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!

STEAMED CLAMS (GLUTEN FREE VERSION AVAILABLE) — Fresh Long Island Littleneck Clams. Steamed Provencal-Style in a garlic and white wine sauce

CALAMARI — Fresh market choice calamari Italian-style lightly coated in Japanese Panko, delicately fried and paired with Marco Polo's Marinara sauce

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

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

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

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

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.

ASIAN CAESAR SALAD — Crisp organic Romaine lettuce is tossed with Oriental fried wontons rich roasted cashew nuts tossed in our Chef's tangy sesame ginger Caesar dressing.

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.

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.

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- Mozzarella 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

POULTRY AND SEAFOOD

SESAME ROASTED TILAPIA — Sesame roasted Tilapia served over sautéed baby bok choy with a side of Jasmine rice **Vegetarian

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

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

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
SEAFOOD LINGUINE — Clams, Mussels, Shrimp and Calamari in a rich white sauce with fresh garlic accented with organic herbs served over house linguine Vegetarian**

KUNG PAO CHICKEN — Asian spiced marinated tender chicken, stir fried with fire roasted peppers, organic vegetables in our own Marco Polo’s sauce

PRIME CUTS

KOREAN BBQ PORK RIBS — Slow Roasted Pork Ribs marinated in a tangy Korean glaze and served with spicy cole slaw and rice

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

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

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

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

PENNE ALLA SAKE* — Penne pasta, smothered in a rich tangy and creamy tomato based Sake sauce. Topped with Parmesan cheese

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

TRUFFLE MUSHROOM* — Homemade ravioli, stuffed with wild mushrooms and rich truffle cream sauce. vegetarian

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!

PENNE GARLIC & OIL — Pasta penne tossed in a light sauce of imported extra virgin olive oil with fresh garlic

SHRIMP FRA DIAVOLO — Gulf shrimp sautéed in a slightly spicy Fra Diavolo sauce tossed in our fresh linguine

GINGER CHICKEN MILANESE — Pas-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

GORGONZOLA SIRLOIN — Top grade sirloin steak grilled to order, Paired with imported aged gorgonzola cheese and smoked applewood bacon

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

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

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

LO MEIN BOLOGNESE — Chinese Lo Mein noodles and sautéed vegetables paired with a rich authentic Bolognese sauce topped with Parmesan cheese

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

SAUTÉED SPINACH IN GARLIC & OIL — Fresh market spinach lightly sautéed in fresh garlic and a touch of extra virgin olive oil

HAND CUT FRIES — Fresh Idaho Golden Potato Hand Cut French Fries