



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 15

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 15

BEEF CARPACCIO*

thin sliced uncooked beef tenderloin / garlic aioli / parmesan croustade 17

MARGHERITA FLATBREAD

oven dried tomatoes / fresh mozzarella / balsamic glaze / fresh arugula 14

BLACK & BLEU FLATBREAD

blackened steak / mushrooms / caramelized onions / mozzarella / bleu cheese / fresh arugula 17

PEPPERONI FLATBREAD

provolone / peppers / onions / 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 24

"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 19

BEEF & PORK ADD A "55" HOUSE SALAD +7

BONE-IN RIBEYE*

Angus Choice 16oz / aged for 21 days / demi-glace / dauphinoise potatoes / fresh vegetables 63
Choose one topping from the steak topping list below.

FILET MIGNON*

USDA Choice 8oz / aged for 21 days / demi-glace / dauphinoise potatoes / fresh vegetables 47
Choose one topping from the steak topping list below.

NEW YORK STRIP*

USDA Choice 12oz / aged for 21 days / demi-glace / dauphinoise potatoes / fresh vegetables 47
Choose one topping from the steak topping list below.

DELMONICO*

USDA Choice 12oz / aged for 21 days / dauphinoise potatoes / fresh vegetables 45
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

HICKORY SMOKED PORK CHOPS

maple mustard glaze / cheddar cheese grit cake / granny smith applesauce / green tomato chutney 31

MIXED GRILL*

choice petite filet / bacon chive butter / crab cake / creole mustard sauce / grilled salmon / béarnaise sauce / fresh vegetables / redskin smashed potatoes 37

BABY BACK BBQ RIBS

tangy bbq sauce / creamy coleslaw / fresh cut fries 33

MARSALA BRAISED SHORT RIBS

onion straws / redskin smashed potatoes / demi-glace' / carrots / onions / celery 29

TOURNEDOS POLARIS*

twin beef tenderloin filets / demi-glace' / mushrooms / fresh vegetables / redskin smashed potatoes 35

SEAFOOD & POULTRY ADD A "55" HOUSE SALAD +7

GRILLED SALMON OSCAR*

cooked medium / sweet crabmeat / demi-glace' / béarnaise sauce / redskin smashed potatoes / asparagus 31

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 24

FISH & CHIPS

IPA batter / 55 slaw / jalapeño tartar sauce / fresh cut fries 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 23

SHRIMP & SCALLOP NEW ORLEANS

tomato cream sauce / linguini / mushrooms / tasso ham / cajun spices 29

ANGEL HAIR PRIMAVERA

zucchini / red onion / tomato / asparagus / mushrooms / spinach / herb butter / parmesan cheese 22

SIX CHEESE RAVIOLI

tomato basil / chardonnay cream / basil oil 19

BLACKENED CHICKEN CARBONARA FETTUCINE

cream sauce / prosciutto ham / peas / tomatoes / blackened chicken 22

SHRIMP AND LOBSTER SCAMPI

angel hair pasta / garlic / shallots / butter / white wine / parsley / parmesan cheese 31

SANDWICHES All sandwiches served with choice of fresh cut fries or fresh fruit

STEAK PHILLY

onion / peppers / mushrooms / house-made whiz 20

TRIO OF SLIDERS*

filet mignon / crabcake / chicken / horseradish cream / tomato chutney / jalapeno ranch 21

BEAST BURGER*

bison, elk, boar & wagyu blend / cheddar cheese / bbq sauce / fried onions 19

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.



DINNER MENU

Floribbean



Appetizers

TEQUILA LIME MUSSELS

p.e.i. mussels / jerk lime butter / feta cheese 19

CUBAN PORK QUESADILLA

roasted poblano salsa / sour cream / mango jicama slaw 16

CUBAN CHICKEN STEW

yuka root / plantains / crispy tasso ham cup 7 // bowl 8.5

Entrees

JERK CHICKEN COBB SALAD

avocado / mango jicama slaw / mandarin oranges / pineapple / jerk candied cashews / mango coconut crema 22

COCONUT GRILLED TUNA

chimichurri / seared medium rare tuna / coconut risotto / mango jicama slaw / mango coconut crema 29

*substitute chimichurri

marinated portabella mushroom for a vegetarian option

CHIMICHURRI GRILLED PORK CHOP

cuban spices / roasted poblano salsa / caramelized sweet potato plantain medley 31

KEY WEST GRILLED SALMON

green onion marinade / crab meat guacamole / asparagus / caramelized sweet potato plantain medley 31

Desserts

CARIBBEAN BREAD PUDDING

toasted coconut / pineapple / dried cherries / rum sauce 10

BANANA CREAM PIE

To die for! 10



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 7.5/10/27
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
CHARDONNAY, Joel Gott, 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, Meiom, California 13/18/48
PINOT NOIR, Belle Glos Dairyman, Russian River Valley 19/27/69
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
RED BLEND, Threadcount By Quilt, California 12/16/41
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, Campo Viejo, 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
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

ORION OLD FASHIONED

maker's mark / angostura bitters / luxardo cherry / orange 12

KEY LIME PIE MARTINI

vanilla vodka / triple sec / key lime juice / simple syrup / cream of coconut 12

AGAVE MARGARITA

espolon blanco / agave juice / lime juice / served on the rocks 12

FLORIBBEAN PUNCH

bacardi light rum / malibu coconut rum / banana liqueur / pineapple and orange juice 12

GEORGIA PEACH MARTINI

absolut apeach vodka / peach schnapps / orange and cranberry juice 12

GUAVA LEMONADE

tanqueray gin / guava puree / lemonade 12

MIDWEST MANHATTAN

maker's mark / sweet vermouth / angostura bitters / luxardo cherry 12

RUMCHATA COLADA

rumchata / malibu coconut rum / club soda 12



BOTTLED BEERS & MICROBREWS

BUD LIGHT 5

BUDWEISER 5

MILLER LITE 5

COORS LIGHT 5

YUENGLING LAGER 5

MICHELOB ULTRA 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 5

GUINNESS STOUT 6

Polaris Grill features

12 craft beers on tap.

Please ask your server for the latest offerings.