marsala Braised Short Ribs

Topped with onion rings and served over garlic mashed potatoes with oven roasted tomatoes. \$21.95

*Filet Mignon

USDA Choice 8oz; topped with bacon chive butter and served with an Idaho baked potato, demi-glace and fresh vegetables. \$31.95

*New York Strip

USDA Choice 12 oz; topped with bacon chive butter and served with an Idaho baked potato, demi-glace and fresh vegetables. \$31.95

Bleu Cheese Crusted Add \$3.95
roasted tomatoes, mushrooms and
demi glaze with garlic mashed potatoes

Oscar Style Add \$4.95
Maryland blue crab, béarnaise sauce,
asparagus and garlic mashed potatoes.

Baby Back BBQ Ribs

Basted with a tangy BBQ sauce with creamy cole slaw and fresh cut fries. \$24.95

*Lamb Chops

Marinated in a Dijon garlic marinade and served with zucchini risotto and fresh vegetables. \$28.95

Hickory Smoked Pork Chops

Basted with a maple mustard glaze. Served with a cheddar cheese grit cake, Granny Smith applesauce and green tomato chutney. \$23.95

Taste of New Orleans

Starters

Cajun Fried Shrimp

Shrimp lightly dusted with our Cajun seasoning then fried and served with a horseradish remoulade sauce. \$13.95

Blackened Scallops

Sea scallops dusted with Cajun seasoning. Served with marinated Portobello mushrooms, tomato chutney and Creole mustard sauce. \$15.95

Entrees

Jambalaya

Shrimp, chicken and Tasso ham sautéed in a Creole sauce. Served over red beans and rice. \$19.95

Beef Tenderloin Maque Choux

Blackened beef tenderloin grilled to order then topped with a creamy mixture of Tasso ham, mushrooms, peppers, onions, corn and peppers. Served with a cheddar cheese grit cake and sautéed collard greens. \$28.95

Shrimp Sardou

Shrimp dusted with blackening spice then fried and nestled on a bed of sautéed spinach and cream with artichoke hearts. Topped with hollandaise sauce. \$20.95

Louisiana Surf and Turf

Blackened 6 oz Filet Mignon topped with lyonnaise sauce accompanied with our blackened scallops. Served with red beans and rice and sautéed collard greens. \$34.95

Satsuma-Horseradish Pork Chops

Grilled until tender then topped with a tangerine-horseradish marmalade. Served with red beans and rice and sautéed collard greens. \$23.95

Desserts

Louisiana Bread Pudding with Bourbon Sauce

The name says it all!
\$7.95

Bananas Foster

Bananas sautéed with brown sugar and dark rum served over vanilla bean ice cream. \$7.95

POLARIS grill

Seafood and Poultry

Walleye Amandine

Sautéed in an almond crust and placed on a bed of citrus buerre blanc. Served with zucchini risotto and fresh vegetables. \$22.95

Maryland Crabcakes

Creole mustard sauce and tomato chutney with asparagus and garlic mashed potatoes. \$23.95

*Grilled Salmon Oscar

Cooked medium topped with sweet crabmeat, demi glaze and béarnaise sauce. Served with garlic mashed potatoes and asparagus. \$22.95

Orange Horseradish Crusted Halibut

Served with citrus buerre blanc, fresh vegetables and garlic mashed potatoes. \$29.95

Parmesan Encrusted Chicken

Served with Creole mustard sauce, fresh vegetables and garlic mashed potatoes. \$17.95

Fish and Chips

Breaded whitefish fillets served with jalapeno tartar sauce, sweet potato fries and cole slaw. \$16.95

Tomato Basil Chicken

Topped with tomato basil cream sauce. Served with zucchini risotto and fresh vegetables. \$17.95

Pasta

Shrimp and Scallop New Orleans

Tossed in a tomato cream sauce with linguini, mushrooms, tasso ham and Cajun spices. This one is a little spicy. \$19.95

Six Cheese Ravioli

Tomato, basil and chardonnay cream. \$15.95

Chicken and Tasso Ham Penne

Tossed in a rich Alfredo cream sauce with mushrooms, Cajun spices and penne pasta. This one is a little spicy. \$18.95

Salmon Shiitake Fettucine

Tossed in a creamy clam sauce with fresh shiitakes and roasted asparagus. \$17.95

Roasted Vegetable Linguini

Mixed roasted vegetables tossed in a marinara sauce with fresh linguini. \$15.95

Blackened Chicken Carbonara

Fettucine tossed in a cream sauce with prosciutto ham, peas, tomatoes and topped with blackened chicken. \$18.95

