

# POLOGRILL

## NEW YEAR'S EVE MENU \$75 PER PERSON

### À LA CARTE APPETIZERS

**Garlic Cheese Bread for Two** \$7

**Crispy Calamari** \$15

*Garlic Aioli, Smoked Tomato Coulis*

**Lime Glazed Bacon Wrapped Shrimp** \$17

*Jalapeno, Cilantro Butter*

**Shrimp Cocktail** \$5 Each

*Jumbo Shrimp, Cocktail Sauce, Tiger Sauce*

### ENTRÉE ADD-ONS

**Oscar Topping** \$15

*Crab Meat, Béarnaise, Asparagus*

**Grilled Jumbo Shrimp** \$15\*

*Three Jumbo Shrimp*

**Seared Scallops** \$19\*

*Three Jumbo Scallops*

**10 oz Lobster Tail** \$39\*

*Cold Water Lobster Tail, Drawn Butter*

### ENTREE SUBSTITUTIONS

**12oz. Prime Ribeye** \$17\*

*Yukon Gold Whipped Potatoes, Sautéed Asparagus*

**14oz. Bone In Filet** \$19\*

*Yukon Gold Whipped Potatoes, Sautéed Asparagus*

**14 oz. Prime New York Strip** \$19\*

*Yukon Gold Whipped Potatoes, Sautéed Asparagus*

**16oz. 25 Day Dry Aged Prime Ribeye** \$45\*

*Yukon Gold Whipped Potatoes, Sautéed Asparagus*

### FIRST COURSE

**Oven Roasted Tomato Bisque**

*Basil Oil*

**Lobster Bisque**

*Crème Fraiche*

### SECOND COURSE

**Tender Spinach & Strawberry Salad**

*Candied Pecans, Benne Seed Dressing*

**Robert's Romaine Salad**

*Blue Cheese, Lemon Thyme Vinaigrette*

**Chopped Caesar Salad**

*Parmesan, Herbed Croutons*

### THIRD COURSE

**Salmon "Tamale"**

*Lime, Jalapeno and Cilantro Broth, Corn Relish, House Grits*

**Grilled Shrimp & Grits**

*War Eagle Grits, Brussel Sprouts*

**7oz Filet of Beef Tenderloin**

*Yukon Gold Whipped Potatoes, Sautéed Asparagus*

**4 Bone Colorado Lamb Rack**

*Apple Mint Jelly, House Grits, Sautéed Asparagus*

**Roast Stuffed French Breast of Chicken**

*Fresh Basil, Goat Cheese, Parmesan,  
Yukon Gold Mashed Potatoes, White Truffle Oil*

### FOURTH COURSE

**New York Style Cheesecake**

*Fresh Berries*

**Nicole's Bread Pudding**

*Irish Whiskey Butter Sauce*

**Chocolate Fudge Cake**

*Caramel Sauce*