



973-527-7887

50 State Route 183 · Netcong, NJ 07857

STARTERS

Traditional Bruschetta - \$10

Seasoned Crostini Topped with Tomato, Basil, Garlic, EVOO & Spices

Fried Calamari - \$16

Lightly Battered Squid Rings, Served with Tomato Sauce & Lemon Wedges

Wisconsin Beer Battered Cheese Curds - \$12

Served with Spicy Ketchup & Chipotle Ranch Dressing

Bavarian Brew Pub Pretzels - \$12

Served with Guinness Cheddar Cheese Sauce & Stone Ground Mustard

Fried Dill Pickles - \$12

Served with Cajun Ranch Dressing

Beer Battered Mozzarella Sticks - \$12

Served with Tomato Sauce

Fried Green Beans - \$12

Served with Ranch Dressing & Wasabi Sauce

Fried Corn Nuggets - \$12

Served with Maple Syrup

Jalapeño Poppers - \$12

Served with Sour Cream

Chicken Fingers - \$12

Served with Honey Mustard

Buffalo Chicken Fingers - \$14

Served with Blue Cheese Dressing

Fried Pierogies - \$12

Served with Sour Cream -

Pierogies Sautéed with Butter & Onions - \$14

Served with Sour Cream

SHARABLES

Spinach & Artichoke Dip - \$14

Served with Tortilla Chips

Loaded Nachos - \$12

Melted Cheese, Onions, Tomatoes, Black Beans, Black Olives, Jalapeños & Bacon.

Served with Salsa, Guacamole & Sour Cream - with Beef \$16 - Chicken \$16 - Chili \$16

Cheese Quesadilla - \$12

Peppers, Onions & Bacon, Served with Salsa, Guacamole & Sour Cream - with Beef \$16 - Chicken \$16 - Steak \$20 - Shrimp \$20 - Avocado \$16

Pulled Pork Quesadilla - \$18

BBQ Pulled Pork, Cheddar Cheese, Caramelized Onions, Jalapeño Peppers & Cole Slaw

Chips & Salsa - \$8

Chips & Guacamole - \$12

FLATBREADS

Apple & Brie - \$12

Granny Smith Apples, Melted Brie, Caramelized Onions, Scallions & Balsamic Drizzle

Fig & Prociutto - \$12

Crispy Prosciutto, Fig Jam, Gorgonzola Cheese, Caramelized Onions & Fig Balsamic Drizzle

Portabello Mushroom - \$12

Roasted Garlic, Goat Cheese, Caramelized Onions & Truffle Balsamic Drizzle

Quattro Formaggi - \$12

Roasted Garlic, Ricotta Cheese, Provolone, Mozzarella, Parmesan & Herbs

Asiago & Arugula - \$12

Creamy Balsamic Dressing & Cherry Tomatoes

Tuscan - \$12

EVOO, Roasted Garlic, Marinated Artichokes, Roasted Red Peppers & Provolone Cheese

Smoked Gouda & Bacon - \$12

Caramelized Onions, Roasted Red Peppers, Crumbled Bacon, Pesto & Honey Drizzle



Soup of the Day - \$8

French Onion - \$8

Chili - \$8



SALADS

Add to Any Salad: Grilled Chicken \$4 - Grilled Steak \$8 - Grilled Shrimp \$8 - Grilled Salmon \$8
Fried Chicken \$4 - Fried Calamari \$14 - Any Choice Blackened \$1 extra

Classic Caesar - \$14

Romaine Lettuce, Garlic Croutons, Shaved Parmesan & Creamy Caesar Dressing

Arugula Salad - \$14

Baby Arugula, Fresh Mozzarella, Roasted Red Peppers, Gaeta Olives, Crispy Prosciutto & Roasted Garlic Dressing

Spinach Salad - \$14

Bacon, Sliced Egg, Candied Almonds & Crumbled Blue Cheese

Strawberry & Pecan Salad - \$14

Mixed Greens, Mandarin Oranges, Blueberries, Onions, Feta Cheese & Poppysseed Dressing

Apple Walnut Salad - \$14

Mixed Greens, Granny Smith Apples, Craisins, Candied Walnuts, Gorgonzola & Raspberry Vinaigrette

Pear & Pistachio Salad - \$14

Mixed Greens, Grapes, Dried Cherries, Gorgonzola & Cherry Balsamic Vinaigrette

Roasted Beet Salad - \$14

Onions, Cashews, Mandarin Oranges & Goat Cheese mixed with Mandarin Orange Vinaigrette served on a bed of Arugula

