

**2855 Ocean Drive**

**Vero Beach Fl 32963**

**772.231.4090**



**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*