



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 15

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 / fresh mozzarella / balsamic glaze / fresh arugula / basil 14

BLACK & BLEU FLATBREAD
blackened steak / mushrooms / caramelized onions / mozzarella / bleu cheese / fresh arugula 17

PEPPERONI FLATBREAD
provolone / peppers / onions / parmesan / marinara sauce 15

HOUSE-MADE SOUPS

AZTEC CHOWDER
white beans / chicken / chilis / pepper jack cheese 9

OREGON WILD MUSHROOM BISQUE
fresh cream / touch of spice cup 7 // bowl 8.5

FRESH SALADS

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

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

SANDWICHES & BURGERS

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

THE BEAST BURGER*
bison, elk, boar & wagyu blend / cheddar cheese / bbq sauce / fried onions 19

STEAKHOUSE BURGER*
1/2 lb. beef / choice of cheese / lettuce / tomato / onion 17

"55" BURGER*
1/2 lb. angus beef / bleu cheese / "55" house dressing / applewood smoked bacon / roma tomatoes / lettuce / red onion 18

CALIFORNIA REUBEN
shaved turkey breast / melted swiss cheese / creamy coleslaw / thousand island dressing / marbled rye bread 16

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

ENTREES

ADD A "55" HOUSE SALAD +7

FILET MIGNON*
Choice 6 oz. / bacon chive butter / demi-glace' / 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 / demi-glace' / carrots / onion / celery 22

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

FISH & CHIPS
IPA batter / 55 slaw / jalapeño tartar sauce / fresh cut fries 18

PASTA

ADD A "55" HOUSE SALAD +7

CHICKEN & TASSO HAM PENNE 🍷
rich alfredo cream sauce / mushrooms / cajun spices / penne pasta 21

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

BEEF TIP GNOCCHI
sauteed mushrooms & onions / bordelaise sauce / crumbled blue cheese / sour cream 23

GRILLED CHICKEN SALAD
baby lettuces / red apple slices / chopped pecans / bleu cheese crumbles / "55" signature dressing 18

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

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 18

STEAK PHILLY
onion / peppers / mushrooms / house-made whiz 20

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

WALLEYE AMANDINE
almond crust / citrus buerre blanc / zucchini risotto / fresh vegetables 21

GRILLED SALMON OSCAR*
cooked medium / sweet crabmeat / demi-glace' / béarnaise sauce / redskin smashed potatoes / asparagus 24

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

PARMESAN ENCRUSTED CHICKEN
creole mustard sauce / fresh vegetables / redskin smashed potatoes 19

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

BLACKENED CHICKEN CARBONARA
cream sauce / prosciutto ham / peas / tomatoes / blackened chicken 21

ROASTED VEGETABLE LINGUINI
mixed roasted vegetables / creole chutney / marinara sauce 17

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

The following major food allergens may be used as ingredients in this facility: Milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame. Please notify staff for more information about these ingredients.

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



LUNCH MENU



Appetizers

CAJUN FRIED SHRIMP
Cajun seasoning / horseradish remoulade sauce 18

CRAWFISH PANE DE GRILL
Cajun dusted bread puffs / crawfish garlic fondue 18

CHICKEN & CRAWFISH GUMBO
chicken / andouille sausage / okra / crawfish / vegetables
Cup 7 - Bowl 9

Entrees

MUFFULETTA SANDWICH
ciabatta bread / ham / salami / antipasto salad / provolone / Swiss cheese / choice of fresh fruit or French fries 17

BLACKENED CHICKEN BEARNAISE
tasso ham / mushrooms / cheddar cheese grit cake / Cajun roasted corn medley / bearnaise sauce 19

SHRIMP PO'BOY
Cajun fried shrimp / French bread / remoulade sauce / lettuce / tomato / choice of fresh fruit or French fries 19

JAMBALAYA
shrimp / chicken / tasso ham / Creole sauce / andouille sausage / red beans and rice 23

HALIBUT NEW ORLEANS
cheddar cheese grit cake / sauteed Swiss chard / fried leeks
Cajun compound butter / crawfish 29

SATSUMA-HORSERADISH PORK CHOP
tangerine-horseradish marmalade / red beans and rice / Cajun roasted corn medley 22

Desserts

LOUISIANA BREAD PUDDING WITH BOURBON SAUCE
The name says it all! 9

BANANAS FOSTER
brown sugar / dark rum / vanilla bean ice cream 9

By the glass

WINE

WHITES BY THE GLASS 6 OZ. / 9 OZ. / BOTTLE

VINHO VERDE, Arca Nova, Portugal 9/13/34
RIESLING, Dr. L, Mosel, Germany 9/13/34
MOSCATO, Castello Del Poggio, Pavia, Italy 8/11/30
MOSCATO, Cardiff, California 7.5/10/27
ROSE', Bieler Pere Et Fils, Provence, France 9/13/33
WHITE ZINFANDEL, Beringer, California 7.5/27
PINOT GRIGIO, Placido, Veneto, Italy 7.5/10/27
SAUVIGNON BLANC, Matua, Marlborough, New Zealand 10/14/37
SAUVIGNON BLANC, Kim Crawford, Marlborough, New Zealand 11/15/40
CHARDONNAY, Cardiff, California 7.5/10/27
UNOAKED CHARDONNAY, Four Vines, Naked, Central Coast, California 10/14/37
CHARDONNAY, Kendall-Jackson, "Vintners Select", California 11/15/39
CHARDONNAY, Butter, Jam Cellars, California 13/18/48
WHITE BLEND, Neleman, Spain 11/15/39

REDS BY THE GLASS 6 OZ. / 9 OZ. / BOTTLE

PINOT NOIR, Nicholas Idiart, Loire Valley, France 9/13/34
PINOT NOIR, Meiomi, California 13/18/48
CHIANTI, Vecchia Cantina, Chianti, Italy 7.5/10/27
MERLOT, Cardiff, California 7.5/10/27
MERLOT, Velvet Devil, Washington 10/14/37
MALBEC, Trivento, Mendoza, Argentina 9/13/33
RED BLEND, Rare Wines, "Black Blend", Lodi California 9/13/33
ZINFANDEL, The Federalist, Lodi, California 10/14/37
CABERNET, Cardiff, California 7.5/10/27
CABERNET, Dante, California 9/13/33
CABERNET, Hess, "Select", North Coast, California, 11/15/39
CABERNET, Quilt, Napa Valley, California, 19/27/69

SPARKLING GLASS / BOTTLE

ASTI, Martini and Rossi, D.O.C.G., Italy 31
BRUT, Los Monteros, Spain NV 8/30
BRUT, Roederer Estate, Anderson Valley, NV 46
BRUT, G.H. Mumm, Champagne, France 72
PROSECCO, Villa Serena, Italy 9/33

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

PINOT NOIR

MONTINORE ESTATE, Willamette Valley, Oregon 41
CAMBRIA, Santa Barbara, California 48
PINOT NOIR, Dialtone, California 80

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 149
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.