



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**

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



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

Grilled Chicken Salad: Baby lettuces, apple slices, chopped pecans, bleu cheese,"55" dressing	\$19
Maryland Crab Cake Salad: Cashews, sun-dried cherries, croutons, bleu cheese, raspberry vinaigrette	\$25
Fish and Chips: Jalapeño tartar sauce, sweet potato fries, mango ketchup, coleslaw	\$21
Grilled Tuna Salad: Tuna seared medium-rare, baby carrot strings, bleu cheese crumbles, sesame dressing	\$23
Prime Rib Sandwich: Shaved prime rib, onion jam, creamed horseradish, swiss cheese (fries or fruit)	\$23
Parmesan Encrusted Chicken: Creole mustard, fresh vegetables, redskin smashed potatoes	\$21
Maryland Crab Cakes: Creole mustard, fresh vegetables, tomato chutney, asparagus, redskin smashed potatoes	\$27
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Six Cheese Ravioli: Tomato basil, chardonnay cream, basil oil	\$22
Walleye Amandine: Almond crust, citrus beurre-blanc, redskin smashed potatoes, fresh vegetables	\$23

Desserts

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



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.**

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

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*