



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

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

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

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

BEEF & PORK

ADD A “55” HOUSE SALAD + 7

BONE-IN RIBEYE*
Choice 16 oz. / demi-glace’ / fresh vegetables / redskin smashed potatoes 59
Choose one topping from the steak topping list below.

MIXED GRILL*
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)
Choice 14 oz. / fresh vegetable medley / Idaho baked potato 47
Choose one topping from the steak topping list below.

NEW YORK STRIP*
Choice 12 oz. / bacon chive butter / demi-glace’ / dauphinoise potatoes / fresh vegetables 47
Choose one topping from the steak topping list below.

- STEAK TOPPINGS:**
- Bearnaise
 - Bacon Chive Butter
 - Chimichurri Sauce
 - Wild Mushroom & Onion Ragout \$3
 - Peppercorn Cognac Cream \$3
 - Bleu Cheese Crust with Bacon Onion Jam \$6
 - Oscar Style \$8

“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

HICKORY SMOKED PORK CHOPS
maple mustard glaze / cheddar cheese grit cake / granny smith applesauce / green tomato chutney 31

FILET MIGNON*
Choice 8 oz. / bacon chive butter / demi-glace’ / dauphinoise potatoes / fresh vegetables 47
Choose one topping from the steak topping list below.

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

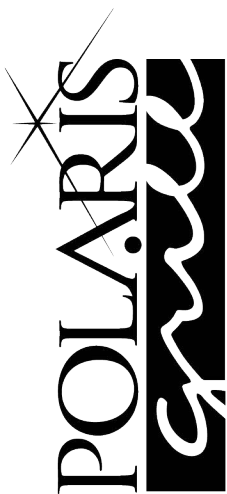
SANDWICHES

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



DINNER MENU



Appetizers

THE BEAST CHILI
bison, elk, boar & wagyu blend / cheddar / chopped onion cup 7 // bowl 8.5

STUFFED GRILLED AVOCADO | 17
shrimp and crab salad / herbed croustini

Entrees

THE BEAST BURGER | 19
bison, elk, boar and wagyu blend / cheddar cheese / BBQ sauce / fried onions / choice of fruit or fresh cut fries

SHRIMP CAPPELINI | 23
spinach / onions and peppers / white clam sauce / garlic

GRILLED GINGER-GARLIC SWORDFISH | 34
ginger-garlic butter / fresh asparagus / herbed rice / citrus beurre blanc with blood orange coulis

DELMONICO | 45
12 oz choice / fresh asparagus / dauphine potatoes
Choose one topping from the steak topping list below.

PORTERHOUSE | 63
22 oz choice / fresh asparagus / dauphine potatoes
Choose one topping from the steak topping list below.

- STEAK TOPPINGS:
- Bearnaise
 - Bacon Chive Butter
 - Chimichurri Sauce
 - Wild Mushroom & Onion Ragout \$3
 - Peppercorn Cognac Cream \$3
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Desserts

STRAWBERRY NAPOLEON | 9
fresh strawberry glaze / housemade cake / whipped cream

SALTED CARAMEL CHEESECAKE | 9
chocolate & caramel sauce

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, "Vinthers 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
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 Dogojolo, 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.