

# Lunch 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.

## Entrees

Add a "55" House Salad  
\$6.95

### Hickory Smoked Pork Chop

Basted with a maple mustard glaze. Served with a cheddar cheese grit cake, Granny Smith applesauce and green tomato chutney. \$16.95

### Tomato Basil Chicken

Topped with tomato basil cream sauce. Served with zucchini risotto and fresh vegetables. \$13.95

### Walleye Amandine

Sautéed in an almond crust and placed on a bed of citrus beurre blanc. Served with zucchini risotto and fresh vegetables. \$15.95

### \*Grilled Salmon Oscar

Cooked medium topped with sweet crabmeat, demi-glace and béarnaise sauce. Served with garlic mashed potatoes and asparagus. \$16.95

### Orange Horseradish Crusted Halibut

Served with citrus beurre blanc, fresh vegetables and garlic mashed potatoes. \$18.95

### Parmesan Encrusted Chicken

Served with Creole mustard sauce, fresh vegetables and garlic mashed potatoes. \$13.95

### Fish and Chips

Breaded whitefish fillets served with jalapeno tartar sauce, sweet potato fries and cole slaw. \$13.95

### \*Filet Mignon

USDA Choice 6 oz; topped with bacon chive butter and served with garlic mashed potatoes, demi-glace' and fresh vegetables. \$26.95

### Baby Back BBQ Ribs

Basted with a tangy BBQ sauce with creamy cole slaw and fresh cut fries. \$15.95

### Marsala Braised Short Ribs

Topped with onion rings and served over garlic mashed potatoes with oven roasted tomatoes. \$15.95

### Maryland Crabcakes

Creole mustard sauce and tomato chutney with asparagus and garlic mashed potatoes. \$18.95



## Pasta and Pizza

### Six Cheese Ravioli

Tomato, basil and chardonnay cream. \$13.95

### 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. 16.95

### 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. \$14.95

### Salmon Shiitake Fettuccini

Tossed in a creamy clam sauce with fresh shiitakes and roasted asparagus. \$15.95

### Roasted Vegetable Linguini

Mixed roasted vegetables tossed in a marinara sauce with fresh linguini. \$12.95

### Blackened Chicken Carbonara

Fettuccine tossed in a cream sauce with prosciutto ham, peas, tomatoes and topped with blackened chicken. \$14.95

### Old New York Style Pizza

Pepperoni, provolone and shaved red onion. \$13.95

### Margherita Pizza

Roma tomatoes and provolone. \$12.95

## Sandwiches and Burgers

### Turkey Reuben

Shaved breast of turkey, melted Swiss cheese, sauerkraut and Thousand Island dressing on marbled rye bread. Served with fresh cut fries or fresh fruit. \$12.95

### Polaris Chicken Wrap

Chicken, bleu cheese, bacon pieces, diced tomatoes and lettuce tossed with our "55" house dressing wrapped in a flour tortilla. Served with fresh cut fries or fresh fruit. \$11.95

### Hot Italian Sub

Salami, pepperoni, ham and provolone baked then placed on a garlic toasted sub roll with lettuce, tomato and onions with an Italian sweet and sour sauce. Served with fresh cut fries or fresh fruit. \$12.95

### \*Prime Rib Sandwich

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

### \*Trio of Sliders

Three sliders made up of filet mignon, crabcake and chicken tenders all served with the appropriate sauces. Served with fresh fruit or fresh cut fries. \$16.95

### \*Steakhouse Burger

1/2 lb. of beef with your choice of cheese, lettuce, tomato and onion. Served with fresh cut fries or fresh fruit. \$12.95

### \*Blackjack Burger

1/2 lb. of beef topped with guacamole, bacon, pepperjack cheese, lettuce, tomato and onion. Served with fresh cut fries or fresh fruit. \$13.95

### \*"55" Burger

1/2 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. \$13.95

### Polaris Wrap Combo

Your choice of soup or a "55" salad served with 1/2 of a chicken wrap. (Add \$1.25 for Aztec chowder) \$11.95

### Walleye Sandwich

Battered walleye with tartar sauce, lettuce, tomato and onion. Served with fresh cut fries or fresh fruit. \$13.95

### Club Croissant

Ham, turkey, bacon, lettuce, tomato, garlic aioli with creamy harvarti cheese on a buttered croissant. Served with fresh cut fries or fresh fruit. \$12.95

## Taste of Napa Valley Harvest

### Starters

#### Fried Green Tomatoes & Shrimp Stack

Drizzled with a lobster cream sauce.

\$15.95

#### Butternut Squash Soup

Garnished with whipped cream and sliced almonds.

Cup \$4.95 Bowl \$5.95

### Entrees

#### Portabella Burger

Marinated in balsamic glaze then grilled and topped with pepperjack cheese and roasted vegetable slaw. Served with your choice of fresh fruit or fresh cut fries.

\$16.95

#### Apple Halibut

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

\$18.95

#### Turkey Cobb Salad

Topped with turkey, bacon, diced egg, avocado, tomato, cheddar, black olives and your choice of dressing.

\$15.95

#### 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.

\$16.95

#### Dried Cherry Pork Chop

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

\$16.95

### Desserts

#### Pumpkin Cheesecake

Topped with a dollop of whipped cream.

\$8.95

#### Pumpkin Bread Pudding

Topped with Vanilla Anglaise

\$8.95

## Polaris Grill Premium Cocktails

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

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

## Polaris Grill presents Autumn Favorites

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

## By The Glass

### SPARKLING WINES

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

### WHITES

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

### REDS

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

## Whites

### SPARKLING

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

### SAUVIGNON BLANC

<i>Frog's Leap, Napa Valley, California</i>	46
<i>Kim Crawford, Marlborough, New Zealand</i>	38

### SELECTED WHITES

<i>White, Conundrum, 'Proprietary Blend', California</i>	38
<i>Riesling, Chateau Ste. Michelle, Washington</i>	24

### CHARDONNAY

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

## Reds

### PINOT NOIR

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

### MERLOT

<i>Clos du Bois, Sonoma County, California</i>	32
<i>Swanson, "Cygnets", Napa Valley, California</i>	44
<i>Stag's Leap, Napa Valley, California</i>	56

### ZINFANDEL

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

### MORE REDS

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

### CABERNET SAUVIGNON

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

## Bottled Beers and Microbrews

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

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