

# Dinner Menu

## Appetizers

### Maryland Crabcakes

Served with Creole mustard sauce and tomato chutney \$11.95

### \*Ahi Ruby Rare

Ahi Tuna dusted in Cajun seasoning then seared and topped with wasabi buerre blanc. \$11.95

### Pane de Grill

Puffed herb bread flavored with basil oil and served with roasted garlic fondue. \$8.95

### Chicken Quesadilla

Blackened chicken in a tortilla with pepperjack cheese, pico de gallo, guacamole and sour cream. \$8.95

### Jumbo Shrimp Cocktail

Our contemporary version of a classic. \$10.95

### Chicken Tenders

Served with barbecue and jalapeño ranch sauce and fresh cut fries. \$8.95

### Louisiana Gulf Shrimp

Sautéed with mushrooms, corn, tasso ham and Cajun Spice in a light cream sauce. Served over a cheddar cheese grit cake. \$10.95

### \*Beef Carpaccio

Thin slices of uncooked beef tenderloin, Ohio field greens, Parmesan croustade and garlic aioli. \$9.95

### Spinach and Artichoke Dip

With fresh tortilla chips and herbed croustini. \$8.95

### Platter for Two

A combination of shrimp cocktail, chicken tenders, pane de grill and crabcakes. \$16.95

## Soups and Salad

### Oregon Wild Mushroom Bisque

Blended with cream and a touch of spice. Cup \$4.25 Bowl \$4.95

### Chicken and Crawfish Gumbo

Chicken, andouille sausage, okra, crawfish and vegetables. Cup \$4.25 Bowl \$4.95

### Aztec Chowder

White beans, chicken and chilies topped with pepperjack cheese. \$5.95

### "55" House Salad

Baby lettuces topped with onions, bacon, bleu cheese crumbles and tomatoes then drizzled with 55 dressing. Small \$4.95 Large \$7.45

### Mixed Berry Salad

Baby lettuces tossed with mixed berries and candied pecans. Drizzled with poppy seed dressing. Small \$6.95 Large \$10.95

### Grilled Chicken Salad

With our "55" signature dressing, red apple slices, chopped pecans and bleu cheese crumbles. \$10.95

### Grilled Tuna Salad

Tuna seared medium-rare with baby lettuces, bleu cheese crumbles, pecans and carrot strings in a sesame dressing. \$14.95

### Maryland Crabcake Salad

Topped with cashews, sun-dried cherries, croutons and bleu cheese crumbles tossed in raspberry vinaigrette dressing. \$14.95

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

## Beef and Pork & Chops

### \*Filet Mignon

USDA Choice 8oz; topped with bacon chive butter and served with an Idaho baked potato, demi-glace and fresh vegetables \$25.95

### Bleu Cheese Crusted Add \$1.95

Roasted tomatoes, mushrooms and demi glaze with garlic mashed potatoes

### Oscar Style Add \$3.95

Maryland blue crab, béarnaise sauce, asparagus and garlic mashed potatoes.

### \*Roasted Prime Rib Au Jus

14 oz of USDA choice; served with au jus, creamed horseradish, fresh vegetables and an Idaho baked potato. \$22.95

### \*Tournedos Polaris

Twin beef tenderloin filets seared and served with demi-glace, mushrooms, fresh vegetables and garlic mashed potatoes. \$21.95

### Hickory Smoked Pork Chops

With a maple mustard glaze. Served with a cheddar cheese grit cake, Granny Smith applesauce and green tomato chutney. \$18.95

### \*New York Strip

USDA Choice 12 oz; topped with bacon chive butter and served with an Idaho baked potato, demi-glace and fresh vegetables. \$22.95

### Bleu Cheese Crusted Add \$1.95

Roasted tomatoes, mushrooms and demi glaze with garlic mashed potatoes

### Oscar Style Add \$3.95

Maryland blue crab, béarnaise sauce, asparagus and garlic mashed potatoes.

### Baby Back BBQ Ribs

Basted with a tangy BBQ sauce with creamy cole slaw and fresh cut fries. \$21.95

### \*Lamb Chops

Marinated in a Dijon garlic marinade and served with zucchini risotto and fresh vegetables. \$24.95

## Taste of Mardi Gras Starters

### Cajun Fried Shrimp

Shrimp lightly dusted with our Cajun seasoning then fried and served with a horseradish remoulade sauce. \$11.95

### Blackened Scallops

Sea scallops dusted with Cajun seasoning. Served with marinated Portobello mushrooms, tomato chutney and Creole mustard sauce. \$13.95

## Entrees

### Jambalaya

Shrimp, chicken and Tasso ham sautéed in a Creole sauce. Served over red beans and rice and garnished with a crawfish. \$17.95

