

Dinner Menu

STARTERS

APPETIZER SAMPLER

shrimp cocktail / chicken tenders / pane de grill / crab cakes 27

LOUISIANA GULF SHRIMP

sautéed mushrooms / corn / tasso ham / cajun spice / light cream sauce / cheddar cheese grit cake 18

CHICKEN TENDERS

barbecue sauce / jalapeño ranch dressing / fresh cut fries 15

CHICKEN QUESADILLA

blackened chicken / pepper jack cheese / pico de gallo / guacamole / sour cream 14

CRISPY CALAMARI

lemon aioli / peppers / marinara 17

MARYLAND CRAB CAKES

creole mustard sauce / tomato chutney 19

JUMBO SHRIMP COCKTAIL

cocktail sauce 18

PANE DE GRILL

herbed bread puffs / basil / roasted garlic fondue 14

SPINACH & ARTICHOKE DIP

fresh tortilla chips / herbed crostini 14

BEEF CARPACCIO*

thin sliced uncooked beef tenderloin / garlic aioli / parmesan croustade 17

MARGHERITA FLATBREAD

oven dried tomatoes / provolone / balsamic glaze / fresh arugula 14

BLACK & BLEU FLATBREAD

blackened steak / mushrooms / caramelized onions / mozzarella / bleu cheese / balsamic glaze / fresh arugula 17

NY STYLE FLATBREAD

pepperoni / provolone / peppers / onion / balsamic glaze / fresh arugula 15

HOUSE-MADE SOUP & FRESH SALADS

ADD TO ANY SALAD: Grilled Chicken 7 / Steak 13 / Shrimp 13 / Salmon 13 / Tuna 13

AZTEC CHOWDER

white beans / chicken / chilis / pepper jack cheese 9

OREGON WILD MUSHROOM BISQUE

fresh cream / touch of spice cup 7 // bowl 8.5

MIXED BERRY SALAD

candied pecans / cinnamon & sugar / poppy seed dressing small 11 // large 14

MARYLAND CRABCAKE SALAD

cashews / sun-dried cherries / croutons / bleu cheese crumbles / raspberry vinaigrette dressing 22

"55" HOUSE SALAD

bacon / bleu cheese crumbles / tomatoes / onions / "55" signature dressing small 9.5 // large 12.5

GRILLED TUNA SALAD*

tuna seared medium-rare / baby carrot strings / pecans / bleu cheese crumbles / sesame dressing 20

GRILLED CHICKEN SALAD

baby lettuces / red apple slices / chopped pecans / bleu cheese crumbles / "55" signature dressing 16

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

BONE-IN RIBEYE*

USDA choice 16 oz. / bacon onion jam / demi-glace' / fresh vegetables / redskin smashed potatoes 59

MIXED GRILL*

USDA choice petite filet / bacon chive butter / crab cake / creole mustard sauce / grilled salmon / béarnaise sauce / fresh vegetables / redskin smashed potatoes 37

PRIME RIB* (FRIDAY, SATURDAY & SUNDAY ONLY)

USDA choice 14 oz. / fresh vegetable medley / Idaho baked potato 47

NEW YORK STRIP*

USDA choice 12 oz. / bacon chive butter / demi-glace' / dauphinoise potatoes / fresh vegetables 47

BLEU CHEESE CRUSTED

roasted tomatoes / mushrooms / demi-glace' / redskin smashed potatoes + 6

OSCAR STYLE

Maryland blue crab / béarnaise sauce / asparagus / redskin smashed potatoes + 8

HICKORY SMOKED PORK CHOPS

maple mustard glaze / cheddar cheese grit cake / granny smith applesauce / green tomato chutney 31

FILET MIGNON*

USDA choice 8 oz. / bacon chive butter / demi-glace' / dauphinoise potatoes / fresh vegetables 47

BLEU CHEESE CRUSTED

roasted tomatoes / mushrooms / demi-glace' / redskin smashed potatoes + 6

OSCAR STYLE

Maryland blue crab / béarnaise sauce / asparagus / redskin smashed potatoes + 8

BABY BACK BBQ RIBS

tangy BBQ sauce / creamy coleslaw / fresh cut fries 33

MARSALA BRAISED SHORT RIBS

onion straws / redskin smashed potatoes / bbq sauce / oven roasted tomatoes 29

TOURNEDOS POLARIS*

twin beef tenderloin filets / demi-glace' / mushrooms / fresh vegetables / redskin smashed potatoes 34

