Marco Polo Global Restaurant



17% Gratuity Added to Groups of 10 or More

FAMILY STYLE DINNERS

[No Substitutions]

OPTION A

Each Entrée Served with 1 cup Egg Flower Soup, 4 pc BBQ Pork, 1 pc Spring Roll & Steamed Rice (Every 4th entrée ordered receives 1 order of Free Pork Fried Rice)

EACH ENTRÉE 17.00

- Broccoli Chicken
- Cashew Chicken
- General Tso's Chicken*
- Mixed Vegetables & Chicken in Black
 Sweet & Sour Chicken Bean Sauce
- Lemon Chicken
- Mongolian Chicken*
- Orange Chicken
- - Teriyaki Chicken*

Kung Pao Chicken*

OPTION B

Each Entrée Served with 1 cup Egg Flower Soup, 4 pc BBQ Pork, 1 pc Spring Roll & Steamed Rice (Every 4th entrée ordered receives 1 order of Free Pork Fried Rice)

EACH ENTRÉE 18.00

- Broccoli (Beef or Shrimp)
- Cashew (*Beef or Shrimp*)
- Garlic Green Beans (Beef or Shrimp)
 Teriyaki (Beef or Shrimp)
- Mixed Vegetables in Black Bean Sauce
 Szechuan* (Beef or Shrimp) (Beef or Shrimp)
- Mongolian* (Beef or Shrimp)
- Sweet & Sour (Beef or Shrimp)

OPTION C

Each Entrée Served with 1 cup Egg Flower Soup, 1 pc Butterfly Shrimp, 1 pc Spring Roll & Steamed Rice (Every 4th entrée ordered receives 1 order of Free Pork Fried Rice)

EACH ENTRÉE 20.00

- Garlic Green Beans Prawns & Chicken
- Chicken)
- Cashew Combo (Prawns, Beef & Chicken)
 Happy Family (Shrimp, Beef, Chicken & BBQ Pork)
 - Prawns in Black Bean Sauce
- General Tso's Combo* (Prawns, Beef &
 Sweet & Sour Combo (Prawns, Beef & Chicken)
 - Szechuan Combo* (Prawns, Beef & Chicken)

APPETIZERS

APPETIZER COMBINATION

[No Substitutions] A Sampler of 2 Spring Rolls, 2 Samosas, 2 Butterfly Shrimp & 2 Crab Puffs 12.00

ARTICHOKE SPINACH DIP

Baked Cream Cheese, Spinach, Jalapeños & Artichoke. Served with Warm Tortilla Chips 10.00

BBQ PORK

Pork Marinated in Soy Sauce, Sugar & Sesame Oil. Topped with Sesame Seeds 9.00

BUTTERFLY SHRIMP (4 PC)

Breaded & Deep Fried Shrimp 6.50

CRAB PUFFS (6 PC)

Imitation Crab Meat & Cream Cheese Wrapped in a Wheat Flour Pastry and Deep Fried 5.50

DEEP FRIED MUSHROOMS (8 PC)

Breaded Button Mushrooms 7.00

POTSTICKERS (6 PC)

Pan Fried Dumplings with Chicken, Cabbage, Ginger & Green Onions in an Egg Washed Wheat Flour Pastry 9.00

SAMOSAS (3 PC)

Potatoes, Onions & Corn in a Mild Curry Sauce Wrapped in a Wheat Flour Pastry and Deep Fried 6.50

SPRING ROLLS (3 PC)

Cabbage, Carrots & Bean Vermicelli Wrapped in a Wheat Flour Pastry and Deep Fried 6.50

STUFFED MUSHROOMS (10 PC)

Baked Mushrooms Filled with Cream Cheese, Sundried Tomatoes & Pesto. Topped with Parmesan 9.00

SOUP

HOT & SOUR SOUP*

[Large Bowl Only] Shrimp, Chicken, Tofu, Egg, Chinese & Wood Ear Mushrooms, Carrots & Chili in Chicken Broth 12.00

(CHICKEN OR BBQ PORK) RICE VERMICELLI NOODLE SOUP

[Large Bowl Only] Mushrooms, Bok Choy, Broccoli, Carrots & thin Rice Vermicelli Noodles in Chicken Broth 12.00 (*Substitute Beef or Shrimp 1.00*) (*Substitute Udon or Wide Noodles 1.00*)

CHICKEN WONTON SOUP

[Large Bowl Only] Chicken & Cabbage Wrapped in Wheat Flour Pastry in a Bowl of Chicken Broth. Topped with BBQ Pork, Broccoli, Bok Choy, Carrots & Mushrooms 13.00

