




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 28

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

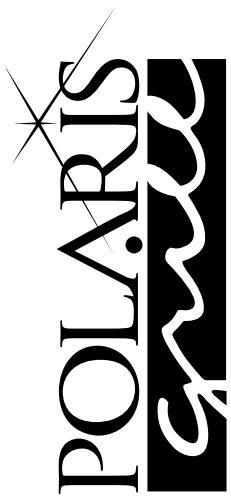
SALMON SHIITAKE FETTUCINE
creamy clam sauce / shiitakes / roasted asparagus 18

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

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

MUFFULETTA SANDWICH

ciabatta bread / ham / salami / antipasto salad / Provolone / Swiss cheese / choice of fresh fruit or French fries 15

BLACKENED CHICKEN BEARNAISE

tasso ham / mushrooms / cheddar cheese grit cake / vegetable of the day / bearnaise sauce 17

SHRIMP PO'BOY

fried shrimp / French bread / remoulade sauce / lettuce / tomato / choice of fresh fruit or French fries 17

JAMBALAYA

shrimp / chicken / tasso ham / Creole sauce / andouille sausage / red beans & rice 21

SOUTHERN BLACKENED HALIBUT

mango avocado salsa / red beans & rice / sautéed collard greens 28

CREOLE SHRIMP LASAGNA

Creole marinara / ricotta / pepper jack / mozzarella / parmesan / tasso ham / tomatoes / basil / garlic 22

SATSUMA-HORSERADISH PORK CHOP

tangerine-horseradish marmalade / red beans & rice / sautéed collard greens 20

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.