POLARIS grill

Dinner Menu

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 15

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

BLACK & BLEU FLATBREAD
blackened steak / mushrooms / caramelized onions / mozzarella / bleu cheese / balsamic glaze / fresh arugula 16

NY STYLE FLATBREAD
pepperoni / provolone / peppers / onion / balsamic glaze / fresh arugula 14

*Consuming raw or undercooked food may increase your risk of foodborne illness.

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 20

"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' / dauphinoise potatoes / fresh vegetables 39
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' / dauphinoise potatoes / fresh vegetables 39

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 / zucchini risotto 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

POLARIS GRILL

DINNER MENU

Floribbean

Appetizers

CRISPY CALAMARI
lemon aioli / marinara 15

SHRIMP CEVICHE
citrus marinade / seaweed salad / crisp tortillas 16

Entrees

BLACKENED GROUPER SLIDERS
Pineapple / guava glaze / Hawaiian rolls / choice of French fries, sweet potato fries or fresh fruit 18

KEY WEST GRILLED SALMON
green onion marinade / crab meat guacamole / asparagus / cheddar cheese grit cake 26

COCONUT CRUSTED SHRIMP
orange ginger sauce / cheddar cheese grit cake / fresh vegetables of the day 25

MANGO BARBECUED HALIBUT
mango barbecue sauce / coconut laced mango salsa / cheddar cheese grit cake / fresh vegetable of the day 32

PEACH HABANERO PORK CHOPS
jerk spices / peach habanero chutney / fresh vegetable of the day / cheddar cheese grit cake 26

Desserts

KEY LIME PIE
A Florida classic 9

BANANA CREAM PIE
To die for! 9

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By the glass

WINE

WHITES BY THE GLASS
BRUT, Segura Viudas, Spain NV 8 / 30
PROSECCO, Riondo, DOC, Veneto, Italy 9 / 33
RIESLING, Firestone, Santa Ynexz Valley, California 8 / 30
MOSCATO, Castello Di Poggio, Pavia, Italy 8 / 30
MOSCATO, Cardiff, California 7 / 26
ROSE', Josh Cellars, California 8 / 30
WHITE ZINFANDEL, Beringer, California 6 / 22
PINOT GRIGIO, Placido, Veneto, Italy 7 / 26
SAUVIGNON BLANC, Matua, Marlborough, New Zealand 9 / 34
SAUVIGNON BLANC, Kim Crawford, Marlborough, New Zealand 11 / 40
CHARDONNAY, Cardiff, California 7 / 26
CHARDONNAY, Hess, 'Select', Monterey, California 8 / 30
CHARDONNAY, Kendall-Jackson, 'Vintner's Select', California 10 / 38
CHARDONNAY, Butter, Jam Cellars, California 13 / 48

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

CHARDONNAY
LOUIS JADOT, Pouilly Fuisse, AOC, Burgundy, France 53
J LOHR, Arroyo Seco, Monterey, California 29
BLACK STALLION, Napa Valley, California 37
CAKEBREAD, Napa Valley, California 66
SONOMA-CUTRER, Russian River Ranches 60

SAUVIGNON BLANC
FROG'S LEAP, Napa Valley, California 46
OYSTER BAY, Marlborough, New Zealand 35

OTHER WHITES
WHITE BLEND, Conundrum, California 38
RIESLING, Chateau Ste. Michelle, Washington 24
PINOT GRIGIO, Bollini, Italy 31

REDS BY THE GLASS
PINOT NOIR, Nicholas Idiart, Loire Valley, France 8 / 30
PINOT NOIR, Meiomi, California 12 / 45
CHIANTI, Gabbiano, DOCG, Tuscany, Italy 7 / 26
MERLOT, Cardiff, California 7 / 26
MERLOT, Blackstone, California 8 / 30
MALBEC, Trivento, Mendoza, Argentina 8 / 30
RED BLEND, Rare Wines, 'Black Blend', Lodi, California 8 / 28
ZINFANDEL, Sebastiani, Sonoma County, California 10 / 37
CABERNET, Cardiff, California 7 / 26
CABERNET, Dante, California 8 / 30
CABERNET, Hess, 'Select', North Coast, California 11 / 40
CABERNET, Quilt, Napa Valley, California 17 / 60

PINOT NOIR
CARMEL ROAD, Monterey, California 31
ESTANCIA, Monterey, California 37
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

CABERNET SAUVIGNON
OBERON, Napa Valley, California 48
BEAULIEU VINEYARDS (BV), Rutherford, Napa Valley, California 65
JORDAN, Alexander Valley, Sonoma County, California 96
FROG'S LEAP, Napa Valley, California 93
CAKEBREAD, Napa Valley, California 112
CAYMUS, Napa Valley, California 125
SILVER OAK, Alexander Valley, California 115
NICKEL & NICKEL, Napa Valley, California 139
OPUS ONE, Napa Valley, California, 2017 375
OPUS ONE, Napa Valley, California, 2015 350
DARIOUSH, Napa Valley, California 135
CARAVAN, Napa Valley, California 90

OTHER REDS
PETITE SIRAH, Michael David, 'Earthquake', Lodi, California 49
CUVEE, Cain Vineyards, Napa Valley, California 56
TUSCAN RED, Carpentino Dogojolo, Tuscany, Italy 34
RED, The Prisoner, Napa Valley, California 72
MERITAGE, Estancia, Paso Robles, California 60
OVERTURE, By Opus One, Napa Valley, California 195

PREMIUM COCKTAILS

POLARIS MULE
Ginger beer, lime juice, Tito's vodka 10

STRAWBERRY SOUR
Fresh strawberries, Elderflower liqueur, Tito's vodka 10

GEORGIA PEACH MARTINI
Absolut Apeach Vodka, Dekuyper Peachtree Schnapps, orange and cranberry juice 11

POMEGRANATE FLIRTINI
Three Olives Pomegranate Vodka and Champagne served in a martini glass garnished with a cherry 9.50

MANGO TANGO
Three olives, Mango, Malibu Coconut Rum, cranberry and pineapple juice 9.50

LEMON DROP MARTINI
Absolut Citron, triple sec, sour mix and a splash of sprite. Served with a sugar rim 10

SALTED CARMEL APPLE MARTINI
Salted Carmel Vodka, Pucker Sour Apple and cranberry juice. Salted rim 9.50

BLUE ELDER DELIGHT
Raspberry vodka, puree of fresh blueberries, fresh lemon, elderflower liqueur and a splash of soda 9.50

BOTTLED BEERS & MICROBREWS

BUD LIGHT *3.75*
BUDWEISER *3.75*
MILLER LITE *3.75*
COORS LIGHT *3.75*
YUENGLING LAGER *3.75*
MICHELOB ULTRA *4*

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*

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