WOR WONTON SOUP

[Large Bowl Only] Chicken & Cabbage Wrapped in Wheat Flour Pastry in a Bowl of Chicken Broth. Topped with Shrimp, BBQ Pork, Chicken, Broccoli, Bok Choy, Carrots, Onions & Mushrooms 15.00

EGG FLOWER SOUP

Onions, Celery, Carrots & Egg in Chicken Broth

CUP 2.50 BOWL 4.00 LARGE BOWL 7.00

SOUP OF THE DAY

CUP 3.50 BOWL 5.00 LARGE BOWL 9.00

CHINESE

Served with Steamed Rice

CHICKEN 14.00 BEEF 15.00 SHRIMP 15.00

ASPARAGUS

Stir Fried Asparagus, Onions, Carrots & Garlic

BROCCOLI (*Beef contains Garlic Oyster Sauce*) Stir Fried Broccoli, Carrots, Onions & Mushrooms in light Chicken Broth Sauce

CASHEW

Stir Fried Onions, Mushrooms, Carrots, Broccoli, Bok Choy, Cauliflower, Celery, Squash & Peapods in light Chicken Broth Sauce. Topped with Cashews

CURRY *

Stir Fried Potatoes, Carrots, Onions & Peppers in a Spicy Yellow Curry Sauce

GARLIC GREEN BEANS

Stir Fried Green Beans, Carrots & Onions in Garlic Soybean Sauce

GENERAL TSO'S *

Deep Fried Chicken (thigh meat) or choice of Sautéed meat Tossed in Garlic Sweet & Sour Chili Sauce. Topped with Sesame Seeds

KUNG PAO *

Stir Fried Mushrooms, Peppers, Carrots, Celery, Chili, Onions & Zucchini in Sweet Garlic Tomato Soy Sauce. Topped with Peanuts

LEMON

Fried Chicken Breast or choice of Sautéed Meat with Peppers, Peaches & Onions in Sweet Lemon Sauce

MIXED VEGETABLES IN BLACK BEAN SAUCE

Stir Fried Broccoli, Mushrooms, Carrots, Onions, Cauliflower, Bok Choy, Celery, Squash & Peppers in Garlic Black Bean Oyster Sauce

MONGOLIAN *

Stir Fried Peppers, Carrots & Onions in Garlic Chili Oyster Sauce. Garnished with Deep Fried Crispy Rice Vermicelli Noodles

ORANGE

Deep Fried Chicken Breast or choice of Sautéed Meat Tossed with Peppers, Peaches, Ginger & Onions in a Sweet Orange Sauce

SWEET & SOUR

Deep Fried Chicken (thigh meat) or choice of Sautéed Meat Tossed with Peppers, Onions, Tomatoes, Carrots, Pineapple & Peaches in Sweet & Sour Sauce

SZECHUAN *

Stir Fried Onions, Peppers, Carrots & Mushrooms in Garlic Chili Oyster Soybean Sauce. Served with Broccoli

TERIYAKI

Stir Fried with Onions, Mushrooms & Carrots in Sweet Garlic Ginger Soy Sauce. Served with side of Broccoli

CHINESE SEAFOOD

Served with Steamed Rice

HAPPY FAMILY

Shrimp, Beef, Chicken & BBQ Pork Sautéed with Broccoli, Cauliflower, Bok Choy, Celery, Squash, Onions, Carrots & Mushrooms in Sweet & Sour Oyster Sauce 16.00

SEAFOOD & CHICKEN COMBO

Stir Fried Scallops, Shrimp, Salmon & Chicken with Asparagus, Peapods, Mushrooms, Squash, Celery, Onions & Carrots. Topped with Cashews 19.00

CURRY SALMON *

Grilled Salmon over Yellow Curry Mixed with Peaches, Peppers, Onions & Carrots 19.00

SALMON IN BLACK BEAN SAUCE

Grilled Salmon Covered with Garlic Black Bean Oyster Sauce. Served with a Side of Vegetables 19.00

SWEET & SOUR SALMON

Grilled Salmon Covered with Sautéed Peppers, Onions, Tomatoes, Carrots, Pineapple & Peaches in Sweet & Sour Sauce 19.00

HONEY WALNUT PRAWNS

Lightly Breaded Fried Prawns Finished with a Coat of Lemon Cream Sauce. Topped with Honey Glazed Walnuts 17.00

