



MARCO POLO'S

APPETIZERS

EGG ROLL SAMPLER PLATTER — Marco Polo's signature egg rolls your choice of: Philly Cheese Steak, Chicken Parmigiana, Bolognese or our Mongolian Mozzarella Sticks. Served with two different dipping sauce or Make it a sampler!	13/21	JAPANESE CRAB CAKES — Tender flaked Alaskan crabmeat, infused with exotic Oriental spices and lightly dusted in Japanese Panko crumbs, sautéed to perfection and served with wasabi ranch	16
STEAMED CLAMS (GLUTEN FREE VERSION AVAILABLE) — Fresh Long Island Littleneck Clams. Steamed Provencal-Style in a garlic and white wine sauce	16	THAI CHICKEN SHUMAI — A Thai version of Japanese shumai: a unique blend of chicken, infused with Thai spices and served with peanut sauce for dipping, served fried or steamed	10
CALAMARI — Fresh market choice calamari Italian-style lightly coated in Japanese Panko, delicately fried and paired with Marco Polo's Marinara sauce	14	WINGS 2 WAYS — Classic New York crispy and juicy wings coated in your favorite sauce. Choice of: Buffalo- Hot, medium or mild served with blue cheese dipping sauce. or Asian Teriyaki sauce served with our infused wasabi ranch	16
ASIAN VEGETABLE PESTO DUMPLINGS — Asian vegetable pot sticker over a bed of cabbage and accompanied with a pesto sauce, topped with Parmesan cheese. Served steamed or fried	9		

SALADS AND SOUP

SOUP DU JOUR — Our Chef's choice of soup is made with the freshest local seasonal vegetables prepared daily. Your choice of bowl or cup.	5/8	THE IMPERIAL MANDARIN SALAD — Organic Romaine lettuce topped with sweet mandarin oranges, crispy wontons, fresh sautéed Japanese eggplant, Edamame and finely shredded cabbage. served with Chef's tangy sesame ginger dressing.	15
ASIAN CAESAR SALAD — Crisp organic Romaine lettuce is tossed with Oriental fried wontons rich roasted cashew nuts tossed in our Chef's tangy house sesame ginger Caesar dressing.	14	SESAME TUNA TATAKI — Fresh market Prime Ahi tuna cooked to order in a crispy Asian spiced roasted sesame seed crust on a bed of freshly picked organic baby field greens, fresh avocado, mandarin oranges and fried wontons in Chef's house sesame ginger dressing.	23

PERSONAL PIZZAS

TRADITIONAL FLATBREADS — Your Choice of-Neopolitan-Style Flat Bread: Marinara sauce, fresh basil and fresh mozzarella cheese on a crispy flat bread Bruschetta Flatbread- Mozarella cheese topped with a tomato and red onion bruschetta over marinara sauce Margarita Gorgonzola- Flatbread infused with gorgonzola and melted mozzarella cheese melted atop our homemade tomato sauce	12
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POULTRY AND SEAFOOD

SESAME ROASTED TILAPIA — Sesame roasted Tilapia served over sautéed baby bok choy with a side of Jasmine rice **Vegetarian	21	TERIYAKI SALMON — Fresh salmon in our rich Teriyaki sauce and grilled to order. Topped with our original sweet and savory pineapple mango chutney, over Jasmine rice and sautéed vegetables	24
PAN SEARED TUNA — Ahi Tuna Pan Seared in a coating of rich roasted sesame seeds accompanied by our Wasabi Infused whipped potatoes and fresh steamed vegetables	29	SHRIMP STIR FRY — Gulf Shrimp lightly fried in Chef's wok. Paired with Edamame, local vegetables, finished in Marco Polo's Tangy Kung Pao sauce	24

