

Dinner Menu

Appetizers

Pane de Grill

Puffed herb bread flavored with basil oil and served with roasted garlic fondue. \$10.95

Chicken Quesadilla

Blackened chicken in a tortilla with pepperjack cheese, pico de gallo, guacamole and sour cream. \$10.95

Jumbo Shrimp Cocktail

Our contemporary version of a classic. \$14.95

Crispy Calamari

Served with lemon aioli and marinara. \$12.95

Louisiana Gulf Shrimp

Sautéed with mushrooms, corn, tasso ham and Cajun Spice in a light cream sauce. Served over a cheddar cheese grit cake. \$14.95

*Beef Carpaccio

Thin slices of uncooked beef tenderloin, Ohio field greens, Parmesan croustade and garlic aioli. \$13.95

Spinach and Artichoke Dip

With fresh tortilla chips and herbed crostini. \$11.95

Platter for Two

A combination of shrimp cocktail, chicken tenders, pane de grill and crabcakes. \$22.95

Chicken Tenders

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

Maryland Crabcakes

Creole mustard sauce and tomato chutney. \$15.95

Soups and Salad

Oregon Wild Mushroom Bisque

Blended with cream and a touch of spice. Cup \$5.95 Bowl \$6.95

Chicken and Crawfish Gumbo

Chicken, andouille sausage, okra, crawfish and vegetables. Cup \$5.95 Bowl \$6.95

Aztec Chowder

White beans, chicken and chilies topped with pepperjack cheese. \$7.45

"55" House Salad

Baby lettuces topped with onions, bacon, bleu cheese crumbles and tomatoes then drizzled with 55 dressing. Small \$7.95 Large \$9.95

Mixed Berry Salad

Baby lettuces tossed with mixed berries and candied pecans then sprinkled with cinnamon and sugar. Drizzled with poppy seed dressing. Small \$9.95 Large \$11.95

Grilled Chicken Salad

Baby lettuces with our "55" signature dressing, red apple slices, chopped pecans and bleu cheese crumbles. \$13.95

*Grilled Tuna Salad

Tuna seared medium-rare with baby lettuces, bleu cheese crumbles, pecans and carrot strings with sesame dressing. \$16.95

Maryland Crabcake Salad

Topped with cashews, sun-dried cherries, croutons and bleu cheese crumbles tossed in raspberry vinaigrette dressing. \$17.95

Add To Any Salad

Grilled Chicken	\$4.00
Salmon	\$9.00
Steak	\$9.00
Shrimp	\$9.00
Tuna	\$9.00

*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 \$6.95

*Tournedos Polaris

Twin beef tenderloin filets seared and served with demi-glace, mushrooms, fresh vegetables and garlic mashed potatoes. \$27.95

Marsala Braised Short Ribs

Topped with onion rings and served over garlic mashed potatoes with oven roasted tomatoes. \$22.95

*Filet Mignon

USDA Choice 8oz; topped with bacon chive butter and served with an Idaho baked potato, demi-glace' and fresh vegetables. \$33.95

*New York Strip

USDA Choice 12 oz; topped with bacon chive butter and served with an Idaho baked potato, demi-glace' and fresh vegetables. \$33.95

Bleu Cheese Crusted Add \$4.95
roasted tomatoes, mushrooms and demi-glace' with garlic mashed potatoes

Oscar Style Add \$5.95
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. \$26.95

*Lamb Chops

Marinated in a Dijon garlic marinade and served with zucchini risotto and fresh vegetables. \$29.95

Hickory Smoked Pork Chops

Basted with a maple mustard glaze. Served with a cheddar cheese grit cake, Granny Smith applesauce and green tomato chutney. \$24.95

Taste of Napa Valley Harvest

Starters

Fried Green Tomatoes & Shrimp Stack

Drizzled with lobster tomato cream Sauce

\$15.95

Butternut Squash Soup

Garnished with whipped cream and sliced almonds.

Cup \$4.95 Bowl \$5.95

Entrees

Dried Cherry Pork Chops

Grilled then topped with dried cherry pinot noir sauce. Served with fresh vegetable of the day and dauphine potatoes.

\$24.95

Apple Halibut

Sautéed fresh halibut topped with apples, bacon and red onions and lemon beurre blanc. Served with dauphine potatoes and vegetable of the day.

\$29.95

Veal Basil

Tender veal cuts lightly breaded and sautéed then topped with prosciutto, parmesan and basil cream sauce. Served with dauphine potatoes and vegetable of the day.