PRAWNS IN BLACK BEAN SAUCE

Sautéed Prawns with Peppers, Onions, Carrots & Broccoli in Garlic Black Bean Oyster Sauce 17.00

SALT & PEPPER PRAWNS *

Lightly Breaded Fried Prawns Sautéed with Onions, Chili & Peppers 17.00

CHINESE SEAFOOD

Served with Steamed Rice

KUNG PAO SCALLOPS *

Sautéed Scallops with Mushrooms, Peppers, Carrots, Celery, Chili, Onions & Zucchini in Sweet Garlic Tomato Soy Sauce. Topped with Peanuts 20.00

SCALLOPS IN BLACK BEAN SAUCE

Sautéed Scallops with Mushrooms, Peppers, Onions & Carrots in Garlic Black Bean Oyster Sauce. Served with a Side of Broccoli 20.00

SAUTÉED HALIBUT

Sliced Halibut, Mushrooms, Ginger, Onions, Celery, Carrots, Asparagus & Peapods in a Chicken Broth Sauce 23.00

FRIED RICE

*All fried rice is made fresh to order, no sides available

BBQ PORK FRIED RICE

Stir Fried Jasmine White Rice, Eggs, Green Onions & BBQ Pork with a Hint of Soy Sauce 11.00

CHICKEN FRIED RICE

Stir Fried Jasmine White Rice, Eggs, Green Onions & Chicken with a Hint of Soy Sauce 11.00

MARCO POLO SPECIAL FRIED RICE

Stir Fried Jasmine White Rice, Eggs, Green Onions, Shrimp, BBQ Pork & Chicken with a Hint of Soy Sauce 13.00

PINEAPPLE FRIED RICE (BBQ PORK OR CHICKEN)

Stir Fried Jasmine White Rice with Eggs, Pineapple, Carrots & Broccoli 12.00

SHRIMP FRIED RICE

Stir Fried Jasmine White Rice, Eggs, Green Onions & Shrimp with a Hint of Soy Sauce 13.00

RICED CAULIFLOWER

CURRY RICED CAULIFLOWER *

[Add Chicken \$2, Beef \$2.50, Shrimp \$2.50, Add Salmon \$5] Stir Fried Riced Cauliflower, Carrots, Onions, Celery, Broccoli & Bell Peppers with Curry Powder over a Bed of Steamed Cabbage 13.50

NOODLES

MARCO POLO NOODLES

Stir Fried Chicken Breast, BBQ Pork, Shrimp, Mushrooms, Onions, Carrots, Broccoli & Bok Choy Over a Bed of Crispy Fried Egg Noodles 15.00

PAD THAI *

(Chicken or BBQ Pork) House made Tamarind Oyster Sauce Sautéed with Rice Noodles, Onions, Tomatoes, Chili, Bean Sprouts, Peppers, Carrots, Cilantro & Pickled Ginger. Topped with Sesame Seeds & Egg 13.00 (*Substitute Beef or Shrimp 1.00*)

SINGAPORE CURRY RICE VERMICELLI *

(Chicken or BBQ Pork) Stir Fried thin Rice Noodles with Carrots, Onions, Bean Sprouts & Peppers with Yellow Curry 13.00 (*Substitute Beef or Shrimp 1.00*) (*Substitute Wide Noodles 1.00*)

YAKISOBA

(Chicken or BBQ Pork) Stir Fried Ramen Egg Noodles with Onions, Cabbage, Carrots & Broccoli in Sweet Garlic Ginger Soy Sauce 13.00 (*Substitute Beef or Shrimp 1.00*)

YAKI UDON

(Chicken or BBQ Pork) Stir Fried Japanese Noodles with Onions, Cabbage, Carrots & Broccoli in Sweet Garlic Ginger Soy Sauce 14.00 (*Substitute Beef or Shrimp 1.00*)

WIDE NOODLES

(Chicken or BBQ Pork) Stir Fried Wide Rice Noodles with Onions, Carrots & Bean Sprouts in Soy Sauce 14.00 *(Substitute Beef or Shrimp 1.00)*

EUROPEAN

[Add Cup of Soup 2.00]

FRENCH PEPPER STEAK

Pan Seared 10 oz New York with Cracked Black Pepper Corns. Finished with Sherry Wine Onion Cream Reduction. Served with Red Potatoes & Sautéed Vegetables 22.00

CHICKEN PARMESAN

Breaded & Fried Chicken Breast Topped with Provolone, Marinara Sauce & Parmesan. Served with Fettuccine Alfredo 17.00