### Veal Porterhouse Lyonnaise

Blackened bone-in veal chop smothered in lyonnaise sauce. Served with red beans and rice and sautéed collard greens. \$24.95

### Shrimp Sardou

Shrimp dusted with blackening spice then fried and nestled on a bed of sautéed spinach with artichoke hearts. Topped with hollandaise sauce. \$18.95

### Louisiana Surf and Turf

Blackened 6 oz Filet Mignon topped with lyonnaise sauce accompanied with our blackened scallops. Served with red beans and rice and sautéed collard greens. \$29.95

### Satsuma-Horseradish Pork Chops

Grilled until tender then topped with a tangerine-horseradish marmalade. Served with red beans and rice and sautéed collard greens. \$18.95

## Dessert

### Louisiana Bread Pudding with Bourbon Sauce

The name says it all! \$5.95

### Bananas Foster

Bananas sautéed with brown sugar and dark rum served over vanilla bean ice cream. \$5.95



## Seafood and Poultry

### Pecan Encrusted Sea Bass

Served with citrus buerre blanc, crab relish, fresh vegetables and garlic mashed potatoes. \$23.95

### Maryland Crabcakes

Creole mustard sauce and tomato chutney with asparagus and garlic mashed potatoes. \$20.95

### \*Grilled Salmon Oscar

Fresh salmon cooked medium topped with sweet crabmeat, demi glaze and béarnaise sauce. Served with garlic mashed potatoes and asparagus. \$19.95

### Orange Horseradish Crusted Halibut

Served with citrus buerre blanc, fresh vegetables and garlic mashed potatoes. \$21.95

### Parmesan Encrusted Chicken

Served with Creole mustard sauce, fresh vegetables and garlic mashed potatoes. \$15.95

### Fish and Chips

Breaded whitefish fillets served with jalapeno tartar sauce, sweet potato fries and cole slaw. \$15.95

### Tomato Basil Chicken

Topped with tomato basil cream sauce. Served with zucchini risotto and fresh vegetables. \$15.95

### Tuna Filet Mignon

Marinated in a teriyaki ginger marinade, grilled medium-rare topped with pickled ginger. Served with zucchini risotto and fresh vegetables. \$24.95

## Pasta

### Shrimp and Scallop New Orleans

Tossed in a tomato cream sauce with linguini, mushrooms, tasso ham and Cajun spices. This one is a little spicy. \$17.95

### Six Cheese Ravioli

Tomato, basil and chardonnay cream. \$14.95

### Chicken and Tasso Penne

Tossed in a rich Alfredo cream sauce with mushrooms, Cajun spices and penne pasta. This one is a little spicy. \$15.95

### Chicken and Spinach Linguini

With linguini, mushrooms, tomatoes, toasted pine nuts in a white wine butter sauce. \$15.95

### Salmon Shiitake Fettucine

Tossed in a creamy clam sauce with fresh shiitakes and roasted asparagus. \$16.95

### Roasted Vegetable Linguini

Mixed roasted vegetables tossed in a rich cream sauce with fresh linguini. \$14.95

## Sandwiches and Pizza

### Prime Rib Sandwich

Shaved prime rib, onion jam, creamed horseradish and a choice of fresh cut fries or fresh fruit. \$14.95

### Tuna Burger

Fresh Ahi tuna ground and seasoned then grilled and topped with wasabi aioli and teriyaki glaze. Served with Asian slaw, fresh fruit or fresh cut fries. \$13.95

### Old New York Style Pizza

Pepperoni, Provolone and shaved red onion. \$10.95

### Margherita Pizza

Roma tomatoes and provolone. \$10.95

### Trio of Sliders

Three sliders made up of filet mignon, crab cake and chicken tenders all served with the appropriate sauces. Served with fresh fruit or fresh cut fries. \$14.95

## Wines by the Glass/Bottle

### Champagne & Sparkling

**Segura Viudas**  
Spain, NV \$4.95 / \$28.  
**Jordan "J" Cuvee 20**  
Sonoma County \$56.  
**Martini & Rossi Asti**  
Italy, NV \$25.  
**Dom Perignon**  
Champagne, France 1998 \$160.

### Sauvignon Blanc

**Geyser Peak**  
Sauvignon Blanc, California \$5.25 / \$19.  
**Frog's Leap**  
Sauvignon Blanc, Napa Valley \$39.  
**Matua**  
Sauvignon Blanc, New Zealand \$7.25 / \$27.  
**Calistoga**  
Sauvignon Blanc, Napa Valley \$32.

