



## **Banquet Menu**

### **For Private Parties in the North Star Room**

#### **About this Restaurant.....**

*An exceptional restaurant featuring regional cuisine from all parts of the United States. Successfully reviewed by The Columbus Dispatch, the restaurant takes all of its dishes' appetizers through desserts' to a level of imaginative extreme.*

#### **Located...**

*At I-71 and Polaris Parkway just 1/4 mile east of the Polaris Fashion Mall.  
1835 Polaris Parkway  
Columbus, Ohio 43240*

#### **The "North Star" Room at Polaris Grill**

*The North Star Room seats up to 40 people for Monday through Sunday luncheon and nightly dinner functions.*

*A minimum food and beverage purchase is required for the private room.*

*Charges for private parties will be presented on one check to the host for payment at the time of service.*

*20% gratuity and 7.5% Sales Tax will be added to your check.*

*Menu prices and selection subject to change.*

**For room availability and reservations, please call**

The Polaris Grill @ 614- 431-5598



***PRIVATE BANQUET PARTIES***  
**Food and Beverage Minimum:**

**Lunch:**

**Monday through Friday 11AM-4PM**  
**\$500 Food and Beverage Minimum**

**Saturday 11AM-4PM**

**Sunday 10AM-4PM**

**\$700 Food and Beverage Minimum**

**Dinner:**

**Sunday through Thursday 5PM-10PM**  
**\$1000 Food and Beverage Minimum**

**Friday and Saturday 5PM-10PM**  
**\$2000 Food and Beverage Minimum**

**December Minimums:**

**Monday through Sunday Lunch**  
**\$700 Food and Beverage Minimum**

**Sunday through Thursday Dinner**  
**\$1750 Food and Beverage Minimum**

**Private Room Unavailable Friday and Saturday nights in  
December**



## Brunch Banquet Menu

(Available only Saturday and Sunday Mornings)

### Brunch/ Lunch Entrees

*(Please choose up to four of the following)*

All Lunch prices include Choice of coffee, tea, or soft drink.\*A 55 house salad may be added for \$7

#### Brunch Only Items\*\*

<b>Grilled Chicken Salad:</b> Baby lettuces, apple slices, chopped pecans, bleu cheese, “55” dressing	<b>\$19</b>
<b>Maryland Crab Cake Salad:</b> Cashews, sun-dried cherries, croutons, bleu cheese, raspberry vinaigrette	<b>\$25</b>
<b>Fish and Chips:</b> Jalapeño tartar sauce, sweet potato fries, mango ketchup, coleslaw	<b>\$21</b>
<b>Grilled Tuna Salad:</b> Tuna seared medium-rare, baby carrot strings, bleu cheese crumbles, sesame dressing	<b>\$23</b>
<b>Prime Rib Sandwich:</b> Shaved prime rib, onion jam, creamed horseradish, swiss cheese (fries or fruit)	<b>\$23</b>
<b>Parmesan Encrusted Chicken:</b> Creole mustard, fresh vegetables, redskin smashed potatoes	<b>\$21</b>
<b>Maryland Crab Cakes:</b> Creole mustard, fresh vegetables, tomato chutney, asparagus, redskin smashed potatoes	<b>\$27</b>
<b>Grilled Salmon Oscar:</b> Crab meat, demi-glaze, bearnaise, redskin smashed potatoes, asparagus	<b>\$26</b>
<b>Orange Horseradish Crusted Halibut:</b> Citrus beurre-blanc, fresh vegetables, redskin smashed potatoes	<b>\$32</b>
<b>Baby Back BBQ Ribs:</b> Tangy BBQ sauce, creamy coleslaw, French fries	<b>\$25</b>
<b>Hickory Smoked Pork Chop:</b> Maple mustard glaze, cheddar grit cake, applesauce, green tomato chutney	<b>\$25</b>
<b>6oz Filet Mignon:</b> Bacon chive butter, demi glaze, redskin smashed potatoes, fresh vegetables	<b>\$39</b>
<b>Shrimp and Scallop New Orleans:</b> Tomato cream sauce, linguini, mushrooms, tasso ham, cajun spice	<b>\$26</b>
<b>Chicken and Tasso Penne:</b> Alfredo cream sauce, mushrooms, tasso ham, cajun spices	<b>\$23</b>
<b>Salmon Shiitake Fettuccine:</b> Clam sauce, shiitakes, roasted asparagus	<b>\$23</b>
<b>Six Cheese Ravioli:</b> Tomato basil, chardonnay cream, basil oil	<b>\$22</b>
<b>Walleye Amandine:</b> Almond crust, citrus beurre-blanc, redskin smashed potatoes, fresh vegetables	<b>\$23</b>
<b>**Eggs Benedict:</b> Canadian bacon, English muffins, hollandaise	<b>\$16</b>
<b>**SMCB Omelet:</b> Spinach, mushrooms, bacon, green onions, cheddar cheese	<b>\$17</b>
<b>**Breakfast Burrito:</b> Scrambled eggs, white bean chicken chili, peppers, onion, pepperjack cheese	<b>\$16</b>
<b>**BELTC Sandwich:</b> Bacon, lettuce, tomato, mayo, fried egg, cheddar, whole wheat	<b>\$16</b>



## Lunch Banquet Menu

### Lunch Entrees

*(Please choose up to four of the following)*

All Lunch prices include Choice of coffee, tea, or soft drink.\*A 55 house salad may be added for \$7