Sandwiches and Pizza

Old New York Style Pizza

Pepperoni, Provolone and shaved red onion. \$13.95

Margherita Pizza

Roma tomatoes and provolone. \$12.95

Trio of Sliders

Three sliders made up of filet mignon, crab cake and chicken tenders all served with the appropriate sauces. Served with fresh fruit or fresh cut fries. \$15.95

Prime Rib Sandwich

Shaved prime rib, onion jam, creamed horseradish, Swiss cheese and a choice of fresh cut fries or fresh fruit. \$15.95

"55" Burger

½ lb of beef topped with Bleu cheese, Applewood smoked bacon, 55 dressing, Roma tomatoes, red onion and lettuce. Served with hand cut fries or fresh fruit. \$14.95

Wines by the Glass/Bottle

Champagne & Sparkling

Segura Viudas

Spain, NV \$6.95 / \$28.

Jordan "J" Cuvee 20

Sonoma County \$56.

Martini & Rossi Asti

Italy, NV \$25.

Veuve Cliquot Yellow Label Brut

France, NV \$86.

Sauvignon Blanc

Veramonte

Sauvignon Blanc, Chile \$6.00 / \$22.

Frog's Leap

Sauvignon Blanc, Napa Valley \$39.

Matua

Sauvignon Blanc, New Zealand \$8.25 / \$31.

Oyster Bay Sauvignon Blanc

Marlborough, New Zealand \$9 / \$35.

Chardonnay

Hess "Estate"

Chardonnay, Monterey \$7.50 / \$28.

J. Lohr

Chardonnay, Monterey \$26.

Sonoma-Cutrer

Chardonnay, Russian River Ranches \$39.

Kendall-Jackson "Vintner's Select"

Chardonnay, California \$8.75 / \$33.

Beringer

Chardonnay, Napa \$10.25 / \$38.

Toasted Head

Chardonnay, California \$8.00 / \$30.

Cardiff

Chardonnay, California \$6.00 / \$22.

Oyster Bay Chardonnay

Marlborough, New Zealand \$9 / \$35.

Other Whites - Domestic

Firestone

Riesling, Central Coast \$6.75 / \$25.

Beringer

White Zinfandel, California \$6.00 / \$22.

Gewurz

Gewurztraminer, California \$7.00 / \$26.

Chateau Ste. Michelle

Riesling, Washington \$24.

Cardiff

Moscato, California \$6.00 / \$22.

Conundrum

Proprietary Blend, California \$36.

Other Whites - Imported

Placido

Pinot Grigio, Veneto, Italy \$6.00 / \$22.

Bollini

Pinot Grigio, Trentino, Italy \$7.25 / \$28.

Castello Di Poggio Moscato

Pavia, Italy \$6.75 / \$26.

Hugel

Pinot Blanc, Alsace, France \$32

Half Bottles

Jadot

Pouilly Fuisse, 100% Chardonnay, France \$25.

Kenwood

Pinot Noir, Russian River \$20.

Clos du Val

Cabernet Sauvignon, Napa Valley \$28.

Dariouh

Cabernet Sauvignon, Napa Valley \$58.

Captain's List

Cakebread,

Chardonnay, Napa Valley, 2014 \$64.

Far Niente,

Chardonnay, Napa Valley, 2013 \$85.

Cakebread,

Cabernet Sauvignon, Napa Valley, 2013 \$109.

Caymus,

Cabernet Sauvignon, Napa Valley, 2014 \$110.

Chimney Rock,

Cabernet Sauvignon, Napa Valley, 2013 \$112.

En Route,

Pinot Noir, Russian River, 2014 \$80.

Nickel & Nickel,

Quarry Vineyard, Cabernet Sauvignon, 2012 \$115.

Opus One,

Napa Valley, 2012 \$279.

Pinot Noir

Estancia

Pinot Noir, Monterey \$8.00 / \$29.

Cambria

Pinot Noir, Santa Barbara \$47.

Merlot

Blackstone

Merlot, California \$7.25 / \$27.

Clos du Bois

Merlot, Sonoma \$32.

Stag's Leap

Merlot, Napa Valley \$49.

Cakebread

Merlot, Napa Valley \$86.

Cardiff Merlot

Merlot, California \$6.00 / \$22.

Cabernet Sauvignon

Hess "Select"

Cabernet Sauvignon, California \$10.75 / \$39.

St. Francis

Cabernet Sauvignon, Sonoma \$12 / \$44.