Cobb Salad - \$14

Romaine Lettuce, Turkey, Bacon, Egg, Avocado, Tomato, Black Olives & Crumbled Blue Cheese

Asian Salad - \$14

Romaine Lettuce, Crispy Noodles, Honey Roasted Peanuts, Mandarin Oranges. Shredded Carrots & Sesame Ginger Dressing

Mediterranean Chopped Salad - \$14

Chopped Lettuce, Tomatoes, Onions, Roasted Red Peppers, Provolone Cheese, Salami. Chickpeas, Artichoke Hearts & Lemon Vinaigrette

Greek Salad - \$14

Romaine Lettuce, Tomatoes, Onions, Cucumbers, Kalamata Olives, Feta Cheese, Stuffed Grape Leaves, Anchovies & House Vinaigrette Dressing

Southwestern Salad - \$14

Romaine Lettuce, Fire Roasted Corn, Black Beans, Tomatoes, Roasted Red Peppers, Tortilla Strips, Frizzled Onions, Shredded Cheddar with Avocado Ranch & BBQ Sauce Drizzle

BLT Wedge - \$14

Iceberg Wedge, Beefsteak Tomato, Bacon Bits, Crumbled Blue Cheese & Blue Cheese Dressing

Mozzarella Caprese Salad - \$14

Fresh Mozzarella, Tomatoes, Fresh Basil, Dressed with EVOO, Balsamic Glaze, Salt, Pepper & Oregano

Buffalo Chicken Salad - \$18

Romaine Lettuce, Blue Cheese Crumble, Blue Cheese Dressing & Buffalo Chicken Fingers



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Beer Menu, Wine List & Specialty Cocktails Menu

SIDES

Herb Roasted Red Potato - \$6

Garlic Mashed Potato - \$6

Steak Fries - \$6

Pub Style Chip Fries - \$6

Tator Tots - \$8

Waffle Fries - \$8

Sweet Potato Fries - \$8

Chef's Vegetable - \$6

Sautéed Spinach with Garlic & Oil - \$8

Sautéed Portabello Mushrooms - \$8

Caramelized Onions - \$3

Cole Slaw - \$3

House Salad - \$8 | Caesar Salad - \$8

Beer Battered Onion Rings - \$10

Served with Texas Petal Sauce

Disco Fries - \$8

Topped with Melted Mozzarella

Cheese & Brown Gravy

Pizza Fries - \$8

Topped with Melted Mozzarella

Cheese & Tomato Sauce

Mac & Cheese - \$8

Irish Fries - \$10

Pub Style Chips Topped with Melted

Cheddar Cheese, Bacon Bits,

Scallions & Sour Cream

Chili Fries - \$10

Melted Cheddar Cheese,

Chili & Sour Cream

Garlic Parmesan Fries - \$10

Steak Fries with Garlic Parmesan

& Melted Mozzarella

Cheesy Garlic Bread - \$8

with Tomato Sauce

SANDWICHES

Served with Pickle & Fries

Bread Substitutions are Available Upon Request

Sliced White or Multigrain Wheat Bread

Plain Wraps \$ - Gluten-Free Buns \$

Grilled Chicken BLT - Turkey BLT - Classic BLT - \$14

(All Served on Ciabatta Roll) Bacon, Lettuce, Tomato & Mayo

Grilled Salmon BLT on Ciabatta Roll - \$18

Bacon, Lettuce, Tomato & Pesto Mayo

Pulled Pork Sandwich - \$14

*BBQ Pulled Pork, Melted Cheddar & Cole Slaw
served on a Potato Bun*

Cuban Panini - \$16

*Mojo Marinated Pulled Pork, Sliced Virginia Ham,
Melted Swiss Cheese, Sliced Pickles & Mustard*

Turkey & Brie Panini - \$14

Sliced Granny Smith Apples, Cranberry Mayo & Arugula

Grilled Portabello Panini - \$14

*Roasted Red Peppers, Fresh Mozzarella, Spinach,
Pesto Mayo & Balsamic Glaze*

Chicken Cordon Blue Panini - \$14

*Fried Chicken, Sliced Virginia Ham,
Melted Swiss & Garlic Mayo*

Brooklyn Panini - \$14

*Grilled Chicken, Roasted Red Peppers, Fresh Mozzarella,
Arugula & Balsamic Vinaigrette*