<b>Grilled Chicken Salad:</b> Baby lettuces, apple slices, chopped pecans, bleu cheese,"55" dressing	<b>\$19</b>
<b>Maryland Crab Cake Salad:</b> Cashews, sun-dried cherries, croutons, bleu cheese, raspberry vinaigrette	<b>\$25</b>
<b>Fish and Chips:</b> Jalapeño tartar sauce, sweet potato fries, mango ketchup, coleslaw	<b>\$21</b>
<b>Grilled Tuna Salad:</b> Tuna seared medium-rare, baby carrot strings, bleu cheese crumbles, sesame dressing	<b>\$23</b>
<b>Prime Rib Sandwich:</b> Shaved prime rib, onion jam, creamed horseradish, swiss cheese (fries or fruit)	<b>\$23</b>
<b>Parmesan Encrusted Chicken:</b> Creole mustard, fresh vegetables, redskin smashed potatoes	<b>\$21</b>
<b>Maryland Crab Cakes:</b> Creole mustard, fresh vegetables, tomato chutney, asparagus, redskin smashed potatoes	<b>\$27</b>
<b>Grilled Salmon Oscar:</b> Crab meat, demi-glace, bearnaise, redskin smashed potatoes, asparagus	<b>\$26</b>
<b>Orange Horseradish Crusted Halibut:</b> Citrus Beurre-blanc, fresh vegetables, redskin smashed potatoes	<b>\$32</b>
<b>Baby Back BBQ Ribs:</b> Tangy BBQ sauce, creamy coleslaw, French fries	<b>\$25</b>
<b>Hickory Smoked Pork Chop:</b> Maple mustard glaze, cheddar grit cake, applesauce, green tomato chutney	<b>\$25</b>
<b>6oz Filet Mignon:</b> Bacon Chive butter, demi glace, redskin smashed potatoes, fresh vegetables	<b>\$39</b>
<b>Shrimp and Scallop New Orleans:</b> Tomato cream sauce, linguini, mushrooms, tasso ham, cajun spice	<b>\$26</b>
<b>Chicken and Tasso Penne:</b> Alfredo cream sauce, mushrooms, tasso ham, cajun spices	<b>\$23</b>
<b>Salmon Shiitake Fettuccine:</b> Clam sauce, shiitakes, roasted asparagus	<b>\$23</b>
<b>Six Cheese Ravioli:</b> Tomato basil, chardonnay cream, basil oil	<b>\$22</b>
<b>Walleye Amandine:</b> Almond crust, citrus beurre-blanc, redskin smashed potatoes, fresh vegetables	<b>\$23</b>

### Desserts

<b>New York Style Cheesecake</b>	<b>\$9</b>
<b>Chocolate Mousse Cake</b>	<b>\$9</b>
<b>Key Lime Pie</b>	<b>\$9</b>
<b>Pineapple Upsidedown Cake</b>	<b>\$9</b>
<b>Johnson's Ice Cream or Sorbet</b>	<b>\$4</b>



### Dinner Entrees

*(Please choose up to four of the following:)*

**\*All Entrees include the 55 House Salad, house made bread, choice of coffee, tea, or soft drinks and a scoop of Johnson's ice cream or sorbet.**

<b>Parmesan Encrusted Chicken:</b> Creole mustard, fresh vegetables, redskin smashed potatoes	<b>\$35</b>
<b>Maryland Crab Cakes:</b> Creole mustard, fresh vegetables, tomato chutney, asparagus, redskin smashed potatoes	<b>\$44</b>
<b>Grilled Salmon Oscar:</b> Crab meat, demi-glaze, bearnaise, redskin smashed potatoes, asparagus	<b>\$43</b>
<b>Orange Horseradish Crusted Halibut:</b> Citrus beurre-blanc, fresh vegetables, redskin smashed potatoes	<b>\$53</b>
<b>Baby Back BBQ Ribs:</b> Tangy BBQ sauce, creamy coleslaw, french fries	<b>\$47</b>
<b>Hickory Smoked Pork Chop:</b> Maple mustard glaze, cheddar grit cake, applesauce, green tomato chutney	<b>\$45</b>
<b>8oz Filet Mignon:</b> Bacon chive butter, demi glaze, redskin smashed potatoes, fresh vegetables	<b>\$61</b>
<b>12 oz New York Strip:</b> Bacon chive butter, demi glaze, redskin smashed potatoes, fresh vegetables	<b>\$61</b>
<b>Shrimp and Scallop New Orleans:</b> Tomato cream sauce, linguini, mushrooms, tasso ham, cajun spice	<b>\$43</b>
<b>Chicken and Tasso Penne:</b> Alfredo cream sauce, mushrooms, tasso ham, cajun spices	<b>\$36</b>
<b>Salmon Shiitake Fettuccine:</b> Clam sauce, shiitakes, roasted asparagus	<b>\$35</b>
<b>Six Cheese Ravioli:</b> Tomato basil, chardonnay cream, basil oil	<b>\$33</b>
<b>Walleye Amandine:</b> Almond crust, citrus beurre-blanc, redskin smashed potatoes, fresh vegetables	<b>\$43</b>

**The following desserts may be substituted for the ice cream for an additional \$5.00**

*New York Style Cheesecake  
Chocolate Mousse Cake*

*Pineapple Upside Down Cake  
Key Lime Pie*