



Dinner Menu

STARTERS

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

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

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

CHICKEN QUESADILLA
blackened chicken / pepper jack cheese / pico de gallo / guacamole / sour cream 15

CRISPY CALAMARI
lemon aioli / peppers / marinara 17

MARYLAND CRAB CAKES
creole mustard sauce / tomato chutney 19

JUMBO SHRIMP COCKTAIL
cocktail sauce 18

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

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

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

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

PEPPERONI FLATBREAD
provolone / peppers / onions / 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 7 / 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

“55” HOUSE SALAD
bacon / bleu cheese crumbles / tomatoes / onions / “55” signature dressing small 9.5 // large 12.5

GRILLED TUNA SALAD*
tuna seared medium-rare / baby carrot strings / pecans / bleu cheese crumbles / sesame dressing 20

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

BEEF & PORK

ADD A “55” HOUSE SALAD +7

BONE-IN RIBEYE*
Angus Choice 16oz / aged for 21 days / demi-glaze / dauphinoise potatoes / fresh vegetables 63
Choose one topping from the steak topping list below.

FILET MIGNON*
USDA Choice 8oz / aged for 21 days / demi-glaze / dauphinoise potatoes / fresh vegetables 47
Choose one topping from the steak topping list below.

NEW YORK STRIP*
USDA Choice 12oz / aged for 21 days / demi-glaze / dauphinoise potatoes / fresh vegetables 47
Choose one topping from the steak topping list below.

- STEAK TOPPINGS:**
- Bearnaise
 - Bacon Chive Butter
 - Chimichurri Sauce
 - Wild Mushroom & Onion Ragout +3
 - Peppercorn Cognac Cream +3
 - Bleu Cheese Crust with Bacon Onion Jam +6
 - Oscar Style +8

HICKORY SMOKED PORK CHOPS
maple mustard glaze / cheddar cheese grit cake / granny smith applesauce / green tomato chutney 31

MIXED GRILL*
choice petite filet / bacon chive butter / crab cake / creole mustard sauce / grilled salmon / béarnaise sauce / fresh vegetables / redskin smashed potatoes 37

BABY BACK BBQ RIBS
tangy bbq sauce / creamy coleslaw / fresh cut fries 33

MARSALA BRAISED SHORT RIBS
onion straws / redskin smashed potatoes / demi-glaze’ / carrots / onions / celery 29

TOURNEDOS POLARIS*
twin beef tenderloin filets / demi-glaze’ / mushrooms / fresh vegetables / redskin smashed potatoes 35

SEAFOOD & POULTRY

ADD A “55” HOUSE SALAD +7

GRILLED SALMON OSCAR*
cooked medium / sweet crabmeat / demi-glaze’ / béarnaise sauce / redskin smashed potatoes / asparagus 31

ORANGE HORSERADISH CRUSTED HALIBUT
citrus buerre blanc / fresh vegetables / zucchini risotto 39

WALLEYE AMANDINE
almond crust / citrus buerre blanc / zucchini risotto / fresh vegetables 29

PARMESAN ENCRUSTED CHICKEN
creole mustard sauce / fresh vegetables / redskin smashed potatoes 24

FISH & CHIPS
IPA batter / 55 slaw / jalapeño tartar sauce / fresh cut fries 20

MARYLAND CRAB CAKES
creole mustard sauce / tomato chutney / asparagus / redskin smashed potatoes 30

PASTA

ADD A “55” HOUSE SALAD +7

CHICKEN & TASSO HAM PENNE 🍴
rich alfredo cream sauce / mushrooms / cajun spices / penne pasta 23

SHRIMP & SCALLOP NEW ORLEANS 🍴
tomato cream sauce / linguini / mushrooms / tasso ham / cajun spices 29

ANGEL HAIR PRIMAVERA
zucchini / red onion / tomato / asparagus / mushrooms / spinach / herb butter / parmesan cheese 22

SIX CHEESE RAVIOLI
tomato basil / chardonnay cream / basil oil 19

BLACKENED CHICKEN CARBONARA FETTUCINE
cream sauce / prosciutto ham / peas / tomatoes / blackened chicken 22

