




# Lunch Menu

## STARTERS

**JUMBO SHRIMP COCKTAIL**  
cocktail sauce 17

**APPETIZER SAMPLER**  
shrimp cocktail / chicken tenders / pane de grill / crab cakes 25

**MARYLAND CRAB CAKES**  
creole mustard sauce / tomato chutney 17

**LOUISIANA GULF SHRIMP**   
sautéed mushrooms / corn / tasso ham / cajun spice / light cream sauce / cheddar cheese grit cake 17

**CRISPY CALAMARI**  
lemon aioli / marinara 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 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

**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

## 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

**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

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

## SANDWICHES & BURGERS

All sandwiches & burgers served with choice of fresh cut fries or fresh fruit (except combo)

**BLACK JACK BURGER\***  
1/2 lb. beef / guacamole / bacon / pepper jack cheese / lettuce / tomato / onion 15

**STEAKHOUSE BURGER\***  
1/2 lb. beef / choice of cheese / lettuce / tomato / onion 14

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

**CALIFORNIA REUBEN**  
shaved turkey breast / melted swiss cheese / creamy coleslaw / thousand island dressing / marbled rye bread 14

**CLUB CROISSANT**  
ham / turkey / bacon / lettuce / tomato / garlic aioli / creamy harvarti cheese / buttered croissant 14

**TRIO OF SLIDERS\***  
filet mignon / crab cake / chicken / horseradish cream / tomato chutney / jalapeno ranch 19

**POLARIS WRAP COMBO**  
choice of soup or "55" salad with 1/2 chicken wrap 14 // sub aztec chowder for 2.00

**ITALIAN SUB**  
salami / pepperoni / ham / provolone / garlic toasted sub roll / lettuce / tomato / onion / italian sweet & sour sauce 14

**POLARIS CHICKEN WRAP**  
chicken / bleu cheese / bacon / diced tomatoes / lettuce / "55" house dressing / flour tortilla 14

**WALLEYE SANDWICH**  
battered walleye / tartar sauce / lettuce / tomato / onion 16

**PRIME RIB SANDWICH**  
shaved prime rib / onion jam / creamed horseradish / swiss cheese 18

## ENTREES ADD A "55" HOUSE SALAD + 7

**FILET MIGNON\***  
USDA choice 6 oz. / bacon chive butter / demi-glace' / redskin smashed potatoes / fresh vegetables 33

**BABY BACK BBQ RIBS**  
tangy BBQ sauce / creamy coleslaw / fresh cut fries 20

**MARSALA BRAISED SHORT RIBS**  
onion straws / redskin smashed potatoes / oven roasted tomatoes 20

**HICKORY SMOKED PORK CHOP**  
maple mustard glaze / cheddar cheese grit cake / granny smith applesauce / green tomato chutney 20

**FISH & CHIPS**  
jalapeno tartar sauce / sweet potato fries / mango ketchup / coleslaw 16

**MARYLAND CRAB CAKES**  
creole mustard sauce / tomato chutney / asparagus / redskin smashed potatoes 22

**WALLEYE AMANDINE**  
almond crust / citrus buerre blanc / zucchini risotto / fresh vegetables 18

**GRILLED SALMON OSCAR\***  
cooked medium / sweet crabmeat / demi-glace' / béarnaise sauce / redskin smashed potatoes / asparagus 21

**ORANGE HORSERADISH CRUSTED HALIBUT**  
citrus buerre blanc / fresh vegetables / zucchini risotto 26

**PARMESAN ENCRUSTED CHICKEN**  
creole mustard sauce / fresh vegetables / redskin smashed potatoes 16

## PASTA ADD A "55" HOUSE SALAD + 7

**CHICKEN & TASSO HAM PENNE**   
rich alfredo cream sauce / mushrooms / cajun spices / penne pasta 18

**SHRIMP & SCALLOP NEW ORLEANS**   
tomato cream sauce / linguini / mushrooms / tasso ham / cajun spices 21

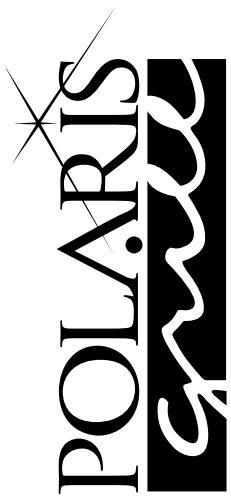
**SALMON SHIITAKE FETTUCINE**  
creamy clam sauce / shiitakes / roasted asparagus 18

**SIX CHEESE RAVIOLI**  
tomato basil / chardonnay cream / basil oil 17

**BLACKENED CHICKEN CARBONARA**  
cream sauce / prosciutto ham / peas / tomatoes / blackened chicken 18

**ROASTED VEGETABLE LINGUINI**  
mixed roasted vegetables / marinara sauce 15

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



## LUNCH MENU

### Napa Valley Harvest



#### Appetizers

**FRIED GREEN TOMATOES & SHRIMP STACK**  
lobster cream sauce 17

**BUTTERNUT SQUASH SOUP**

Cup 6 | Bowl 7.50  
whipped cream / sliced almonds

#### Entrees

**PORTABELLA SANDWICH**  
balsamic glaze / pepperjack cheese / roasted vegetable slaw / choice of fresh fruit or fresh cut fries 17

**APPLE HALIBUT**  
apples / bacon / red onions / lemon beurre blanc / dauphinoise potatoes / vegetable medley 26

**TURKEY COBB SALAD**  
Bacon / diced egg / avocado / tomato / cheddar / black olives / choice of dressing 16

**BAKED SALMON WITH CHERRY-COLA BBQ SAUCE**  
dauphinoise potatoes / vegetable medley 19

**DRIED CHERRY PORK CHOP**  
dried cherry pinot noir sauce / dauphinoise potatoes / vegetable medley 20

#### Desserts

**PUMPKIN CHEESECAKE**  
whipped cream 9

**BLUEBERRY & PEACH CRISP**  
oatmeal / almonds / vanilla bean ice cream 9

# 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 Ynez 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, Mumm, 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  
ROMBAUER, Carneros, California 80

### 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

### REDS BY THE GLASS

PINOT NOIR, Nicholas Idiart, Loire Valley, France 8 / 30  
PINOT NOIR, Meiomi, California 12 / 45  
CHIANTI, Gabbiano Cavaliere d'Oro, 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  
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 51  
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

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 & Cranberry Juice 11

### POMEGRANATE FLIRTINI

Three Olives Vodka, Pama Liqueur and Champagne served in a Martini Glass Garnished with a Cherry 10

### MANGO TANGO

Three Olives, Mango, Malibu Coconut Rum, Cranberry & Pineapple Juice 10

### PULSAR PUNCH

Bacardi, Myers Dark, Pineapple Juice, Orange Juice, Lime Juice, Grenadine, Luxardo Cherry 12

### SALTED CARMEL APPLE MARTINI

Salted Carmel Vodka, Pucker Sour Apple & Cranberry Juice. Salted Rim 10

### MIDWEST MANHATTAN

Maker's Mark, Sweet Vermouth, Angostura Bitters, Luxardo Cherry 12



## 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.

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