\$24.95

Baked Salmon with Cherry-Cola BBQ Sauce

Fresh salmon baked then topped with cherry-cola bbq sauce. Served with dauphine potatoes and vegetable of the day.

\$23.95

Desserts

Pumpkin Cheesecake

Topped with a dollop of whipped cream.

\$8.95

Pumpkin Bread Pudding

Topped with vanilla anglaise

\$8.95



Seafood and Poultry

Walleye Amandine

Sautéed in an almond crust and placed on a bed of citrus beurre blanc. Served with zucchini risotto and fresh vegetables. \$23.95

*Grilled Salmon Oscar

Cooked medium topped with sweet crabmeat, demi-glace' and béarnaise sauce. Served with garlic mashed potatoes and asparagus. \$24.95

Orange Horseradish Crusted Halibut

Served with citrus beurre 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

Maryland Crabcakes

Creole mustard sauce and tomato chutney with asparagus and garlic mashed potatoes. \$24.95

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. \$21.95

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. \$16.95

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. \$16.95

Prime Rib Sandwich

Shaved prime rib, onion jam, creamed horseradish, Swiss cheese and a choice of fresh cut fries or fresh fruit. \$16.95

*"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

Polaris Grill Premium Cocktails

Cosmopolitan Martini	\$9.75
<i>Absolut Citron Vodka, triple sec, cranberry and lime juice with a splash of sour.</i>	
Dirty Blue Martini	\$9.75
<i>Absolut Vodka, olive juice, garnished with bleu cheese stuffed olives.</i>	
Georgia Peach Martini	\$8.95
<i>Absolut Apeach Vodka, Dekuyper Peachtree Schnapps, orange and cranberry juice.</i>	
Pomegranate Flirtini	\$8.95
<i>Three Olives Pomegranate Vodka and Champagne served in a martini glass garnished with a cherry.</i>	

Mango Tango	\$8.95
<i>Three Olives Mango, Malibu Coconut Rum, cranberry and pineapple juice.</i>	
Lemon Drop Martini	\$8.95
<i>Absolut Citron, triple sec, sour mix and a splash of sprite. Served with a sugar rim.</i>	
Salted Carmel Apple Martini	\$8.95
<i>Salted Carmel Vodka, Pucker Sour Apple and cranberry juice. Salted rim</i>	
Justin's Blue Elder Delight	\$8.95
<i>Raspberry vodka, puree of fresh blueberries, fresh lemon, elderflower liqueur and a splash of soda.</i>	

Polaris Grill presents Autumn Favorites

Maple Manhattan	\$9.50
<i>Jim Beam Maple Bourbon, Sweet Vermouth and Angostura bitters.</i>	
Spiced Pumpkin Martini	\$9.75
<i>Absolut Vodka, Bailey's Irish Cream and pumpkin spice cream. Cinnamon sugar rim.</i>	
The Buckeye Martini	\$9.75
<i>Tito's vodka, Godiva & Frangelico. Cocoa rim.</i>	
Penny's Bourbon Cider	\$9.50
<i>Jim Beam Bourbon, Apple Brandy, Apple Cider, sweet and sour, simple syrup and Angostura bitters.</i>	

By The Glass

SPARKLING WINES

Segura Viudus, Brut, Spain NV	6.95 / 28
Bollicini, Rose', Italy	6.50

WHITES

Riesling, Firestone, Santa Ynez Valley, California	7.75 / 29
Moscato, Castello di Poggio, Pavia, Italy	7.75 / 29
Moscato, Cardiff, California	6 / 22
White Zinfandel, Beringer, California	6 / 22
Pinot Grigio, Placido, Veneto, Italy	6.75 / 25
Pinot Grigio, Bollini, Trentino, Italy	8.75 / 33
Gewurztraminer, Gewurz, Mendocino County, California	7 / 26
Sauvignon Blanc, Matua, Marlborough, New Zealand	8.25 / 31
Sauvignon Blanc, Oyster Bay, Marlborough, New Zealand	9 / 35
Chardonnay, Cardiff, California	6 / 22
Chardonnay, Hess, 'Select', Monterey, California	8 / 30
Chardonnay, Kendall-Jackson, 'Vintner's Select', California	9.25 / 35
Chardonnay, Black Stallion, Napa Valley, California	9.75 / 37

