

STARTERS

APPETIZER SAMPLER

shrimp cocktail / chicken tenders / pane de grill / crab cakes 25

LOUISIANA GULF SHRIMP

sautéed mushrooms / corn / tasso ham / cajun spice / light cream sauce / cheddar cheese grit cake 16

CHICKEN TENDERS

barbecue sauce / jalapeño ranch dressing / fresh cut fries 13

CHICKEN QUESADILLA

blackened chicken / pepper jack cheese / pico de gallo / guacamole / sour cream 13

CRISPY CALAMARI

lemon aioli / marinara 15

MARYLAND CRAB CAKES

creole mustard sauce / tomato chutney 16

JUMBO SHRIMP COCKTAIL

cocktail sauce 16

PANE DE GRILL

herbed bread puffs / basil / roasted garlic fondue 13

SPINACH & ARTICHOKE DIP

fresh tortilla chips / herbed crostini 13

BEEF CARPACCIO*

thin sliced uncooked beef tenderloin / garlic aioli / parmesan croustade 14

MARGHERITA FLATBREAD

oven dried tomatoes / provolone / balsamic glaze / fresh arugula 13

BLACK & BLEU FLATBREAD

blackened steak / caramelized onions / mushrooms / mozzarella / bleu cheese / balsamic glaze / fresh arugula 16

NY STYLE FLATBREAD

pepperoni / provolone / peppers / onion / balsamic glaze / fresh arugula 14

HOUSE-MADE SOUP & FRESH SALADS

ADD TO ANY SALAD: Grilled Chicken 5 / Steak 10 / Shrimp 10 / Salmon 10 / Tuna 10

AZTEC CHOWDER

white beans / chicken / chilis / pepper jack cheese 8

OREGON WILD MUSHROOM BISQUE

fresh cream / touch of spice
cup 6 // bowl 7.5

MIXED BERRY SALAD

candied pecans / cinnamon & sugar / poppy seed dressing small 10 // large 13

MARYLAND CRABCAKE SALAD

cashews / sun-dried cherries / croutons / bleu cheese crumbles / raspberry vinaigrette dressing 18

"55" HOUSE SALAD

bacon / bleu cheese crumbles / tomatoes / onions / "55" signature dressing small 8.5 // large 11.5

GRILLED TUNA SALAD*

tuna seared medium-rare / baby carrot strings / pecans / bleu cheese crumbles / sesame dressing 18

GRILLED CHICKEN SALAD

baby lettuces / red apple slices / chopped pecans / bleu cheese crumbles / "55" signature dressing 14

BEEF & PORK ADD A "55" HOUSE SALAD + 7

NEW YORK STRIP*

USDA choice 12 oz. / bacon chive butter / demi-glace' / baked potato / fresh vegetables 36

BLEU CHEESE CRUSTED

roasted tomatoes / mushrooms / demi-glace' / garlic mashed potatoes + 5

OSCAR STYLE

maryland blue crab / béarnaise sauce / asparagus / garlic mashed potatoes + 7

BABY BACK BBQ RIBS

tangy BBQ sauce / creamy coleslaw / fresh cut fries 28

HICKORY SMOKED PORK CHOPS

maple mustard glaze / cheddar cheese grit cake / granny smith applesauce / green tomato chutney 26

FILET MIGNON*

USDA choice 8 oz. / bacon chive butter / demi-glace' / baked potato / fresh vegetables 36

BLEU CHEESE CRUSTED

roasted tomatoes / mushrooms / demi-glace' / garlic mashed potatoes + 5

OSCAR STYLE

maryland blue crab / béarnaise sauce / asparagus / garlic mashed potatoes + 7

MARSALA BRAISED SHORT RIBS

onion straws / garlic mashed potatoes / oven roasted tomatoes 25

TOURNEDOS POLARIS*

twin beef tenderloin filets / demi-glace' / mushrooms / fresh vegetables / garlic mashed potatoes 29

SEAFOOD & POULTRY ADD A "55" HOUSE SALAD + 7

GRILLED SALMON OSCAR*

cooked medium / sweet crabmeat / demi-glace' / béarnaise sauce / garlic mashed potatoes / asparagus 26