### Chardonnay

**Glass Mountain**  
Chardonnay, California \$4.75 / \$17.  
**Penfolds "Thomas Hyland"**  
Chardonnay, SE Australia \$6.25 / \$24.  
**Smoking Loon**  
Chardonnay, California \$5.25 / \$19.  
**Hess "Estate"**  
Chardonnay, Monterey \$6.50 / \$24.  
**J. Lohr**  
Chardonnay, Monterey \$26.  
**Sonoma-Cutrer**  
Chardonnay, Russian River Ranches \$39.  
**Kendall-Jackson "Vintner's Select"**  
Chardonnay, California \$7.50 / \$28.  
**Beringer**  
Chardonnay, Napa \$8.75 / \$33.  
**Chalk Hill**  
Chardonnay, Chalk Hill \$65.  
**Toasted Head**  
Chardonnay, California \$7.00 / \$26.

### Other Whites

**Folonari**  
Pinot Grigio, Italy \$5.25 / \$19.  
**Santi**  
Pinot Grigio, Italy \$7.25 / \$28.  
**Bartenura**  
Moscato, Italy \$6.75 / \$26.  
**Beringer**  
White Zinfandel, California \$4.95 / \$17.  
**Firestone**  
Riesling, Central Coast \$5.75 / \$22.  
**Covey Run**  
Gewürztraminer, Columbia Valley \$5.25 / \$19.  
**Sokol Blosser Evolution #9**,  
Oregon \$8.75 / \$33.  
**Hugel**  
Pinot Blanc, Alsace, France \$32  
**Chateau St. Michelle**  
Riesling, Washington \$18.  
**"Conundrum"**,  
California \$49.

### Half Bottles

**Grgich Hills**  
Chardonnay, Napa Valley \$46.  
**Jadot**  
Pouilly Fuisse, 100% Chardonnay, France \$25.  
**Kenwood**  
Pinot Noir, Russian River \$20.  
**Clos du Val**  
Cabernet Sauvignon, Napa Valley \$28.  
**Darioush**  
Cabernet Sauvignon, Napa Valley \$58.

### Captain's List

**Cakebread**, Chardonnay, Napa Valley, 2008 \$48.  
**Far Niente**, Chardonnay, Napa Valley, 2007 \$65.  
**Luce**, Toscana, 2004 \$85.  
**Frog's Leap, "Rutherford"** Napa Valley, 2005 \$110.  
**Cain Five**, Napa Valley, 2005 \$135.  
**Silver Oak**, Cabernet Sauvignon, Napa Valley, 2000 \$150.  
**Opus One**, Napa Valley, 2000 \$195.  
**Caymus Special Selection**, Cabernet Sauvignon, Napa Valley, 2003 \$220.  
**Far Niente**, Cabernet Sauvignon, Napa Valley, 2006 \$140.  
**Caymus**, Cabernet Sauvignon, Napa Valley, 2007 \$85.  
**Niebaum-Coppola "Rubicon"**, Rutherford, 2004 \$120.

### Pinot Noir

**Estancia**  
Pinot Noir, Monterey \$7.25 / \$28.  
**Cambria**  
Pinot Noir, Santa Barbara \$47.

### Merlot

**Glass Mountain**  
Merlot, California \$4.75 / \$17.  
**Smoking Loon**  
Merlot, California \$5.75 / \$22.  
**Blackstone**  
Merlot, California \$5.75 / \$19.  
**Clos du Bois**  
Merlot, Sonoma, \$32.  
**Pine Ridge**  
Merlot, Napa Valley \$42.  
**St. Supéry**  
Merlot, Napa Valley \$42.  
**Arrowood**  
Merlot, Sonoma \$59.  
**Cakebread**  
Merlot, Napa Valley \$69.

### Cabernet Sauvignon

**Glass Mountain**  
Cabernet Sauvignon, California \$4.75 / \$17.  
**Hogue**  
Cabernet-Merlot, Columbia Valley, Washington \$6.25 / \$24.  
**Screw Kappa Napa**  
Cabernet Sauvignon, Napa Valley \$19.  
**Hess "Select"**  
Cabernet Sauvignon, California \$7.25 / \$29.  
**St. Francis**  
Cabernet Sauvignon, Sonoma \$10.75 / \$39.  
**Jacob's Creek**  
Cabernet Sauvignon, Australia \$22.  
**Firestone**  
Cabernet Sauvignon, Santa Ynez Valley \$36.  
**Niebaum-Coppola "Claret"**  
Cabernet Sauvignon, North Coast \$31.  
**Beaulieu Vineyard (BV)**  
Cabernet Sauvignon, Rutherford \$44.  
**Jordan**  
Cabernet Sauvignon, Alexander Valley \$75.  
**Frog's Leap**  
Cabernet Sauvignon, Napa Valley \$72.  
**Silver Oak**  
Cabernet Sauvignon, Alexander Valley \$85.00

### Zinfandel

**Ravenswood "Vintner's Blend"**  
Zinfandel, California \$5.75 / \$19.  
**Renwood "Old Vines"**  
Zinfandel, Amador County \$8.75 / \$33.  
**St. Francis**  
Zinfandel, Sonoma Valley \$45.