SEAFOOD LINGUINE — Clams, Mussels, Shrimp and Calamari in a rich white sauce with fresh garlic accented with organic herbs served over house linguine Vegetarian**	32	SHRIMP FRA DIAVOLO — Gulf shrimp sautéed in a slightly spicy Fra Diavolo sauce tossed in our fresh linguine	26
KUNG PAO CHICKEN — Asian spiced marinated tender chicken, stir fried with fire roasted peppers, organic vegetables in our own Marco Polo's sauce	20	GINGER CHICKEN MILANESE — Pan-seared, lightly breaded and seasoned chicken breast with fresh basil, ginger and Parmesan cheese topped with cherry tomato and sweet red onion salsa. Served over wonton noodles	23

PRIME CUTS

KOREAN BBQ PORK RIBS — Slow Roasted Pork Ribs marinated in a tangy Korean glaze and served with spicy cole slaw and rice	24	GORGONZOLA SIRLOIN — Top grade sirloin steak grilled to order, Paired with imported aged gorgonzola cheese and smoked applewood bacon	29
STEAK & BROCCOLI — Sliced Skirt Steak mixed with fresh broccoli, caramelized onions, roasted red peppers and sautéed in a traditional Chinese brown sauce, served over jasmine rice	22	STEAK DIANE — Filet mignon briefly sautéed in a rich butter and mushroom sauce, the pan is deglazed with a blend of cream, fresh shallots, Worcestershire sauce, Dijon mustard finished with a flambé of brandy. Over wasabi mashed potatoes and steamed vegetables	30
THAI SKIRT STEAK — Skirt steak charcoal grilled to order, sliced, topped with caramelized onions and finished in Marco Polo's original sweet and savory sauce	23	AMERICAN STYLE KOBE BEEF BURGER — American Kobe beef is tender and rich in flavor. Your choice of topping: swiss, aged cheddar or classic American cheese, bacon, sautéed mushrooms, roasted red peppers, onions, lettuce and tomato	20
VIANA BURGER — Our Chef's original Teriyaki sauce glazed over a cooked to order American style Kobe burger smothered with caramelized onions and sautéed mushrooms Topped with melted Swiss cheese	21		

PASTA

AMERICAN STYLE KOBE MEAT BALLS OVER ASIAN NOODLES — Meatballs simmered in Marco Polo's authentic pesto tomato and teriyaki sauce served over lo mein noodles tossed with garlic, basil, and parmesan cheese	21	ASIAN PRIMAVERA WITH LO MEIN — Lo Mein pasta tossed in a light marinara with green cabbage, shitake mushrooms, red bell peppers, sweet onions, bok choy and cherry tomatoes. Topped with freshly shaved Parmesan cheese	17
PENNE ALLA SAKE* — Penne pasta, smothered in a rich tangy and creamy tomato based Sake sauce. Topped with Parmesan cheese	20	LO MEIN BOLOGNESE — Chinese Lo Mein noodles and sautéed vegetables paired with a rich authentic Bolognese sauce topped with Parmesan cheese	19
PENNE AL ROMANO* — Vine ripened tomatoes are gently simmered with fresh organic basil. This delicate sauce is tossed with the penne. We add fresh mozzarella and imported shaved Parmesan cheese	18	CHICKEN MEATBALLS OVER SPAGHETTI SQUASH* GF — Homemade chicken meatballs sit on top of spiralized spaghetti squash and topped off with steaming hot tomato sauce and freshly grated parmesan cheese	19
TRUFFLE MUSHROOM* — Homemade ravioli, stuffed with wild mushrooms and rich truffle cream sauce. vegetarian	20		

SIDE DISHES

WASABI MASHED POTATOES — Fresh Idaho golden mashed potatoes lightly infused with a gentle touch of Japanese staple mustard, Wasabi. Try it you'll like it!	8	SAUTÉED SPINACH IN GARLIC & OIL — Fresh market spinach lightly sautéed in fresh garlic and a touch of extra virgin olive oil	7
PENNE GARLIC & OIL — Pasta penne tossed in a light sauce of imported extra virgin olive oil with fresh garlic	8	HAND CUT FRIES — Fresh Idaho Golden Potato Hand Cut French Fries	6