ORANGE HORSERADISH CRUSTED HALIBUT

citrus buerre blanc / fresh vegetables / garlic mashed potatoes 32

WALLEYE AMANDINE

almond crust / citrus buerre blanc / zucchini risotto / fresh vegetables 24

PARMESAN ENCRUSTED CHICKEN

creole mustard sauce / fresh vegetables / garlic mashed potatoes 18

FISH & CHIPS

jalapeno tartar sauce / sweet potato fries / mango ketchup / coleslaw 17

MARYLAND CRAB CAKES

creole mustard sauce / tomato chutney / asparagus / garlic mashed potatoes 26

PASTA ADD A "55" HOUSE SALAD + 7

CHICKEN & TASSO HAM PENNE 🍴

rich alfredo cream sauce / mushrooms / cajun spices / penne pasta 19

SHRIMP & SCALLOP NEW ORLEANS 🍴

tomato cream sauce / linguini / mushrooms / tasso ham / cajun spices 24

SALMON SHIITAKE FETTUCINE

creamy clam sauce / shiitakes / roasted asparagus 19

SIX CHEESE RAVIOLI

tomato basil / chardonnay cream / basil oil 17

BLACKENED CHICKEN CARBONARA FETTUCINE

cream sauce / prosciutto ham / peas / tomatoes / blackened chicken 19

ROASTED VEGETABLE LINGUINI

mixed roasted vegetables / marinara sauce 17

SANDWICHES All sandwiches served with choice of fresh cut fries or fresh fruit

PRIME RIB SANDWICH

shaved prime rib / onion jam / creamed horseradish / swiss cheese 17

TRIO OF SLIDERS*

filet mignon / crabcake / chicken / horseradish cream / tomato chutney / jalapeno ranch 18

"55" BURGER*

1/2 lb. angus beef / bleu cheese / applewood smoked bacon / 55 dressing / roma tomatoes / red onion / lettuce 16



DINNER



MARDI GRAS MENU

Appetizers

CAJUN FRIED SHRIMP
cajun seasoning / horseradish remoulade sauce 15

BLACKENED SCALLOPS
cajun seasoning / marinated portobello mushrooms / tomato chutney / Creole mustard sauce 16

CHICKEN & CRAWFISH GUMBO
chicken / andouille sausage / okra / crawfish / vegetables Cup 6 Bowl 7.50

Entrees

JAMBALAYA 🍴
shrimp / chicken / tasso ham / creole sauce / red beans & rice 22

BLACKENED CHICKEN BEARNAISE
tasso ham / mushrooms / cheddar cheese grit cake / vegetable of the day / bearnaise sauce 18

BEEF TENDERLOIN MAQUE CHOUX
blackened beef tenderloin / grilled to order / tasso ham / mushrooms / peppers / onions / corn / peppers / cheddar cheese grit cake / sautéed collard greens 32

SHRIMP SARDOU
blackening spice / creamed spinach / artichoke hearts / hollandaise sauce 22

LOUISIANA SURF & TURF
blackened 6 oz. filet mignon / lyonnaise sauce / blackened scallops / red beans / rice / sautéed collard greens 41

SATSUMA-HORSERADISH PORK PORTERHOUSE
grilled until tender / tangerine-horseradish marmalade / red beans / rice / sautéed collard greens 26

Desserts

LOUISIANA BREAD PUDDING
vanilla bourbon sauce 8

BANANAS FOSTER
brown sugar / dark rum / vanilla bean ice cream 8

By the glass

WINE

WHITES BY THE GLASS

BRUT, Segura Viudus, Spain NV 6.95 / 28
ROSE', Bollicini, Italy 6.75
PROSECCO, Riondo, DOC, Veneto, Italy 8.75 / 33
RIESLING, Firestone, Santa Ynez Valley, California 7.75 / 29
MOSCATO, Castello di Poggio, Pavia, Italy 7.75 / 29
MOSCATO, Cardiff, California 6 / 22
ROSE', Josh Cellars, California 8 / 30
WHITE ZINFANDEL, Beringer, California 6 / 22
PINOT GRIGIO, Placido, Veneto, Italy 6.75 / 25
PINOT GRIGIO, Bollini, Trentino, Italy 8.75 / 33
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

