



Lunch Menu

STARTERS

JUMBO SHRIMP COCKTAIL
cocktail sauce 18

APPETIZER SAMPLER
shrimp cocktail / chicken tenders / pane de grill / crab cakes 27

MARYLAND CRAB CAKES
creole mustard sauce / tomato chutney 19

LOUISIANA GULF SHRIMP 🍴
sautéed mushrooms / corn / tasso ham / cajun spice / light cream sauce / cheddar cheese grit cake 18

CRISPY CALAMARI
lemon aioli / peppers / marinara 17

PANE DE GRILL
herbed bread puffs / basil / roasted garlic fondue 15

BEEF CARPACCIO*
thin sliced uncooked beef tenderloin / garlic aioli / parmesan croustade 17

CHICKEN TENDERS
barbecue sauce / jalapeño ranch dressing / fresh cut fries 15

CHICKEN QUESADILLA
blackened chicken / pepper jack cheese / pico de gallo / guacamole / sour cream 16

MARGHERITA FLATBREAD
seasonal tomatoes / fresh mozzarella / balsamic glaze / fresh arugula / basil 14

BLACK & BLEU FLATBREAD
blackened steak / mushrooms / caramelized onions / mozzarella / bleu cheese / fresh arugula 17

PEPPERONI FLATBREAD
provolone / peppers / onions / parmesan / marinara sauce 15

HOUSE-MADE SOUPS

AZTEC CHOWDER
white beans / chicken / chilis / pepper jack cheese 9

OREGON WILD MUSHROOM BISQUE
fresh cream / touch of spice cup 7 // bowl 8.5

FRESH SALADS

ADD TO ANY SALAD: Grilled Chicken 8 / Steak 13 / Shrimp 13 / Salmon 13 / Tuna 13

MIXED BERRY SALAD
candied pecans / cinnamon & sugar / poppy seed dressing small 11 // large 14

MARYLAND CRABCAKE SALAD
cashews / sun-dried cherries / croutons / bleu cheese crumbles / raspberry vinaigrette dressing 24

GRILLED TUNA SALAD*
tuna seared medium-rare / baby carrot strings / pecans / bleu cheese crumbles / sesame dressing 22

GRILLED CHICKEN SALAD
baby lettuces / red apple slices / chopped pecans / bleu cheese crumbles / “55” signature dressing 19

“55” HOUSE SALAD
bacon / bleu cheese crumbles / tomatoes / onions / “55” signature dressing small 10 // large 13

SANDWICHES & BURGERS

All sandwiches & burgers served with choice of fresh cut fries or fresh fruit (except combo)

THE BEAST BURGER*
bison, elk, boar & wagyu blend / cheddar cheese / bbq sauce / fried onions 20

STEAKHOUSE BURGER*
1/2 lb. beef / choice of cheese / lettuce / tomato / onion 18

“55” BURGER*
1/2 lb. angus beef / bleu cheese / “55” house dressing / applewood smoked bacon / roma tomatoes / lettuce / red onion 19

CALIFORNIA REUBEN
shaved turkey breast / melted swiss cheese / 55 slaw / thousand Island dressing / marbled rye bread 17

GRILLED CHICKEN SALAD CROISSANT
lemon pepper grilled chicken / grapes / celery / lettuce / tomato 16
• for lighter fare, enjoy over mixed greens with fresh fruit!

TRIO OF SLIDERS*
filet mignon / crab cake / chicken / horseradish cream / tomato chutney / jalapeno ranch 22

POLARIS WRAP COMBO
choice of soup or “55” salad with 1/2 chicken wrap 16 // sub aztec chowder for 2.00

CHIMI CHICKEN SANDWICH
grilled blackened chicken breast / havarti cheese / onion jam / guacamole / lettuce / tomato / chimichurri 18

POLARIS CHICKEN WRAP
chicken / bleu cheese / bacon / diced tomatoes / lettuce / “55” house dressing / flour tortilla 15

WALLEYE SANDWICH
IPA batter / tartar sauce / lettuce / tomato / onion 19

FRENCH DIP
Ohio raised beef / onion jam / horseradish cream / Swiss cheese / au jus 21

ENTREES

ADD A “55” HOUSE SALAD +8

TOURNEDOS POLARIS
twin beef tenderloin filets / demi-glace / mushrooms / fresh vegetables / redskin smashed potatoes 36

BABY BACK BBQ RIBS
tangy bbq sauce / 55 slaw / fresh cut fries 24

MARSALA BRAISED SHORT RIBS
onion straws / redskin smashed potatoes / demi-glace’ / carrots / onion / celery 24

HICKORY SMOKED PORK CHOP
maple mustard glaze / cheddar cheese grit cake / granny smith applesauce / green tomato chutney 24

FISH & CHIPS
IPA batter / 55 slaw / jalapeño tartar sauce / fresh cut fries 21

MARYLAND CRAB CAKES
creole mustard sauce / tomato chutney / asparagus / redskin smashed potatoes 24

WALLEYE AMANDINE
almond crust / citrus buerre blanc / zucchini risotto / fresh vegetables 23