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

GRILLED SALMON OSCAR*

cooked medium / sweet crabmeat / demi-glace' / béarnaise sauce / redskin smashed potatoes / asparagus 29

ORANGE HORSERADISH CRUSTED HALIBUT

citrus buerre blanc / fresh vegetables / zucchini risotto 39

WALLEYE AMANDINE

almond crust / citrus buerre blanc / zucchini risotto / fresh vegetables 29

PARMESAN ENCRUSTED CHICKEN

creole mustard sauce / fresh vegetables / redskin smashed potatoes 21

FISH & CHIPS

jalapeno tartar sauce / sweet potato fries / mango ketchup / coleslaw 20

MARYLAND CRAB CAKES

creole mustard sauce / tomato chutney / asparagus / redskin smashed potatoes 30

PASTA ADD A "55" HOUSE SALAD + 7

CHICKEN & TASSO HAM PENNE

rich alfredo cream sauce / mushrooms / cajun spices / penne pasta 22

SHRIMP & SCALLOP NEW ORLEANS

tomato cream sauce / linguini / mushrooms / tasso ham / cajun spices 29

SALMON SHIITAKE FETTUCINE

creamy clam sauce / shiitakes / roasted asparagus 21

SIX CHEESE RAVIOLI

tomato basil / chardonnay cream / basil oil 19

BLACKENED CHICKEN CARBONARA FETTUCINE

cream sauce / prosciutto ham / peas / tomatoes / blackened chicken 22

ROASTED VEGETABLE LINGUINI

mixed roasted vegetables / marinara sauce 19

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 20

TRIO OF SLIDERS*

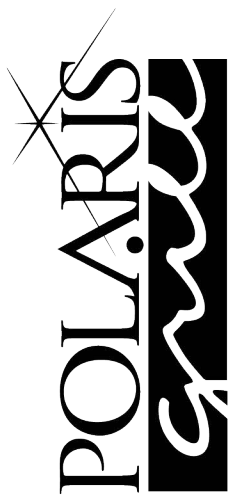
filet mignon / crabcake / chicken / horseradish cream / tomato chutney / jalapeno ranch 21

"55" BURGER*

1/2 lb. angus beef / bleu cheese / applewood smoked bacon / 55 dressing / roma tomatoes / red onion / lettuce 17

20% gratuity will be added to parties of 8 or more.

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



DINNER MENU

Floribbean



Appetizers

COCONUT SHRIMP
coconut panko breading /
sweet guava cocktail sauce 18

CUBAN BLACK BEAN SOUP
red onion / ancho sour cream /
ham cup 7 // bowl 8.5

Entrees

JERK CHICKEN
cuban rice /
caramelized plantains /
mango avocado salsa 21

KEY WEST GRILLED SALMON
green onion marinade /
crab meat guacamole /
asparagus / caramelized
plantains 29

MANGO BARBECUED HALIBUT
mango barbecue sauce /
mango papaya salsa /
caramelized plantains /
cuban rice 39

PEACH HABANERO PORK CHOPS
jerk spices / peach habanero
chutney / cuban rice /
caramelized plantains 31

Desserts

KEY LIME PIE
a florida classic 9

BANANA CREAM PIE
to die for 9

By the glass

WINE

WHITES BY THE GLASS

VINHO VERDE, Arca Nova, Portugal 9/33
BRUT, Segura Viudas, Spain NV 8/30
PROSECCO, Villa Serena, Italy 9/33
RIESLING, Dr. L, Mosel, Germany 9/33
MOSCATO, Castello Del Poggio, Pavia, Italy 8/30
MOSCATO, Cardiff, California 7.5/27
ROSE', Bieler Pere Et Fils, Provence, France 9/33
WHITE ZINFANDEL, Beringer, California 7.5/27
PINOT GRIGIO, Placido, Veneto, Italy 7.5/27
SAUVIGNON BLANC, Matua, Marlborough, New Zealand 10/37
SAUVIGNON BLANC, Kim Crawford, Marlborough, New Zealand 11/40
CHARDONNAY, Cardiff, California 7.5/27
UNOAKED CHARDONNAY, Four Vines, Naked, Central Coast, California 10/37
CHARDONNAY, Kendall-Jackson, "Vintners Select", California 10/39
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 31
BLACK STALLION, Napa Valley, California 37
CAKEBREAD, Napa Valley, California 68
SONOMA-CUTRER, Russian River Ranches 62
ROMBAUER, Carneros, California 80