Niebaum-Coppola "Claret"

Cabernet Sauvignon, North Coast \$31.

Beaulieu Vineyard (BV)

Cabernet Sauvignon, Rutherford \$49.

Jordan

Cabernet Sauvignon, Alexander Valley \$84.

Frog's Leap

Cabernet Sauvignon, Napa Valley \$72.

Silver Oak

Cabernet Sauvignon, Alexander Valley \$109.

Cardiff

Cabernet Sauvignon, California \$6.00 / \$22.

Caravan (by Dariouh)

Cabernet Sauvignon, Napa Valley \$90.

Light Horse

Cabernet Sauvignon,
American Canyon, California \$8.00 / \$30.

Zinfandel

Ravenswood "Vintner's Blend"

Zinfandel, California \$6.50 / \$25.

Renwood "Old Vines"

Zinfandel, Amador County \$8.75 / \$33.

St. Francis

Zinfandel, Sonoma Valley \$40.

Other Reds - Domestic

Folie a Deux "Menage a Trois"

California \$7.25 / \$28.

Cain "Cuvée"

Napa Valley \$48.

Estancia

Meritage, California \$49.

Rosenblum

Petite Sirah, California, \$39.

Other Reds - Imported

Trivento Amado Sur

Malbec, Argentina \$8.75 / \$33.

Jadot Beaujolais-villages

France, \$7.25 / \$28.

Fat Bastard

Shiraz, France \$7.00 / \$26.

Melini Borghi D'elsa Chianti

Poggibonsi, Italy \$7.00 / \$26.

Polaris Grill presents Mardi Gras Favorites

Hurricane \$8.95

A whirlwind of light, dark and 151 rums with orange and pineapple juices and grenadine.

Big Breezy \$8.95

3 Olives Mango vodka, Melon Midori, sour mix and a splash of soda.

Mardi Gras Flasher \$8.95

Absolut vodka, Blue Curacao, sour mix and sprite.

Swamp Water \$8.95

This mix of apricot brandy, lime, Absolut vodka and Minute Maid lemonade is quite refreshing.

Bourbon Street Brawl \$8.95

Jameson's, Midori and Bailey's offer a knockout taste.

Mardi Gras Punch \$8.95

Absolut Mandarin, Midori, Black Raspberry liqueur, with pineapple and cranberry juices.

Polaris Grill Premium Cocktails

Cosmopolitan Martini

Absolut Citron Vodka, triple sec, cranberry and lime juice with a splash of sour. \$8.95

Dirty Blue Martini

Absolut Vodka, olive juice, garnished with bleu cheese stuffed olives. \$8.95

Georgia Peach Martini

Absolut Apeach Vodka, Dekuyper Peachtree Schnapps, orange and cranberry juice. \$8.95

Pomegranate Flirtini

Three Olives Pomegranate Vodka and Champagne served in a martini glass garnished with a cherry. \$8.95

Mango Tango

Three Olives Mango, Malibu Coconut Rum, cranberry and pineapple juice. \$8.95

Lemon Drop Martini

Absolut Citron, triple sec, sour mix and a splash of sprite. Served with a sugar rim. \$7.95

French Martini

Absolut vodka, Chambord, pineapple juice and a splash of Sprite. \$8.95

Justin's Blue Elder Delight

Raspberry vodka, muddled fresh blueberries, fresh Lemon, elderflower liqueur and a splash of soda. \$7.95

Salted Caramel Apple Martini

Salted Caramel Vodka, Pucker Sour Apple and cranberry juice. Salted Rim. 7.95

Bottled Beers and Microbrews

Bud Light	\$3.50
Budweiser	\$3.50
Miller Lite	\$3.50
Coors Light	\$3.50
Michelob Ultra	\$3.75
Corona	\$4.50
Corona Light	\$4.50
Heineken	\$4.50
Amstel Light	\$4.50
Blue Moon	\$4.50
Sam Adams Boston Lager	\$4.50
Kaliber - Non Alcoholic	\$4.50
Angry Orchard, "Crisp Apple"	\$4.50
Labatt Blue	\$4.50
Guinness Stout	\$4.95
Great Lakes Edmund Fitzgerald Porter	\$4.95
Great Lakes Eliot Ness Amber Lager	\$4.95
Yuengling Lager	\$3.95
Yuengling Light	\$3.95

POLARIS
grill

Our mission is to treat our customers as if they were guest in our homes. We want you to have a great meal in a comfortable environment served by our friendly and knowledgeable staff. We appreciate your patronage and hope you return to visit us often.

The Polaris Grill Team