Jersey Panini - \$14

Taylor Ham, American Cheese, Tomato, Onions & Mayo

Caprese Panini - \$14

*Fresh Mozzarella, Tomatoes, Fresh Basil,
Pesto Mayo & Balsamic Glaze*

Chicken Parmesan Sandwich - \$16

Breaded Chicken Cutlet, Mozzarella Cheese & Tomato Sauce

Chicken Cutlet California Sandwich - \$16

Fried Chicken, Lettuce, Tomato, Onions & Mayo

Asiago Steak Sandwich - \$18

*Thin Sliced Hanger Steak, Asiago Cheese, Caramelized Onions,
Arugula & Horseradish Sauce*

Philly Cheese Steak - \$18

*Thin sliced Hanger Steak with Peppers, Onions,
Mushrooms & American Cheese*

WINGS

Traditional Bone-In \$12 - Boneless \$14

- Buffalo • BBQ • Smoked BBQ
- 5 Alarm Buffalo: Cayenne Pepper, Crushed Red Pepper, Jalapeno Pepper, Habanero Pepper, Ghost Pepper
- Honey Mustard • Honey Garlic • Garlic Parmesan • Teriyaki
- Salt & Vinegar • Pesto Garlic Parmesan • Jalapeño Ranch
- Cajun Ranch • Cajun Dry Rub • Old Bay Dry Rub • Sriracha
- Sweet Chili • Bourbon Maple Bacon • Naked

BURGERS

8oz Certified Angus Beef Served with Fries & Pickles

American Classic Burger - \$14

Lettuce, Tomato & American Cheese

BLT Ranch Burger - \$16

Bacon, Lettuce & Tomato with Ranch Dressing

Chili Burger - \$16

Melted Cheddar Cheese & Chili

Blue Burger - \$16

Bacon, Tomato & Crumbled Blue Cheese

Caprese Burger - \$16

*Fresh Mozzarella, Tomato, Fresh Basil,
Basil Aioli & Balsamic Glaze*

Smoked Gouda Burger - \$16

*Smoked Gouda, Smoked Paprika Onions, Lettuce,
Tomato & Smoked BBQ Sauce*

Gorgonzola Burger - \$16

Mushrooms, Scallions & Gorgonzola Cheese

French Onion Burger - \$16

*Brandied Caramelized Onions, Melted Swiss Cheese,
Frizzled Onions & Garlic Mayo*

Jalapeño Burger - \$16

*Pepper Jack & Cheddar Cheese, Sliced Jalapeño Peppers,
Frizzled Onions, Lettuce, Tomato & Chipotle Ranch*

Texas Burger - \$16

*Bacon, Cheddar Cheese, Onion Rings, BBQ Sauce
Lettuce, Tomato & Texas Petal Sauce*

Buffalo Burger - \$16

*Buffalo Sauce, Crumbled Blue Cheese, Lettuce
& Frizzled Onions*

Blackened Jack Burger - \$16

*Sautéed Mushrooms, Melted Swiss. Lettuce,
Tomato & Jack Daniels Sauce*

Jersey Burger - \$16

Taylor Ham, Egg & American Cheese

Philly Burger - \$16

Peppers, Onions, Mushrooms & American Cheese

Pulled Pork Burger - \$16

BBQ Pulled Pork, Cole Slaw & Cheddar Cheese

Turkey Avocado Burger - \$16

*Ground Turkey, Sliced Avocado, Tomato,
Cheddar Cheese, Bacon & Honey Mustard*

Garden Burger - \$16

*Roasted Red Peppers, Portabello Mushrooms,
Lettuce, Tomato & Pesto*

KIDS MENU

Kids Chicken Fingers

with French Fries \$8

Kids Cheeseburger

with French Fries \$8

Kids Grilled Cheese

with French Fries \$8

Kids Cheese Pizza \$8

Kids Corn Dog

with French Fries \$8

Kids Pasta

with Butter \$6

Kids Pasta

with Tomato Sauce \$6

Kids Mac & Cheese \$8

ENTREES

English Style Fish & Chips "Our Own Version" - \$18

Beer Battered Atlantic Cod with Pub Style Chips
served with Tarter Sauce

Homestyle Chicken Pot Pie - \$18

Chicken, Carrots, Peas, Celery & Onions in a Rich Cream
Sauce topped with Puff Pastry

Grilled Atlantic Salmon with Sauce vin Blanc - \$28

White Wine Herbed Cream Sauce served with
Roasted Potatoes & Chef's Vegetable

Baked Atlantic Salmon with Pesto Cream Sauce - \$28

Parmesan Crusted served with Garlic Mashed Potato
& Chef's Vegetable

Grilled Double Cut Pork Chop \$28

With Apple Ginger Chutney, Served with Garlic Mashed
Potatoes & Chef's Vegetable

Chicken Balsamico - \$18

Grilled Chicken w/Shallots, Tomatoes & Spinach sautéed
in a Balsamic Glaze Sauce with Penne Pasta