### Other Reds

**Jadot Beaujolais-Villages**,  
France \$6.00 / \$24.  
**Folie a Deux "Menage a Trois"**,  
California \$7.25 / \$28.  
**Fat Bastard**  
Shiraz, France \$6.25 / \$24.  
**Cline "Cool Climate"**  
Syrah, Carneros \$42.  
**Cain "Cuvée"**,  
Napa Valley \$46.  
**Dry Creek Vineyard Meritage**,  
Dry Creek Valley \$48.  
**St. Supery "ELU"**,  
Napa Valley \$95.  
**Ferrari-Carano**  
"Siena", Sonoma County, \$45.  
**Estancia**  
Meritage Red, California \$49.

## 12 Bottles for Under \$20.00

**Folonari**  
Pinot Grigio, Italy \$5.25 / \$19.  
**Geyser Peak**  
Sauvignon Blanc, California \$5.25 / \$19.00.  
**Chateau St. Michelle**  
Riesling, Washington \$18.00.  
**Covey Run**  
Gewürztraminer, Columbia Valley \$5.25 / \$19.  
**Beringer**  
White Zinfandel, California \$4.95 / \$17.  
**Glass Mountain**  
Chardonnay, California \$4.75 / \$17.  
**Smoking Loon**  
Chardonnay, California \$5.25 / \$19  
**Glass Mountain**  
Merlot, California \$4.75 / \$17.  
**Blackstone**  
Merlot, California \$5.75 / \$19.00.  
**Glass Mountain**  
Cabernet Sauvignon, California \$4.75 / \$17.  
**Screw Kappa Napa**  
Cabernet Sauvignon, Napa Valley \$19.  
**Ravenswood "Vintner's Blend"**  
Zinfandel, California \$5.75 / \$19.

## Polaris Grill Premium Cocktails

**Cosmopolitan Martini**  
Absolut Citron Vodka, triple sec, cranberry and lime juice with a splash of sour. \$7.95  
**Dirty Blue Martini**  
Ketel One Vodka, olive juice, garnished with bleu cheese stuffed olives \$7.95  
**Apple Martini**  
Smirnoff Apple Twist Vodka, Dekuyper Apple Pucker, Midori Melon liqueur and a splash of sour. \$7.95  
**Georgia Peach Martini**  
Absolut Apeach Vodka, Dekuyper Peachtree Schnapps, orange and cranberry juice. \$7.95  
**Pomegranate Flirtini**  
Three Olives Pomegranate Vodka and Champagne served in a martini glass garnished with a cherry. \$7.95  
**Mango Tango**  
Three Olives Mango, Malibu Coconut Rum, cranberry and pineapple juice. \$7.95

## Bottled Beers and Microbrews

<b>Bud Light</b>	\$3.25
<b>Budweiser</b>	\$3.25
<b>Miller Lite</b>	\$3.25
<b>Coors Light</b>	\$3.25
<b>Michelob Ultra</b>	\$3.25
<b>Corona</b>	\$4.00
<b>Corona Light</b>	\$4.00
<b>Heineken</b>	\$4.00
<b>Amstel Light</b>	\$4.00
<b>Blue Moon</b>	\$4.00
<b>Sam Adams Boston Lager</b>	\$4.00
<b>Kaliber - Non Alcoholic</b>	\$4.00
<b>Labatt Blue</b>	\$4.00
<b>Guinness Stout</b>	\$4.50
<b>Bass Ale</b>	\$4.00
<b>Newcastle Brown Ale</b>	\$4.00
<b>Great Lakes Burning River Pale Ale</b>	\$4.00
<b>Great Lakes Seasonal</b>	\$4.00

## Draught Beers

<b>Bud Light</b>	\$3.50
<b>Hoster's Gold Top</b>	\$4.75
<b>Goose Island Honker's Ale</b>	\$4.75
<b>Stella Artois</b>	\$4.75
<b>Sam Adams Seasonal</b>	\$4.75
<b>G.L. Edmund Fitzgerald Porter</b>	\$5.25

**POLARIS**  
grill

Our mission is to treat our customers as if they were guest in our homes. We want you to have a great meal in a comfortable environment served by our friendly and knowledgeable staff. We appreciate your patronage and hope you return to visit us often.

The Polaris Grill Team