GRILLED SALMON OSCAR*
cooked medium / sweet crabmeat / demi-glace’ / béarnaise sauce / redskin smashed potatoes / asparagus 25

ORANGE HORSERADISH CRUSTED HALIBUT
citrus buerre blanc / fresh vegetables / zucchini risotto 29

PARMESAN ENCRUSTED CHICKEN
creole mustard sauce / fresh vegetables / redskin smashed potatoes 22

PASTA

ADD A “55” HOUSE SALAD +8

CHICKEN & TASSO HAM PENNE 🍴
rich alfredo cream sauce / mushrooms / cajun spices / penne pasta 22

SHRIMP & SCALLOP NEW ORLEANS 🍴
tomato cream sauce / linguini / mushrooms / tasso ham / cajun spices 24

ANGEL HAIR PRIMAVERA
zucchini / red onion / tomato / asparagus / mushrooms / spinach / herb butter / parmesan cheese 20

SIX CHEESE RAVIOLI
tomato basil / chardonnay cream / basil oil 21

BLACKENED CHICKEN CARBONARA
cream sauce / Nueske’s smoked bacon / peas / black pepper 23

SHRIMP AND LOBSTER SCAMPI 🍴
angel hair pasta / garlic / shallots / butter / white wine / parsley / chili flake / parmesan cheese 25

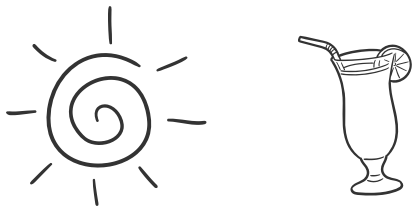
20% gratuity will be added to parties of 8 or more.

The following major food allergens may be used as ingredients in this facility: Milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame. Please notify staff for more information about these ingredients.

*Consuming raw or undercooked food may increase your risk of foodborne illness.



SUMMER
LOCAL
STAYCATION
LUNCH
MENU



Appetizers

SHRIMP STACK

fried green tomatoes / blackened
crispy shrimp / remoulade 18

OHIO BEEF AND GARDEN
VEGETABLE SOUP

Bonner Farms beef / summer
vegetables. cup 7 // bowl 8.5



Entrees

BLACKENED SALMON
SPINACH SALAD

hot bacon dressing / house bacon
crumbles / feta cheese / red onion /
heirloom tomatoes / cucumber /
pecans 24

FRIED GREEN TOMATO BURGER

½ lb. angus beef / onion jam /
Havarti cheese / remoulade /
arugula / ciabatta bun / choice of
fresh cut fries or fresh fruit 19

CORNED BEEF REUBEN

Bonner Farms corned beef / 1000
Island dressing / local Ohio kraut
Swiss cheese / choice of fresh cut
fries or fresh fruit 19

PAN FRIED WALLEYE

cornmeal crusted / Ohio succotash /
fresh corn cream risotto
lemon brown butter 23

LEMON PEPPER CHICKEN

beer brined airline chicken breast /
fresh corn cream / Ohio succotash /
fingerling potatoes 22



Desserts

GRILLED LEMON POUNDCAKE

berry coulis / vanilla anglaise 10

ICE CREAM SANDWICH TRIO

Johnson's strawberry chip with
double chocolate chip cookie /
Johnson's vanilla bean with
classic chocolate chip cookie /
Johnson's coffee ice cream with
snickerdoodle 10



WINE

WHITES BY THE GLASS 6 OZ. / 9 OZ. / BOTTLE

VINHO VERDE, Arca Nova, Portugal 9/13/34
RIESLING, Dr. L, Mosel, Germany 9/13/34
MOSCATO, Castello Del Poggio, Pavia, Italy 8/11/30
MOSCATO, Cardiff, California 7.5/10/27
ROSE', Bieler Pere Et Fils, Provence, France 9/13/33
WHITE ZINFANDEL, Beringer, California 7.5/27
PINOT GRIGIO, Placido, Veneto, Italy 7.5/10/27
SAUVIGNON BLANC, Matua, Marlborough, New Zealand 10/14/37
SAUVIGNON BLANC, Kim Crawford, Marlborough, New Zealand 11/15/40
CHARDONNAY, Cardiff, California 7.5/10/27
CHARDONNAY, Joel Gott, California 10/14/37
CHARDONNAY, Kendall-Jackson, "Vintners Select", California 11/15/39
CHARDONNAY, Butter, Jam Cellars, California 13/18/48
WHITE BLEND, Elena Blanco, Spain 11/15/39

