

STEAKS SEAFOOD

Starters

- Baked Oyster Rockefeller** (half doz.) 18
Spinach, Bacon, Pernod & Hollandaise
- Steak Tartare** (Prepared Tableside) 20
Prime Tenderloin of Beef, Onions, Capers with Toastpoints
- Tenderloin Tips on Flatbread** 18
With Mushrooms, Onions & Blue Cheese
- Chilled Jumbo Shrimp Cocktail** 17
Tangy Cocktail Sauce & Fresh Shaved Horseradish
- Crispy Calamari** 11
With Sweet Chili Sauce
- Steamed Prince Edward Island Mussels** 12
With Garlic & White Wine
- Ahi Tuna Poke** 13
Over Crispy Sushi Rice & Wasabi Aioli
- Jumbo Lump Crabmeat Cocktail** 18
With Homemade Cocktail Sauce

Soups & Salads

- Maine Lobster Bisque** 12
With Aged Cognac
- Classic Baked Onion Soup** 10
Topped with Puffed Pastry & Gruyère Cheese
- Soup D'Jour** 8
Made Fresh Daily
- Sliced Tomato, Mozzarella & Basil** 12
With Balsamic Reduction
- Iceberg Lettuce Wedge** 10
Slab Bacon & Maytag Blue Cheese Dressing
- Polo's Chopped Salad** 12
Fresh Greens, Aged Cheddar, Hearts of Palm, Cucumber, Tomato, Red Onion, Blue Cheese & Bacon. Tossed in our own White Wine Vinaigrette
- Classic Caesar Salad** 12
(Per person, Prepared Tableside for Two or more) Seasoned Croutons, Anchovies & Crispy Reggiano

From The Sea

- Dover Sole** (Filet Tableside) 45
Brown Butter, Roasted Potato & Grilled Asparagus
- Baked Chilean Sea Bass** 34
Sake & Miso Glazed with Jasmine Rice & Baby Bok Choy
- Florida Yellowtail Snapper** 30
Sautéed Baby Spinach, Sundried Tomato & Feta Cheese
- Fruta de Mare** 34
Lobster, Shrimp, Scallops, Mussels Over Angel Hair Pasta with White Wine & Garlic
- Seared Sea Scallops** 32
Jasmine Rice, Julienne Vegetables, Grand Marnier Sauce
- Shrimp Scampi** 30
Over Angel Hair Pasta
- Grilled Wild Alaskan Salmon Filet** 32
With Jasmine Rice, Asparagus, Mushroom Cream Sauce
- Grouper Filet** 32
With Rice & Baby Vegetables
Your Choice of Blackened, Grilled or Sautéed
- Broiled Twin Maine Lobster Tails** 36
With Choice of Two Sides

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

The Colony

STEAKS SEAFOOD

Our Prime Steaks & Ribs

Are dry aged "in-house" for a minimum of 28 days in our own special dry-air refrigeration equipment.

New York Strip Steak	10 oz 38	Châteaubriand for Two	88
	14 oz 44		
Rib Eye Steak	14 oz 38	Pork Chop	14 oz 26
Filet Mignon	6 oz 34	Lamb Rib Chops	38
	10 oz 44		

Roast Prime Rib of Beef

Queen Cut 14 oz 34 *and* **King Cut** 20 oz 42

From The Land

Veal Marsala	<i>With Creamy Risotto & Crispy Reggiano</i>	30
Chicken Scaloppini	<i>With Mushrooms, Capers & Tomato, Potato Mashed</i>	25
Prime Sirloin Burger	<i>With Homemade Slaw and Sleeved Fries</i>	20

Sides 6

*Creamed Spinach • Hash Browned Potato • Sautéed Wild Mushrooms • Mashed Potato
Steamed Asparagus • Baked Idaho Potato • Mac'n Four Cheeses • Sleeved French Fries
Steak House Onion Rings • Baked Sweet Potato*

Sauces 3

*Wild Mushrooms • Chimichuri • Fresh Herb Butter • Peppercorn
Port Wine • Bernaise • Lemon Butter & Capers Sauce*

Vicente Burlaos
Executive Chef

Steve Darling
Chef de Cuisine

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

The Colony