

## 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 ¼ 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 **$19.75**

**Maryland Crab Cake Salad:** Cashews, sun-dried cherries, croutons, bleu cheese, raspberry vinaigrette  **$25.75**

**Fish and Chips:** Jalapeño tartar sauce, fresh cut fries, coleslaw **$21.75**

**Grilled Tuna Salad:** Tuna seared medium-rare, baby carrot strings, bleu cheese crumbles, sesame dressing **$23.75**

**Prime Rib Sandwich:** Shaved prime rib, onion jam, creamed horseradish, swiss cheese (fries or fruit) **$23.75**

**Parmesan Encrusted Chicken:** Creole mustard, fresh vegetables, redskin smashed potatoes **$21.75**

**Maryland Crab Cakes:** Creole mustard, fresh vegetables, tomato chutney, asparagus, redskin smashed potatoes **$27.75**

**Grilled Salmon Oscar:** Crab meat, demi-glace, bearnaise, redskin smashed potatoes, asparagus **$26.75**

**Orange Horseradish Crusted Halibut:** Citrus beurre-blanc, fresh vegetables, redskin smashed potatoes **$32.75**

**Baby Back BBQ Ribs:** Tangy BBQ sauce, creamy coleslaw, French fries  **$25.75 Hickory Smoked Pork Chop:** Maple mustard glaze, cheddar grit cake, applesauce, green tomato chutney **$25.75**

**6oz Filet Mignon:** Bacon chive butter, demi glace, redskin smashed potatoes, fresh vegetables **$39.75**

**Shrimp and Scallop New Orleans:** Tomato cream sauce, linguini, mushrooms, tasso ham, cajun spice **$26.75**

**Chicken and Tasso Penne:** Alfredo cream sauce, mushrooms, tasso ham, cajun spices **$23.75**

**Six Cheese Ravioli:** Tomato basil, chardonnay cream, basil oil **$22.75**

**Walleye Amandine:** Almond crust, citrus beurre-blanc, redskin smashed potatoes, fresh vegetables **$23.75**

**\*\*Eggs Benedict:** Canadian bacon, English muffins, hollandaise  **$16.75**

**\*\*SMCB Omelet:** Spinach, mushrooms, bacon, green onions, cheddar cheese **$17.75**

**\*\*Breakfast Burrito:** Scrambled eggs, white bean chicken chili, peppers, onion, pepperjack cheese **$16.75**

**\*\*BELTC Sandwich:** Bacon, lettuce, tomato, mayo, fried egg**,** cheddar, whole wheat **$16.75**



**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 **$19.75**

**Maryland Crab Cake Salad:** Cashews, sun-dried cherries, croutons, bleu cheese, raspberry vinaigrette  **$25.75**

**Fish and Chips:** Jalapeño tartar sauce, fresh cut fries, coleslaw **$21.75 Grilled Tuna Salad:** Tuna seared medium-rare, baby carrot strings, bleu cheese crumbles, sesame dressing **$23.75**

**Prime Rib Sandwich:** Shaved prime rib, onion jam, creamed horseradish, swiss cheese (fries or fruit) **$23.75**

**Parmesan Encrusted Chicken:** Creole mustard, fresh vegetables, redskin smashed potatoes **$21.75**

**Maryland Crab Cakes:** Creole mustard, fresh vegetables, tomato chutney, asparagus, redskin smashed potatoes **$27.75**

**Grilled Salmon Oscar:** Crab meat, demi-glace, bearnaise, redskin smashed potatoes, asparagus **$26.75**

**Orange Horseradish Crusted Halibut:** Citrus Beurre-blanc, fresh vegetables, redskin smashed potatoes **$32.75**

**Baby Back BBQ Ribs:** Tangy BBQ sauce, creamy coleslaw, French fries  **$25.75 Hickory Smoked Pork Chop:** Maple mustard glaze, cheddar grit cake, applesauce, green tomato chutney **$25.75**

**6oz Filet Mignon:** Bacon Chive butter, demi glace, redskin smashed potatoes, fresh vegetables **$39.75**

**Shrimp and Scallop New Orleans:** Tomato cream sauce, linguini, mushrooms, tasso ham, cajun spice **$26.75**

**Chicken and Tasso Penne:** Alfredo cream sauce, mushrooms, tasso ham, cajun spices **$23.75**

**Six Cheese Ravioli:** Tomato basil, chardonnay cream, basil oil **$22.75**

**Walleye Amandine:** Almond crust, citrus beurre-blanc, redskin smashed potatoes, fresh vegetables **$23.75**

**Desserts**

**New York Style Cheesecake $9**

**Chocolate Mousse Cake $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 **$35.75**

**Maryland Crab Cakes:** Creole mustard, fresh vegetables, tomato chutney, asparagus, redskin smashed potatoes **$44.75**

**Grilled Salmon Oscar:** Crab meat, demi-glace, bearnaise, redskin smashed potatoes, asparagus **$43.75**

**Orange Horseradish Crusted Halibut:** Citrus beurre-blanc, fresh vegetables, redskin smashed potatoes **$53.75**

**Baby Back BBQ Ribs:** Tangy BBQ sauce, creamy coleslaw, french fries  **$47.75 Hickory Smoked Pork Chop:** Maple mustard glaze, cheddar grit cake, applesauce, green tomato chutney **$45.75**

**8oz Filet Mignon:** Bacon chive butter, demi glace, redskin smashed potatoes, fresh vegetables **$61.75**

**12 oz New York Strip:** Bacon chive butter, demi glace, redskin smashed potatoes, fresh vegetables **$61.75**

**Shrimp and Scallop New Orleans:** Tomato cream sauce, linguini, mushrooms, tasso ham, cajun spice **$43.75**

**Chicken and Tasso Penne:** Alfredo cream sauce, mushrooms, tasso ham, cajun spices **$36.75**

**Six Cheese Ravioli:** Tomato basil, chardonnay cream, basil oil **$33.75**

**Walleye Amandine:** Almond crust, citrus beurre-blanc, redskin smashed potatoes, fresh vegetables **$43.75**

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

***New York Style Cheesecake Pineapple Upside Down Cake***

***Chocolate Mousse Cake***