



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 15

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 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
- ### 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
- ### “55” HOUSE SALAD

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

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 19
- ### STEAKHOUSE BURGER*

1/2 lb. beef / choice of cheese / lettuce / tomato / onion 17
- ### “55” BURGER*

1/2 lb. angus beef / bleu cheese / “55” house dressing / applewood smoked bacon / roma tomatoes / lettuce / red onion 18
- ### CALIFORNIA REUBEN

shaved turkey breast / melted swiss cheese / creamy coleslaw / thousand Island dressing / marbled rye bread 16
- ### ROASTED CHICKEN SALAD CROISSANT

lemon pepper roasted 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 21
- ### POLARIS WRAP COMBO

choice of soup or “55” salad with 1/2 chicken wrap 15 // sub aztec chowder for 2.00
- ### ITALIAN SUB

salami / pepperoni / ham / provolone / garlic toasted sub roll / lettuce / tomato / onion / italian sweet & sour sauce 16
- ### POLARIS CHICKEN WRAP

chicken / bleu cheese / bacon / diced tomatoes / lettuce / “55” house dressing / flour tortilla 15
- ### WALLEYE SANDWICH

battered walleye / tartar sauce / lettuce / tomato / onion 18
- ### FRENCH DIP

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

ENTREES

ADD A “55” HOUSE SALAD +7

- ### FILET MIGNON*

USDA Choice 6oz / aged for 21 days / bacon chive butter / demi-glaze / redskin smashed potatoes / fresh vegetables 36
- ### BABY BACK BBQ RIBS

tangy bbq sauce / creamy coleslaw / fresh cut fries 22
- ### MARSALA BRAISED SHORT RIBS

onion straws / redskin smashed potatoes / demi-glaze’ / carrots / onion / celery 22
- ### HICKORY SMOKED PORK CHOP

maple mustard glaze / cheddar cheese grit cake / granny smith applesauce / green tomato chutney 22
- ### FISH & CHIPS

IPA batter / 55 slaw / jalapeño tartar sauce / fresh cut fries 18

- ### MARYLAND CRAB CAKES

creole mustard sauce / tomato chutney / asparagus / redskin smashed potatoes 24
- ### WALLEYE AMANDINE

almond crust / citrus buerre blanc / zucchini risotto / fresh vegetables 21
- ### GRILLED SALMON OSCAR*

cooked medium / sweet crabmeat / demi-glaze’ / béarnaise sauce / redskin smashed potatoes / asparagus 24
- ### ORANGE HORSERADISH CRUSTED HALIBUT

citrus buerre blanc / fresh vegetables / zucchini risotto 29
- ### PARMESAN ENCRUSTED CHICKEN

creole mustard sauce / fresh vegetables / redskin smashed potatoes 20

PASTA

ADD A “55” HOUSE SALAD +7

- ### CHICKEN & TASSO HAM PENNE

rich alfredo cream sauce / mushrooms / cajun spices / penne pasta 21
- ### SHRIMP & SCALLOP NEW ORLEANS

tomato cream sauce / linguini / mushrooms / tasso ham / cajun spices 23
- ### ANGEL HAIR PRIMAVERA

zucchini / red onion / tomato / asparagus / mushrooms / spinach / herb butter / parmesan cheese 19

- ### SIX CHEESE RAVIOLI

tomato basil / chardonnay cream / basil oil 19
- ### BLACKENED CHICKEN CARBONARA

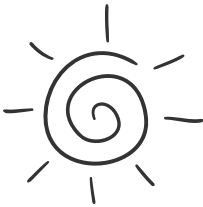
cream sauce / prosciutto ham / peas / tomatoes / blackened chicken 21
- ### SHRIMP AND LOBSTER SCAMPI

angel hair pasta / garlic / shallots / butter / white wine / parsley / parmesan cheese 25

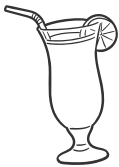
20% gratuity will be added to parties of 8 or more.
The following major food allergens may be used as ingredients in this facility: Milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame. Please notify staff for more information about these ingredients.
*Consuming raw or undercooked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



SUMMER
LOCAL
STAYCATION
LUNCH
MENU

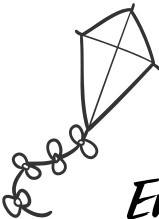


Appetizers



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



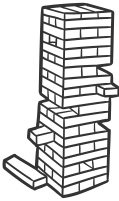
Entrees

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

SMOKED BRATWURST
Nueske's smoked sausage / sweet hot
mustard / local Ohio kraut / choice
of fresh cut fries or fresh fruit 16

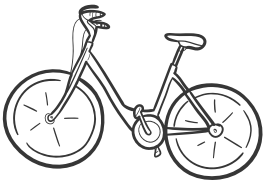
PAN FRIED PERCH
cornmeal crusted / Ohio succotash
/ fresh corn cream risotto / lemon
brown butter 29

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



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 7.5/27
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

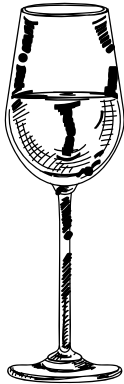
PINOT NOIR
MONTINORE ESTATE, Willamette Valley, Oregon 41
CAMBRIA, Santa Barbara, California 48
PINOT NOIR, Dialtone, California 80

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.