SHRIMP AND LOBSTER SCAMPI
angel hair pasta / garlic / shallots / butter / white wine / parsley / parmesan cheese 31

SANDWICHES

All sandwiches served with choice of fresh cut fries or fresh fruit

FRENCH DIP
Ohio raised beef / onion jam / horseradish cream / Swiss cheese / au jus 20

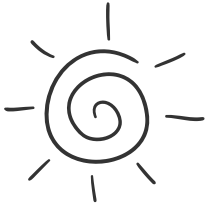
TRIO OF SLIDERS*
filet mignon / crabcake / chicken / horseradish cream / tomato chutney / jalapeno ranch 21

BEAST BURGER*
bison, elk, boar & wagyu blend / cheddar cheese / bbq sauce / fried onions 19

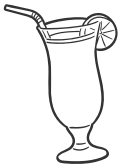
20% gratuity will be added to parties of 8 or more.
The following major food allergens may be used as ingredients in this facility: Milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame. Please notify staff for more information about these ingredients.
*Consuming raw or undercooked food may increase your risk of foodborne illness.



SUMMER
LOCAL
STAYCATION
DINNER
MENU

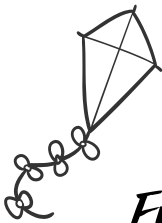


Appetizers



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



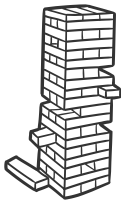
Entrees

PAN FRIED PERCH
cornmeal crusted / Ohio succotash
/ fresh corn cream risotto / lemon
brown butter 39

LEMON PEPPER CHICKEN
beer brined airline chicken breast /
fresh corn cream / Ohio succotash /
fingerling potatoes 26

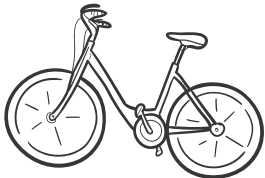
BRAISED BERKSHIRE PORK SHANK
tomato aujus / Ohio succotash /
Ohio smoked cheddar grits / aged
balsamic 39

**BONNER FARMS GRILLED
CAPRESE DELMONICO**
12 oz / Ohio raised beef / fingerling
potatoes / roasted garlic / heirloom
tomato and mozzarella relish / aged
balsamic 49



Desserts

GRILLED LEMON POUNDCAKE
berry coulis / vanilla anglaise 10



By the glass

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 7.5/10/27
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, Montinore Borealis, Washington State 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, Rare Wines, "Black Blend", Lodi California 9/13/33
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, 11/15/39
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
DIALTONE, California 80

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
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, 2017 375
OPUS ONE, Napa Valley, California, 2018 375
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
MERITAGE, Estancia, Paso Robles, California 63
OVERTURE, By Opus One, Napa Valley, California 198

PREMIUM COCKTAILS

SANGRIA
Choice of red or white wine 10

PRICKLY PEAR MARGARITA
Espolon Blanco / prickly pear puree /
triple sec / lime juice / sweet and sour 12

BLACKBERRY LEMONADE
Tito's vodka / blackberry puree /
lemonade 11

LEMON MERINGUE PIE MARTINI
Whipped Vodka / limoncello / lemonade /
cream / graham cracker rim 12

MALIBU SPRITZER
Malibu rum / sparkling wine / club soda /
pineapple juice 12

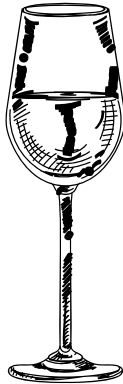
BERRY COSMOPOLITAN
berry vodka / triple sec / lime juice /
cranberry juice 12

SUNSHINE MULE
Maker's Mark / lime juice / grapefruit juice /
ginger beer / orange / mint 12

GEORGIA PEACH MARTINI
Absolut Apeach vodka / peach schnapps /
orange and cranberry juices 12

ORION OLD FASHIONED
Maker's Mark / angostura bitters /
luxardo cherry / orange 12

HAND CRAFTED SELTZERS
berry / peach / mandarin / mango /
lemon 11



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 BOSTON LAGER 5.5

HEINEKEN ZERO 6
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.