



Lunch Menu

STARTERS

JUMBO SHRIMP COCKTAIL
cocktail sauce 18

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

MARYLAND CRAB CAKES
creole mustard sauce /
tomato chutney 19

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

CRISPY CALAMARI
lemon aioli / peppers /
marinara 17

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

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

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

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

“55” HOUSE SALAD
bacon / bleu cheese crumbles / tomatoes / onions /
“55” signature dressing small 9.5 // large 12.5

SANDWICHES & BURGERS

All sandwiches & burgers served with choice of fresh cut fries or fresh fruit (except combo)

BLACK JACK BURGER*
1/2 lb. beef / guacamole / bacon /
pepper jack cheese / lettuce / tomato / onion 17

STEAKHOUSE BURGER*
1/2 lb. beef / choice of cheese / lettuce / tomato /
onion 16

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

CALIFORNIA REUBEN
shaved turkey breast / melted swiss cheese /
creamy coleslaw / thousand Island dressing /
marbled rye bread 15

CLUB CROISSANT
ham / turkey / bacon / lettuce / tomato / garlic aioli /
creamy harvarti cheese / buttered croissant 15

TRIO OF SLIDERS*
filet mignon / crab cake / chicken / horseradish
cream / tomato chutney / jalapeno ranch 21

POLARIS WRAP COMBO
choice of soup or “55” salad with 1/2 chicken wrap 15
// sub aztec chowder for 2.00

ITALIAN SUB
salami / pepperoni / ham / provolone /
garlic toasted sub roll / lettuce / tomato / onion /
italian sweet & sour sauce 16

POLARIS CHICKEN WRAP
chicken / bleu cheese / bacon / diced tomatoes /
lettuce / “55” house dressing / flour tortilla 15

WALLEYE SANDWICH
battered walleye / tartar sauce / lettuce /
tomato / onion 17

PRIME RIB SANDWICH
shaved prime rib / onion jam / au jus /
creamed horseradish / swiss cheese 20

ENTREES

ADD A “55” HOUSE SALAD + 7

FILET MIGNON*
Choice 6 oz. / bacon chive butter / demi-glaze’ /
redskin smashed potatoes / fresh vegetables 36

BABY BACK BBQ RIBS
tangy BBQ sauce / creamy coleslaw / fresh cut fries 22

MARSALA BRAISED SHORT RIBS
onion straws / redskin smashed potatoes /
oven roasted tomatoes 22

HICKORY SMOKED PORK CHOP
maple mustard glaze / cheddar cheese grit cake /
granny smith applesauce / green tomato chutney 22

FISH & CHIPS
jalapeno tartar sauce / sweet potato fries /
mango ketchup / coleslaw 18

MARYLAND CRAB CAKES
creole mustard sauce / tomato chutney / asparagus /
redskin smashed potatoes 24

WALLEYE AMANDINE
almond crust / citrus buerre blanc / zucchini risotto /
fresh vegetables 20

GRILLED SALMON OSCAR*
cooked medium / sweet crabmeat / demi-glaze’ /
béarnaise sauce / redskin smashed potatoes /
asparagus 23

ORANGE HORSERADISH CRUSTED HALIBUT
citrus buerre blanc / fresh vegetables /
zucchini risotto 29

PARMESAN ENCRUSTED CHICKEN
creole mustard sauce / fresh vegetables /
redskin smashed potatoes 18

PASTA

ADD A “55” HOUSE SALAD + 7

CHICKEN & TASSO HAM PENNE 🌶️
rich alfredo cream sauce / mushrooms /
cajun spices / penne pasta 20

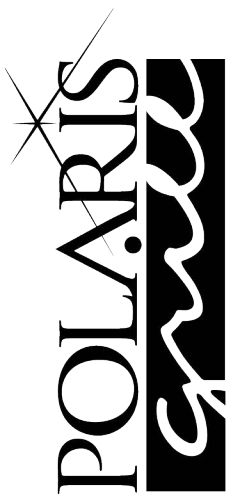
SHRIMP & SCALLOP NEW ORLEANS 🌶️
tomato cream sauce / linguini / mushrooms /
tasso ham / cajun spices 23

SALMON SHIITAKE FETTUCINE
creamy clam sauce / shiitakes / roasted asparagus 20

SIX CHEESE RAVIOLI
tomato basil / chardonnay cream / basil oil 19

BLACKENED CHICKEN CARBONARA
cream sauce / prosciutto ham / peas /
tomatoes / blackened chicken 20

ROASTED VEGETABLE LINGUINI
mixed roasted vegetables / marinara sauce 17



LUNCH
MENU



Appetizers

- THE BEAST CHILI**
bison, elk, boar & wagyu blend / cheddar / chopped onion
cup 7 // bowl 9
- 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** | 21
spinach / onions and peppers / white clam sauce / garlic
- GRILLED GINGER-GARLIC SWORDFISH** | 24
ginger-garlic butter / fresh asparagus / herbed rice / citrus beurre blanc with blood orange coulis
- GRILLED CAPRESE CHICKEN SANDWICH** | 17
fresh mozzarella / tomato / roasted red pepper / balsamic glaze / basil oil / aioli / choice of fruit or fresh cut fries

Desserts

- STRAWBERRY NAPOLEON** | 9
fresh strawberry glaze / housemade cake / whipped cream
- SALTED CARAMEL CHEESECAKE** | 9
chocolate & caramel sauce

By the glass

WINE

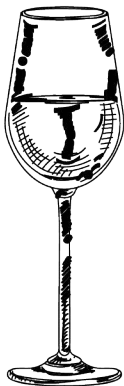
- WHITES BY THE GLASS**
VINHO VERDE, Arca Nova, Portugal 9/33
BRUT, Segura Viudas, Spain NV 8/30
PROSECCO, Villa Serena, Italy 9/33
RIESLING, Dr. L, Mosel, Germany 9/33
MOSCATO, Castello Del Poggio, Pavia, Italy 8/30
MOSCATO, Cardiff, California 7.5/27
ROSE', Bieler Pere Et Fils, Provence, France 9/33
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, "Vintners Select", California 10/37
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.