SPARKLING

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

CHARDONNAY

JADOT, Pouilly Fuisse, AOC, Burgundy, France 53
J LOHR, Arroyo Seco, Monterey, California 29
SONOMA-CUTRER, Russian River Ranches, California 47
CAKEBREAD, Napa Valley, California 2016 66

SAUVIGNON BLANC

FROG'S LEAP, Napa Valley, California 46
KIM CRAWFORD, Marlborough, New Zealand 38

OTHER WHITES

WHITE, Conundrum, 'Proprietary Blend', California 38
RIESLING, Chateau Ste. Michelle, Washington 24
GEWURZTRAMINER, Gewurz, Mendocino County, California 26

REDS BY THE GLASS

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 / 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

PINOT NOIR

CARMEL ROAD, Monterey, California 31
CAMBRIA, Santa Barbara, California 46
EN ROUTE, Russian River Valley, California 80

MERLOT

CLOS DU BOIS, Sonoma County, California 27
CHARLES KRUG, Napa Valley, California 43
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

CABERNET SAUVIGNON

NIEBAUM-COPPOLA, Claret, North Coast, California 31
BEAULIEU VINEYARDS (BV), Rutherford, Napa Valley, California 65
JORDAN, Alexander Valley, Sonoma County, California 2014 96
FROG'S LEAP, Napa Valley, California 2016 93
OBERON, Napa Valley, California 48
CAKEBREAD, Napa Valley, California, 2016 112
CAYMUS, Napa Valley, California, 2017 125
SILVER OAK, Alexander Valley, Sonoma, California, 2015 115
NICKEL & NICKEL, Quarry Vineyards, Napa Valley, California 2014 139
OPUS ONE, Napa Valley, California, 2009 289
OPUS ONE, Napa Valley, California, 2015 350
DARIOUSH, Napa Valley, California 2016 135
CARAVAN, Napa Valley, California 2014 90

OTHER REDS

PETITE SIRAH, MichaelDavid, 'Earthquake', Lodi, California 49
CUVEE, Cain Vineyards, Napa Valley, California 56
TUSCAN RED, Carpentino Dogojolo, 80/20 Sangiovese/Cabernet Blend, Tuscany, Italy 34
RED, The Prisoner, Napa Valley, California 72
RED BLEND, Annabella, California 34



PREMIUM COCKTAILS

COSMOPOLITAN MARTINI

Absolut Citron Vodka, triple sec, cranberry and lime juice with a splash of sour 9.75

DIRTY BLUE MARTINI

Absolut Vodka, olive juice, garnished with bleu cheese stuffed olives 9.75

GEORGIA PEACH MARTINI

Absolut Apeach Vodka, Dekuyper Peachtree Schnapps, orange and cranberry juice 9.75

POMEGRANATE FLIRTINI

Three Olives Pomegranate Vodka and Champagne served in a martini glass garnished with a cherry 9.25

MANGO TANGO

Three olives, Mango, Malibu Coconut Rum, cranberry and pineapple juice 9.25

LEMON DROP MARTINI

Absolut Citron, triple sec, sour mix and a splash of sprite. Served with a sugar rim 9.75

SALTED CARMEL APPLE MARTINI

Salted Carmel Vodka, Pucker Sour Apple and cranberry juice. Salted rim 8.95

JUSTIN'S BLUE ELDER DELIGHT

Raspberry vodka, puree of fresh blueberries, fresh lemon, elderflower liqueur and a splash of soda 8.95

BOTTLED BEERS & MICROBREWS

BUD LIGHT 3.75

BUDWEISER 3.75

MILLER LITE 3.75

COORS LIGHT 3.75

YUENGLING LAGER 3.75

MICHELOB ULTRA 3.95

CORONA 4.75

HEINEKEN 4.75

BLUE MOON 4.75

SAM ADAMS BOSTON LAGER 4.75

KALIBER, NA 4.75

ANGRY ORCHARD, Crisp Apple 4.75

LABATT BLUE 3.75

GUINNESS STOUT 5.25

GREAT LAKES, Edmund Fitzgerald Porter 5.25

GREAT LAKES, Eliot Ness Amber Lager 5.25

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