



# 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 / peppers / 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

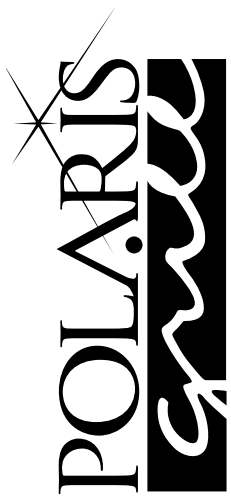
### TRIO OF SLIDERS\*

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

### "55" BURGER\*

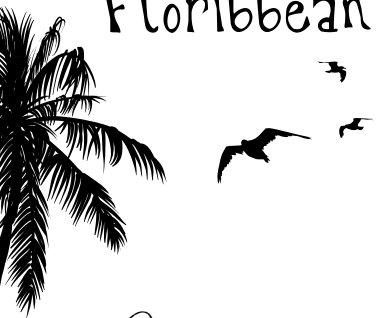
1/2 lb. angus beef / bleu cheese / applewood smoked bacon / 55 dressing / roma tomatoes / red onion / lettuce 16

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



**DINNER MENU**

**Floribbean**



*Appetizers*

**CRISPY CALAMARI**  
lemon aioli / peppers / marinara 16

**CUBAN BLACK BEAN SOUP**  
red onion / sour cream cup 6 // bowl 7.5

*Entrees*

**BLACKENED GROUPER SLIDERS**  
Pineapple / guava glaze / Hawaiian rolls / with choice of French fries, sweet potato fries or fresh fruit 19

**KEY WEST GRILLED SALMON**  
green onion marinade / crab meat guacamole / asparagus and cheddar cheese grits 27

**GRILLED VEAL CHOP**  
citrus marinade / cheddar cheese grits / fresh vegetables of the day 45

**MANGO HALIBUT**  
coconut laced mango salsa / cheddar cheese grits / fresh vegetable of the day 32

**PEACH HABANERO PORK CHOPS**  
jerk spices / peach habanero chutney / fresh vegetable of the day / cheddar cheese grits 28

*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**

- VINHO VERDE, Arca Nova, Portugal 8/30
- BRUT, Segura Viudas, Spain NV 8/30
- PROSECCO, Villa Serena, Italy 9/33
- RIESLING, Dr. L, Mosel, Germany 8/30
- MOSCATO, Castello Del Poggio, Pavia, Italy 8/30
- MOSCATO, Cardiff, California 7/26
- ROSE', Bieler Pere Et Fils, Provence, France 9/33
- WHITE ZINFANDEL, Beringer, California 7/26
- 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
- UNOAKED CHARDONNAY, Four Vines, Naked, Central Coast, California 9/33
- CHARDONNAY, Kendall-Jackson, "Vintners 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, G.H. Mumm, Champagne, France 72

**CHARDONNAY**

- LOUIS JADOT, Pouilly Fuisse, AOC, Burgundy, France 53
- J LOHR, Arroyo Secco, 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, Vecchia Cantina, Chianti, Italy 7/26
- MERLOT, Cardiff, California 7/26
- MERLOT, Velvet Devil, Washington 9/33
- MALBEC, Trivento, Mendoza, Argentina 8/30
- RED BLEND, Rare Wines, "Black Blend", Lodi California 8/28
- ZINFANDEL, The Federalist, Lodi, 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, 19/68

**PINOT NOIR**

- MONTINORE ESTATE, Willamette Valley, Oregon 39
- 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
- SALDO, Prisoner Wine Company, California 66

**CABERNET SAUVIGNON**

- OBERON, Napa Valley, California 48
- KITH AND KIN ROUND POND ESTATE, Napa Valley, California, 66
- 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 AND NICKEL, Napa Valley, California 139
- OPUS ONE, Napa Valley, California, 2017 375
- OPUS ONE, Napa Valley, California, 2015 350
- DARIOUSH, Napa Valley, California 170
- CARAVAN, Napa Valley, California 90

**OTHER REDS**

- UNSHACKLED, Prisoner Wine Company, 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

**AGAVE MARGARITA**

Espolon Blanco, Agave Juice, Lime Juice, Served on the Rocks 11

**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

**ORION OLD FASHIONED**

Maker's Mark, Angostura Bitters, Luxardo Cherry, Orange 11

**MIDWEST MANHATTAN**

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



**BOTTLED BEERS & MICROBREWS**

- BUD LIGHT** 4
- BUDWEISER** 4
- MILLER LITE** 4
- COORS LIGHT** 4
- YUENGLING LAGER** 4
- MICHELOB ULTRA** 4
- CORONA** 5
- HEINEKEN** 5
- BLUE MOON** 5
- SAM ADAMS BOSTON LAGER** 5
- HEINEKEN ZERO** 5
- ANGRY ORCHARD**, Crisp Apple 5
- LABATT BLUE** 4
- GUINNESS STOUT** 5.25

*Polaris Grill features 12 craft beers on tap.*

*Please ask your server for the latest offerings.*

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