



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 17

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 16

MARYLAND CRAB CAKES

creole mustard sauce / tomato chutney 17

JUMBO SHRIMP COCKTAIL

cocktail sauce 17

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

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 21

"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 19

GRILLED CHICKEN SALAD

baby lettuces / red apple slices / chopped pecans / bleu cheese crumbles / "55" signature dressing 15

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

RIBEYE*

USDA choice 14 oz. / sauteed mushrooms & onions / demi-glace' / fresh vegetables / redskin smashed potatoes 55

MIXED GRILL*

USDA choice petite filet / bacon chive butter / crab cake / creole mustard sauce / grilled salmon / béarnaise sauce / fresh vegetables / redskin smashed potatoes 34

PRIME RIB* (FRIDAY, SATURDAY & SUNDAY ONLY)

USDA choice 14 oz. / fresh vegetable medley / Idaho baked potato 45

NEW YORK STRIP*

USDA choice 12 oz. / bacon chive butter / demi-glace' / dauphinoise potatoes / fresh vegetables 43

BLEU CHEESE CRUSTED

roasted tomatoes / mushrooms / demi-glace' / redskin smashed potatoes + 5

OSCAR STYLE

maryland blue crab / béarnaise sauce / asparagus / redskin smashed potatoes + 7

HICKORY SMOKED PORK CHOPS

maple mustard glaze / cheddar cheese grit cake / granny smith applesauce / green tomato chutney 28

FILET MIGNON*

USDA choice 8 oz. / bacon chive butter / demi-glace' / dauphinoise potatoes / fresh vegetables 43

BLEU CHEESE CRUSTED

roasted tomatoes / mushrooms / demi-glace' / redskin smashed potatoes + 5

OSCAR STYLE

maryland blue crab / béarnaise sauce / asparagus / redskin smashed potatoes + 7

BABY BACK BBQ RIBS

tangy BBQ sauce / creamy coleslaw / fresh cut fries 30

MARSALA BRAISED SHORT RIBS

onion straws / redskin smashed potatoes / oven roasted tomatoes 27

TOURNEDOS POLARIS*

twin beef tenderloin filets / demi-glace' / mushrooms / fresh vegetables / redskin smashed potatoes 31

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

GRILLED SALMON OSCAR*

cooked medium / sweet crabmeat / demi-glace' / béarnaise sauce / redskin smashed potatoes / asparagus 27

ORANGE HORSE RADISH CRUSTED HALIBUT

citrus buerre blanc / fresh vegetables / zucchini risotto 36

WALLEYE AMANDINE

almond crust / citrus buerre blanc / zucchini risotto / fresh vegetables 26

PARMESAN ENCRUSTED CHICKEN

creole mustard sauce / fresh vegetables / redskin smashed potatoes 19

FISH & CHIPS

jalapeno tartar sauce / sweet potato fries / mango ketchup / coleslaw 18

MARYLAND CRAB CAKES

creole mustard sauce / tomato chutney / asparagus / redskin smashed potatoes 27

PASTA ADD A "55" HOUSE SALAD + 7

CHICKEN & TASSO HAM PENNE

rich alfredo cream sauce / mushrooms / cajun spices / penne pasta 20

SHRIMP & SCALLOP NEW ORLEANS

tomato cream sauce / linguini / mushrooms / tasso ham / cajun spices 26

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 20

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 18

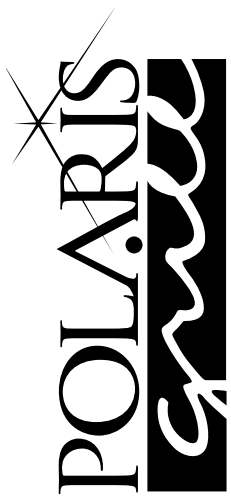
TRIO OF SLIDERS*

filet mignon / crabcake / chicken / horseradish cream / tomato chutney / jalapeno ranch 19

"55" BURGER*

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

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



DINNER



MENU

Appetizers

CAJUN FRIED SHRIMP

Cajun seasoning / horseradish remoulade sauce 17

GRILLED AVOCADO

pepper teriyaki sauce / goat cheese / garlic toast points 12

CHICKEN & CRAWFISH GUMBO

chicken / andouille sausage / okra / crawfish / vegetables Cup 6.50 | Bowl 8.50

Entrees

JAMBALAYA

shrimp / chicken / tasso ham / Creole sauce / andouille sausage / red beans & rice 26

BLACKENED CHICKEN BEARNAISE

tasso ham / mushrooms / cheddar cheese grit cake / vegetable of the day / bearnaise sauce 20

BEEF TENDERLOIN MAQUE CHOUX

blackening spice / cream / tasso ham / mushrooms / peppers / onions / corn / peppers / cheddar cheese grit cake / sautéed collard greens 33

CREOLE SHRIMP LASAGNA

Creole marinara / ricotta, pepper jack, mozzarella, parmesan cheeses / tasso ham / tomatoes / basil / garlic 25

SOUTHERN BLACKENED HALIBUT

mango avocado salsa / red beans & rice / sautéed collard greens 36

SATSUMA-HORSERADISH PORK CHOPS

tangerine-horseradish marmalade / red beans & rice / sautéed collard greens 28

Desserts

LOUISIANA BREAD PUDDING WITH BOURBON SAUCE

The name says it all! 9

BANANAS FOSTER

brown sugar / dark rum / 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

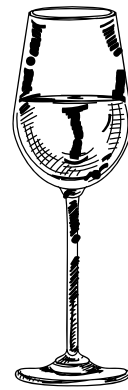
ST. FRANCIS, 'Old Vines', Sonoma County, California 41
NAPA CELLARS, Napa Valley, California 51

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
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.