Capellini Caprese - \$14

Angel Hair with Garlic & Oil, Tomatoes, Basil,
Fresh Mozzarella, Olives & Shaved Parmesan
With Grilled Chicken \$18 - Fried Chicken \$18 - Grilled Shrimp \$22
- Italian Sausage \$18 - Grilled Steak \$22

Penne Ala Vodka - \$14

Pink Cream Sauce with Prosciutto
With Grilled Chicken \$18 - Fried Chicken \$18 - Grilled Shrimp \$22
Italian Sausage \$18 - Grilled Steak \$22

Mac & Cheese \$14

Elbow Macaroni in a Creamy Cheese Sauce
With Bacon \$16 - Beef \$18 - Pulled Pork \$20

Lobster Mac & Cheese - \$28

With Parmesan Panko Crust

STEAKS

Served with Chef's Vegetable

16 oz. New York Strip Steak \$36 ~ 8 oz. Filet Mignon \$38

Choice of One Side: Garlic Mashed Potatoes, Steak Fries, Roasted Red Potato, Caesar Salad or House Salad

Choice of One Sauce: Beurre Raifort (Horseradish Herbed Butter) • Bordelaise (Red Wine Reduction)
Aux Champignons (Creamy Mushroom Gravy) • Blue Cheese & Mushroom Crust

Grilled Hanger Chimichurri \$28 - 8 oz. Marinated Hanger Steak with Chimichurri Sauce, Steak Fries & Chef's Vegetable

POLO'S PERSONAL PIZZAS

Classic Cheese - \$12

Toppings \$1 Each (Gluten-Free Crust \$2)
Pepperoni - Sausage - Meatball - Bacon - Salami
Ham - Prosciutto - Mushrooms - Peppers - Onions
Black Olives - Garlic - Tomato - Roasted Red Peppers
Jalapaño Peppers - Artichoke - Spinach - Basil

White Pizza - \$14

Ricotta Cheese, Parmesan Cheese & Mozzarella

Pizza Margherita - \$14

Fresh Mozzarella, Tomato, Basil & Garlic

Vodka Pizza - \$14

Vodka Sauce, Prociutto & Mozzarella
With Fried Chicken \$18

Roasted Garlic & Prociutto Pizza - \$16

Fresh Mozzarella, Tomato, Basil,
Roasted Garlic & Crispy Prociutto

Honey Mustard Chicken Pizza - \$16

Fried Chicken, Ranch, Honey Mustard & Mozzarella

BBQ Chicken Bacon Ranch Pizza - \$16

Shredded Chicken, Ranch, BBQ Sauce,
Bacon & Cheddar Cheese

Buffalo Chicken Pizza - \$16

Shredded Chicken, Bleu Cheese Crumble, Ranch Dressing,
Buffalo Sauce & Cheddar Cheese

Chicken Parm Pizza - \$16

Fried Chicken & Mozzarella Cheese

Pesto Chicken Pizza - \$18

Chicken, Pesto, Tomatoes & Mozzarella

DESSERTS

Tiramisu - \$10

Creamy Mascarpone layered with Ladyfinger
dipped in Espresso & Coffee Liqueur

New York Cheesecake - \$10

Rich & Smooth Creamy Cheesecake with
Graham Cracker Crust

Chocolate Mousse - \$10

Chocolate Cake & Chocolate Mousse with Chocolate
Cookie Crust & Chocolate Ganache Drizzle

Apple Crumb Tart - \$12

Warm Tart Shell filled w/ Apples & Raisins, topped w/
Streusel & Caramel Drizzle, Served with Vanilla Ice Cream

Chocolate Lava Cake - \$12

Warm Chocolate Cake filled with an Erupting Chocolate
Ganache, Served with Vanilla Ice Cream

Peanut Butter Explosion - \$12

Warm Chocolate Cake filled with a Rich & Creamy Peanut
Butter Ganache, Served with Vanilla Ice Cream

Funnel Cake Fries - \$10

New Jersey Fair Style Funnel Cake topped with Powdered
Sugar, Served with Caramel & Chocolate Dipping Sauces

Cannoli - \$3

Fruit of the Day - \$10

Chocolate or Vanilla Ice Cream - \$8

Proudly Serving Cliff's Homemade Ice Cream of Ledgewood, NJ