REDS

Pinot Noir, Estancia, Monterey, California	9.75 / 37
Pinot Noir, Meiomi, Monterey, Santa Barbara & Sonoma Counties, California	12 / 45
Chianti, Gabbiano, DOCG, Tuscany, Italy	6.00 / 23
Merlot, Cardiff, California	6 / 22
Merlot, Blackstone, California	7.25 / 27
Shiraz, Greg Norman Estates, Limestone Coast, Australia	9 / 34
Malbec, Trivento Amador Sur, Mendoza, Argentina	9.75 / 37
Meritage, Estancia, Paso Robles, California	12 / 47
Red Blend, Rare Wines, 'Black Blend', Lodi, California	7.25 / 28
Zinfandel, Sebastiani, Sonoma County, California	9.75 / 37
Cabernet, Cardiff, California	6 / 22
Cabernet, Dante, California	8 / 30
Cabernet, Hess, 'Select', North Coast, California	10.75 / 39
Cabernet, St. Francis, Sonoma County, California	12 / 44

Whites

SPARKLING

Asti, Martini & Rossi, D.O.C.G., Italy	31
Brut, Roederer Estate, Anderson Valley, NV	46
Brut, Veuve Cliquot, 'Yellow Label', Champagne, France NV	89

SAUVIGNON BLANC

Frog's Leap, Napa Valley, California	46
Kim Crawford, Marlborough, New Zealand	38

SELECTED WHITES

White, Conundrum, 'Proprietary Blend', California	38
Riesling, Chateau Ste. Michelle, Washington	24

CHARDONNAY

Pouilly Fuisse, Jadot, France (Half Bottle)	25
J Lohr, Arroyo Seco, Monterey, California	29
Sonoma-Cutrer, Russian River Ranches, California	47
Cakebread, Napa Valley, California 2016	66

Reds

PINOT NOIR

Kenwood, Sonoma County, California (Half Bottle)	22
Cambria, Santa Barbara, California	52
En Route, Russian River Valley, California	80

MERLOT

Clos du Bois, Sonoma County, California	32
Swanson, "Cygnet", Napa Valley, California	44
Stag's Leap, Napa Valley, California	56

ZINFANDEL

St. Francis, 'Old Vines', Sonoma County, California	41
Napa Cellars, Napa Valley, California	51
Renwood, 'Fiddletown', Amador County, California	45

MORE REDS

Petite Sirah, Michael David, 'Earthquake', Lodi, California	49
Cuvee, Cain Vineyards, Napa Valley, California	56
Tuscan Red, Carpentino Dogajolo, 80/20 Sangiovese/Cabernet Blend, Tuscany, Italy	34
Red, The Prisoner, Napa Valley, California	72

CABERNET SAUVIGNON

Niebaum-Coppola, Claret, North Coast, California	31
Beaulieu Vineyards (BV), Rutherford, Napa Valley, California	65
Jordan, Alexander Valley, Sonoma County, California 2014	88
Frog's Leap, Napa Valley, California 2015	84
Simi, Alexander Valley, Sonoma County, California (Half Bottle)	28
Cakebread, Napa Valley, California, 2015	112
Caymus, Napa Valley, California, 2016	125
Chimney Rock, Stags Leap District, Napa Valley, California 2013	114
Silver Oak, Alexander Valley, Sonoma, California, 2013	115
Nickel & Nickel, Quarry Vineyards, Napa Valley, California 2013	133
Opus One, Napa Valley, California, 2012	279
Darioush, Napa Valley, California 2014	135
Caravan, Napa Valley, California 2014	90

Bottled Beers and Microbrews

Bud Light	\$3.75	Corona	\$4.75	Kaliber - Non Alcoholic	\$4.75
Budweiser	\$3.75	Corona Light	\$4.75	Angry Orchard, "Crisp Apple"	\$4.75
Miller Lite	\$3.75	Heineken	\$4.75	Labatt Blue	\$3.75
Coors Light	\$3.75	Amstel Light	\$4.75	Guinness Stout	\$5.25
Yuengling Lager	\$3.75	Blue Moon	\$4.75	Great Lakes Edmund Fitzgerald Porter	\$5.25
Yuengling Light	\$3.75	Sam Adams Boston Lager	\$4.75	Great Lakes Eliot Ness Amber Lager	\$5.25
Michelob Ultra	\$3.95				

Polaris Grill features 12 craft beers on tap.
Please ask your server for the latest offerings.