

2855 Ocean Drive

Vero Beach Fl 32963

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Polo Grill

STEAK X WINE X CRUDO

The Polo

Starters

***Tossed Mixed Green Salad
with citrus vinaigrette***

or

Lobster Bisque

Entrée

Grilled Fillet Mignon

7 oz espresso rubbed sirloin, herb butter

or

Chicken Marsala

Sauteed chicken breast with assorted mushrooms in a creamy marsala sauce

or

Pan Bronzed Salmon

Cast Iron Skillet Bronzed Salmon topped with Avocado Soy Sherry Butter

***All Entrée served with chef choice of seasonal vegetables and appropriate starch,
pimento cheese & crackers, iced tea & coffee***

Dessert

Decadent Chocolate Mousse with hints of Grand Marnier

\$65 per person plus tax & gratuity

The Treasure Coast

Starters

Tossed Mixed Green Salad
with citrus vinaigrette

or

Lobster Bisque

Entrée

Osso Bucco

16 oz braised pork shank, natural jus

or

Chicken Marsala

Sauteed chicken breast with assorted mushrooms in a creamy marsala sauce

or

Pan Bronzed Salmon

Cast Iron Skillet Bronzed Salmon topped with Avocado Soy Sherry Butter

*All Entrée served with chef choice of seasonal vegetables and appropriate starch,
pimento cheese & crackers, iced tea & coffee*

Dessert

Decadent Chocolate Mousse with hints of Grand Marnier

\$52 per person plus tax & gratuity

The Flamevine

Starters

Steakhouse Wedge Salad

Bleu cheese, Diced Tomato and Bacon, Buttermilk Ranch dressing

or

Lobster Bisque

Entrée

Grilled Rib Eye

14 ounce aged Rib Eye Steak with Button Mushroom Port Wine Sauce

or

Chicken Marsala

Sauteed chicken breast with assorted mushrooms in a creamy marsala sauce

or

Pan Seared Salmon Oscar

Atlantic Salmon topped with carb, asparagus and béarnaise sauce

*All Entrée served with chef choice of seasonal vegetables and appropriate starch,
pimento cheese & crackers, iced tea & coffee*

Dessert

Chefs Seasonal Cheese Cake changes weekly

\$70 per person plus tax & gratuity

The Oscar

Steakhouse Wedge Salad

Bleu cheese, Diced Tomato and Bacon, Buttermilk Ranch dressing

or

Lobster Bisque

Entrée

Filet Mignon Oscar

Grilled, topped with Asparagus, Crab Meat and Béarnaise Sauce

or

Grouper Oscar

Sauteed grouper topped with Asparagus, Crab Meat and Béarnaise Sauce

or

Chicken Oscar

Twin breast of chicken, topped with crab meat, asparagus and béarnaise sauce

*All Entrée served with chef choice of seasonal vegetables and appropriate starch,
pimento cheese & crackers, iced tea & coffee*

Dessert

Polo Key Lime Pie

\$85 per person plus tax & gratuity

The Orchid Island

Starters

Appetizer Sampler (family style)

Crispy Calamari, bourbon baked brie & Iron Skillet Bronzed Beef Tips

Salad

Tomato & Mozzarella Salad

Vine ripe tomato, Buffalo Mozzarella, Basil and Aged Balsamic Glaze

Entrée

14 Rib Eye

14 ounce aged Rib Eye Steak with Button Mushroom Port Wine Sauce

or

Chicken Oscar

Twin breast of chicken, topped with crab meat, asparagus and béarnaise sauce

or

Seared Fresh Faroe Island Salmon & Shrimp

Seared Atlantic Salmon topped with Creamy Scampi Butter with Baby Shrimp

*All Entrée served with chef choice of seasonal vegetables and appropriate starch,
pimento cheese & crackers, iced tea & coffee*

Dessert

Polo Key Lime Pie

\$90 per person plus tax & gratuity

The Ocean Drive

Family Style Starter

Crispy Calamari with Buerre Blanc Sauce

Iron Skillet Bronzed Beef Tips, Beef Tenderloin & Béarnaise sauce

Shrimp Cocktail, Butter Poached Shrimp with Cocktail Sauce

Salad

Chop Chop Salad

Diced Cucumber, Radish, Tomato, Red Onion, Carrots and mixed Greens tossed in a Lemon Vinaigrette, topped with Bleu Cheese

Entrée

Fillet & Butter Poached Lobster Tail

*7 ounce filet mignon port wine mushroom sauce with half butter
poached lobster tail*

or

Florida Gulf Grouper Oscar

Sauteed grouper, with crab meat, asparagus and béarnaise sauce

*All Entrée served with chef choice of seasonal vegetables and appropriate starch,
pimento cheese & crackers, iced tea & coffee*

Dessert

Death by Chocolate with cream & berries

\$120 per person plus tax & gratuity