REDS BY THE GLASS 6 OZ. / 9 OZ. / BOTTLE

PINOT NOIR, Nicholas Idiart, Loire Valley, France 9/13/34
PINOT NOIR, Meiomi, California 13/18/48
PINOT NOIR, Belle Glos Dairyman, Russian River Valley 19/27/69
CHIANTI, Vecchia Cantina, Chianti, Italy 7.5/10/27
MERLOT, Cardiff, California 7.5/10/27
MERLOT, Velvet Devil, Washington 10/14/37
MALBEC, Trivento, Mendoza, Argentina 9/13/33
RED BLEND, Janeil, France 12/16/41
RED BLEND, Threadcount By Quilt, California 12/16/41
ZINFANDEL, The Federalist, Lodi, California 10/14/37
CABERNET, Cardiff, California 7.5/10/27
CABERNET, Dante, California 9/13/33
CABERNET, Hess, "Select", North Coast, California 12/16/41
CABERNET, Quilt, Napa Valley, California 19/27/69

SPARKLING GLASS / BOTTLE

ASTI, Martini and Rossi, D.O.C.G., Italy 31
BRUT, Campo Viejo, Spain NV 8/30
BRUT, Roederer Estate, Anderson Valley, NV 46
BRUT, G.H. Mumm, Champagne, France 72
PROSECCO, Villa Serena, Italy 9/33

CHARDONNAY

LOUIS JADOT, Pouilly Fuisse, AOC, Burgundy, France 53
J LOHR, Arroyo Secco, Monterey, California 31
BLACK STALLION, Napa Valley, California 37
CAKEBREAD, Napa Valley, California 68
SONOMA-CUTRER, Russian River Ranches 62
ROMBAUER, Carneros, California 80

SAUVIGNON BLANC

FROG'S LEAP, Napa Valley, California 48
OYSTER BAY, Marlborough, New Zealand 35

OTHER WHITES

WHITE BLEND, Conundrum, California 39
RIESLING, Chateau Ste. Michelle, Washington 26

PINOT NOIR

MONTINORE ESTATE, Willamette Valley, Oregon 41
CAMBRIA, Santa Barbara, California 48

MERLOT

CLOS DU BOIS, Sonoma County, California 29
CHARLES KRUG, Napa Valley, California 45
STAG'S LEAP, Napa Valley, California 58

ZINFANDEL

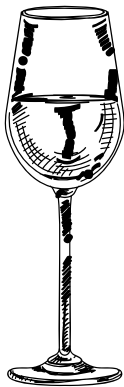
ST. FRANCIS, 'Old Vines', Sonoma County, California 43
SALDO, Prisoner Wine Company, California 68

CABERNET SAUVIGNON

PIEDRA NEGRA, Argentina, 46
OBERON, Napa Valley, California 49
KITH AND KIN ROUND POND ESTATE, Napa Valley, California 68
JORDAN, Alexander Valley, Sonoma County, California 98
FROG'S LEAP, Napa Valley, California 95
CAKEBREAD, Napa Valley, California 115
CAYMUS, Napa Valley, California 149
SILVER OAK, Alexander Valley, California 118
NICKEL AND NICKEL, Napa Valley, California 145
OPUS ONE, Napa Valley, California, 2018 375
OPUS ONE, Napa Valley, California, 2021 495
DARIOUSH, Napa Valley, California 175
CARAVAN, Napa Valley, California 95

OTHER REDS

UNSHACKLED, Prisoner Wine Company, California 59
TUSCAN RED, Carpentino Dogojolo, Tuscany, Italy 37
RED, The Prisoner, Napa Valley, California 75
OVERTURE, By Opus One, Napa Valley, California 198



SEASONAL
COCKTAILS

SANGRIAS \$10

Choice of Red or White Wine**

PRICKLY PEAR MARGARITA \$14

Hornitos Blanco, Prickly Pear Puree,
Triple Sec, Lime Juice, Sweet and Sour

BLACKBERRY LEMONADE \$12

Tito's Vodka, Blackberry Puree, Lemonade

LEMON MERINGUE PIE MARTINI \$14

Whipped Vodka, Limoncello, Lemonade,
Cream, Graham Cracker Rim

MALIBU SPRITZER \$12

Malibu Rum, Sparkling Wine, Club Soda,
Splash of Pineapple Juice

BERRY COSMOPOLITAN \$14

Berry Vodka, Triple Sec, Lime Juice,
Cranberry Juice

CARIBBEAN MULE \$12

Malibu Coconut Rum, Pineapple Juice,
Ginger Beer

POLARIS PALOMA \$14

Espolon Tequila, Agave Nectar, Triple Sec,
Grapefruit and Lime Juice, Sprite

ORION OLD FASHIONED \$14

Maker's Mark, Angostura Bitters,
Luxardo Cherry, Orange

HAND CRAFTED SELTZERS \$9

Berry, Peach, Mandarin, Mango, or Lemon

BOTTLED BEERS
& MICROBREWS



BUD LIGHT 5

BUDWEISER 5

MILLER LITE 5

COORS LIGHT 5

YUENGLING LAGER 5

MICHELOB ULTRA 5

CORONA 6

HEINEKEN 6

BLUE MOON 5.5

SAM ADAMS SEASONAL 5.5

BREW DOG COLD AF 6 (n/a)

ANGRY ORCHARD, Crisp Apple 6

LABATT BLUE 5

GUINNESS STOUT 6

Polaris Grill features

12 craft beers on tap.

Please ask your server for
the latest offerings.