SAUVIGNON BLANC

FROG'S LEAP, Napa Valley, California 48
OYSTER BAY, Marlborough, New Zealand 35

OTHER WHITES

WHITE BLEND, Conundrum, California 39
RIESLING, Chateau Ste. Michelle, Washington 26

REDS BY THE GLASS

PINOT NOIR, Nicholas Idiart, Loire Valley, France 9/33
PINOT NOIR, Meiomi, California 13/48
CHIANTI, Vecchia Cantina, Chianti, Italy 7.5/27
MERLOT, Cardiff, California 7.5/27
MERLOT, Velvet Devil, Washington 10/37
MALBEC, Trivento, Mendoza, Argentina 9/33
RED BLEND, Rare Wines, "Black Blend", Lodi California 9/33
ZINFANDEL, The Federalist, Lodi, California 10/37
CABERNET, Cardiff, California 7.5/27
CABERNET, Dante, California 9/33
CABERNET, Hess, "Select", North Coast, California, 11/40
CABERNET, Quilt, Napa Valley, California, 19/68

PINOT NOIR

MONTINORE ESTATE, Willamette Valley, Oregon 41
CAMBRIA, Santa Barbara, California 48
EN ROUTE, Russian River Valley, California 83

MERLOT

CLOS DU BOIS, Sonoma County, California 29
CHARLES KRUG, Napa Valley, California 45
STAG'S LEAP, Napa Valley, California 58

ZINFANDEL

ST. FRANCIS, 'Old Vines', Sonoma County, California 43
NAPA CELLARS, Napa Valley, California 53
SALDO, Prisoner Wine Company, California 68

CABERNET SAUVIGNON

OBERON, Napa Valley, California 49
KITH AND KIN ROUND POND ESTATE, Napa Valley, California, 68
JORDAN, Alexander Valley, Sonoma County, California 98
FROG'S LEAP, Napa Valley, California 95
CAKEBREAD, Napa Valley, California 115
CAYMUS, Napa Valley, California 129
SILVER OAK, Alexander Valley, California 118
NICKEL AND NICKEL, Napa Valley, California 145
OPUS ONE, Napa Valley, California, 2017 375
OPUS ONE, Napa Valley, California, 2018 375
DARIOUSH, Napa Valley, California 175
CARAVAN, Napa Valley, California 95

OTHER REDS

UNSHACKLED, Prisoner Wine Company, California 59
TUSCAN RED, Carpentino Dogajolo, Tuscany, Italy 37
RED, The Prisoner, Napa Valley, California 75
MERITAGE, Estancia, Paso Robles, California 63
OVERTURE, By Opus One, Napa Valley, California 198



PREMIUM COCKTAILS

POLARIS MULE

Ginger Beer, Lime Juice, Tito's Vodka 11

STRAWBERRY SOUR

Fresh Strawberries, Elderflower Liqueur,
Tito's Vodka 11

GEORGIA PEACH MARTINI

Absolut Apeach Vodka, Dekuyper
Peachtree Schnapps, Orange & Cranberry
Juice 12

AGAVE MARGARITA

Espolon Blanco, Agave Juice, Lime Juice,
Served on the Rocks 12

MANGO TANGO

Three Olives Mango Vodka, Malibu Coconut
Rum, Cranberry & Pineapple Juice 11

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 12

MIDWEST MANHATTAN

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



BOTTLED BEERS & MICROBREWS

- BUD LIGHT 4.5
- BUDWEISER 4.5
- MILLER LITE 4.5
- COORS LIGHT 4.5
- YUENGLING LAGER 4.5
- MICHELOB ULTRA 4.5

- CORONA 6
- HEINEKEN 6
- BLUE MOON 5.5
- SAM ADAMS BOSTON LAGER 5.5

- HEINEKEN ZERO 6
- ANGRY ORCHARD, Crisp Apple 6
- LABATT BLUE 4.5
- GUINNESS STOUT 6

Polaris Grill features

12 craft beers on tap.

Please ask your server for
the latest offerings.

