



## **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 1/4 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 8% 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\*\*

<b>Grilled Chicken Salad:</b> Baby lettuces, apple slices, chopped pecans, bleu cheese, "55" dressing	<b>\$23.75</b>
<b>Maryland Crab Cake Salad:</b> Cashews, sun-dried cherries, croutons, bleu cheese, raspberry vinaigrette	<b>\$27.75</b>
<b>Fish and Chips:</b> Jalapeño tartar sauce, fresh cut fries, coleslaw	<b>\$21.75</b>
<b>Grilled Tuna Salad:</b> Tuna seared medium-rare, baby carrot strings, bleu cheese crumbles, sesame dressing	<b>\$23.75</b>
<b>Steak Philly:</b> Chopped steak, onions, peppers, mushrooms, house made whiz. (fries or fruit)	<b>\$23.75</b>
<b>Parmesan Encrusted Chicken:</b> Creole mustard, fresh vegetables, redskin smashed potatoes	<b>\$23.75</b>
<b>Maryland Crab Cakes:</b> Creole mustard, fresh vegetables, tomato chutney, asparagus, redskin smashed potatoes	<b>\$27.75</b>
<b>Grilled Salmon Oscar:</b> Crab meat, demi-glace, bearnaise, redskin smashed potatoes, asparagus	<b>\$27.75</b>
<b>Orange Horseradish Crusted Halibut:</b> Citrus beurre-blanc, fresh vegetables, redskin smashed potatoes	<b>\$32.75</b>
<b>Baby Back BBQ Ribs:</b> Tangy BBQ sauce, creamy coleslaw, French fries	<b>\$25.75</b>
<b>Hickory Smoked Pork Chop:</b> Maple mustard glaze, cheddar grit cake, applesauce, green tomato chutney	<b>\$25.75</b>
<b>6oz Filet Mignon:</b> Bacon chive butter, demi glace, redskin smashed potatoes, fresh vegetables	<b>\$39.75</b>
<b>Shrimp and Scallop New Orleans:</b> Tomato cream sauce, linguini, mushrooms, tasso ham, cajun spice	<b>\$26.75</b>
<b>Chicken and Tasso Penne:</b> Alfredo cream sauce, mushrooms, tasso ham, cajun spices	<b>\$24.75</b>
<b>Six Cheese Ravioli:</b> Tomato basil, chardonnay cream, basil oil	<b>\$22.75</b>
<b>Walleye Amandine:</b> Almond crust, citrus beurre-blanc, redskin smashed potatoes, fresh vegetables	<b>\$23.75</b>
<b>**Eggs Benedict:</b> Canadian bacon, English muffins, hollandaise	<b>\$18.75</b>
<b>**SMCB Omelet:</b> Spinach, mushrooms, bacon, green onions, cheddar cheese	<b>\$18.75</b>
<b>**Morning Quesadilla:</b> Scrambled eggs, bacon, pico de gallo, cheddar and pepperjack, chipotle sour cream	<b>\$17.75</b>
<b>**C-Best Sandwich:</b> Bacon, dressed spinach, tomato, fried egg, Havarti cheese.	<b>\$17.75</b>



## 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

<b>Grilled Chicken Salad:</b> Baby lettuces, apple slices, chopped pecans, bleu cheese, "55" dressing	<b>\$23.75</b>
<b>Maryland Crab Cake Salad:</b> Cashews, sun-dried cherries, croutons, bleu cheese, raspberry vinaigrette	<b>\$27.75</b>
<b>Fish and Chips:</b> Jalapeño tartar sauce, fresh cut fries, coleslaw	<b>\$21.75</b>
<b>Grilled Tuna Salad:</b> Tuna seared medium-rare, baby carrot strings, bleu cheese crumbles, sesame dressing	<b>\$23.75</b>
<b>Steak Philly:</b> Chopped steak, onions, peppers, mushrooms, house made whiz. (fries or fruit)	<b>\$23.75</b>
<b>Parmesan Encrusted Chicken:</b> Creole mustard, fresh vegetables, redskin smashed potatoes	<b>\$23.75</b>
<b>Maryland Crab Cakes:</b> Creole mustard, fresh vegetables, tomato chutney, asparagus, redskin smashed potatoes	<b>\$27.75</b>
<b>Grilled Salmon Oscar:</b> Crab meat, demi-glace, bearnaise, redskin smashed potatoes, asparagus	<b>\$27.75</b>
<b>Orange Horseradish Crusted Halibut:</b> Citrus beurre-blanc, fresh vegetables, redskin smashed potatoes	<b>\$32.75</b>
<b>Baby Back BBQ Ribs:</b> Tangy BBQ sauce, creamy coleslaw, French fries	<b>\$25.75</b>
<b>Hickory Smoked Pork Chop:</b> Maple mustard glaze, cheddar grit cake, applesauce, green tomato chutney	<b>\$25.75</b>
<b>6oz Filet Mignon:</b> Bacon chive butter, demi glace, redskin smashed potatoes, fresh vegetables	<b>\$39.75</b>
<b>Shrimp and Scallop New Orleans:</b> Tomato cream sauce, linguini, mushrooms, tasso ham, cajun spice	<b>\$26.75</b>
<b>Chicken and Tasso Penne:</b> Alfredo cream sauce, mushrooms, tasso ham, cajun spices	<b>\$24.75</b>
<b>Six Cheese Ravioli:</b> Tomato basil, chardonnay cream, basil oil	<b>\$22.75</b>
<b>Walleye Amandine:</b> Almond crust, citrus beurre-blanc, redskin smashed potatoes, fresh vegetables	<b>\$23.75</b>

### Dessert

<b>Key Lime Pie</b>	<b>\$10</b>
<b>New York Style Cheesecake</b>	<b>\$10</b>
<b>Chocolate Mousse Cake</b>	<b>\$10</b>
<b>Pineapple Upsidedown Cake</b>	<b>\$10</b>
<b>Johnson's Ice Cream or Sorbet</b>	<b>\$5.5</b>



### 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.**

<b>Parmesan Encrusted Chicken:</b> Creole mustard, fresh vegetables, redskin smashed potatoes	<b>\$40.25</b>
<b>Maryland Crab Cakes:</b> Creole mustard, fresh vegetables, tomato chutney, asparagus, redskin smashed potatoes	<b>\$46.25</b>
<b>Grilled Salmon Oscar:</b> Crab meat, demi-glaze, bearnaise, redskin smashed potatoes, asparagus	<b>\$47.25</b>
<b>Orange Horseradish Crusted Halibut:</b> Citrus beurre-blanc, fresh vegetables, redskin smashed potatoes	<b>\$55.25</b>
<b>Baby Back BBQ Ribs:</b> Tangy BBQ sauce, creamy coleslaw, french fries	<b>\$49.25</b>
<b>Hickory Smoked Pork Chop:</b> Maple mustard glaze, cheddar grit cake, applesauce, green tomato chutney	<b>\$47.25</b>
<b>8oz Filet Mignon:</b> Bacon chive butter, demi glaze, redskin smashed potatoes, fresh vegetables	<b>\$63.25</b>
<b>12 oz New York Strip:</b> Bacon chive butter, demi glaze, redskin smashed potatoes, fresh vegetables	<b>\$63.25</b>
<b>Shrimp and Scallop New Orleans:</b> Tomato cream sauce, linguini, mushrooms, tasso ham, cajun spice	<b>\$45.25</b>
<b>Chicken and Tasso Penne:</b> Alfredo cream sauce, mushrooms, tasso ham, cajun spices	<b>\$39.25</b>
<b>Six Cheese Ravioli:</b> Tomato basil, chardonnay cream, basil oil	<b>\$35.25</b>
<b>Walleye Amandine:</b> Almond crust, citrus beurre-blanc, redskin smashed potatoes, fresh vegetables	<b>\$45.25</b>

**The following desserts may be substituted for the ice cream for an additional \$4.50**

*New York Style Cheesecake*  
*Chocolate Mousse Cake*

*Key Lime Pie*  
*Pineapple Upside Down Cake*