RASPBERRY PISTACHIO CHICKEN

Pan Seared Pistachio Crusted Chicken Breast. Finished with Raspberry Sauce. Served with Sautéed Vegetables and Pasta Alfredo 17.00

EGGPLANT PARMESAN

Breaded & Fried Eggplant Topped with Marinara & Parmesan. Served with Pasta Alfredo 14.00

FISH AND CHIPS

3 Pieces of Hand Breaded and Fried Halibut. Served with French Fries 17.00

PAN SEARED HALIBUT

Pan Seared Halibut in a Lemon Caper Cream Sauce with a Brown Rice Blend & Sautéed Vegetables 25.00

SICILIAN SALMON

Grilled Salmon Basted with Lemon, Olive Oil and topped with Pesto and Parmesan Cheese. Served with Sautéed Vegetables and Pasta Alfredo 19.00

PASTA

[Add Cup of Soup 2.00]

FETTUCCINE ALFREDO

A Classic Fettuccine Tossed in Rich Parmesan Cream Sauce 13.00 (*Add Chicken & Mushrooms 2.00*)

SEAFOOD FETTUCCINE ALFREDO

Salmon, Shrimp & Scallops in a Creamy Sherry Alfredo Tossed with Fettuccine 19.00 (*Substitute Ravioli 1.00*)

SPINACH RAVIOLI

Spinach & Cheese Stuffed Ravioli. Topped with Marinara and Alfredo Sauce 14.00

SMOKED SALMON RAVIOLI

Spinach & Cheese Stuffed Ravioli Tossed with Sliced Smoked Salmon, Mushrooms, Tomatoes & Green Onions in Sundried Tomato Cream Sauce 19.00

CHICKEN PESTO PASTA

Mushrooms, Artichoke Hearts & Sundried Tomatoes Tossed in a Creamy Pesto Sauce with Fettuccine Pasta. Topped with Grilled Chicken 17.00 *(Substitute Ravioli 1.00)*

PASTA CASTELLANA WITH CHICKEN

Prosciutto, Sliced Chicken, Mushrooms, Artichoke Hearts & Sundried Tomatoes Tossed with Fettuccine Pasta in Sundried Tomato Cream Sauce 17.00 (*Substitute Scallops 5.00*)

BURGERS

[Add Cup of Soup 2.00]

CHIPOTLE KOBE BURGER

Half Pound American Kobe Beef Topped with Provolone Cheese, Caramelized Onions, Tomato & Chipotle Sauce. Served with Fries 15.00

CHEESEBURGER

2 Beef Patties Topped with Cheddar Cheese, Tomato & Mayo. Served with Fries 13.00

KID SPECIALS

10 & under

BUTTERFLY SHRIMP 4 Breaded and Fried Shrimp. Served with Fries or Steamed Broccoli 8.00

CHEESEBURGER Served with Fries or Steamed Broccoli 10.00

CHICKEN FINGERS Served with Fries or Steamed Broccoli 10.00

GRILLED CHEESE SANDWICH Served with Fries or Steamed Broccoli 9.00

FETTUCCINE With your choice of Marinara or Alfredo. Topped with Parmesan 10.00 *(Add Chicken 2.00)*

SENIOR SPECIALS

60 & over No Substitutions

BROCCOLI (Chicken or Tofu) Stir Fried Broccoli, Carrots, Onions & Mushrooms. Choice of Rice 13.00

CASHEW (Chicken or Tofu) Stir Fried Onions, Mushrooms, Carrots, Broccoli, Bok Choy, Cauliflower, Celery, Squash & Peapods. Topped with Cashews. Choice of Rice 13.00

MIXED VEGETABLES IN BLACK BEAN

SAUCE (Chicken or Tofu) Stir Fried Broccoli, Mushrooms, Carrots, Onions, Cauliflower, Bok Choy, Celery, Squash & Peppers in Garlic Black Bean Sauce. Choice of Rice 13.00

GRILLED CHICKEN

2 Grilled Chicken Breasts. Served with Vegetables and Brown Rice 14.00

GRILLED SALMON

Served with Vegetables and Roasted Potatoes 18.00

BEVERAGES

ICED TEA (Free Refills) 3.00 Fresh brewed black tea

ARNOLD PALMER (Free Refills) 3.50 Fresh brewed black tea & lemonade

LEMONADE (Free Refills) 3.50

STRAWBERRY LEMONADE 4.00

ITALIAN CREAM SODA 4.00

MILK 3.00

ORANGE JUICE 3.50

APPLE JUICE 3.50

SPARKLING APPLE JUICE 3.50

COFFEE 2.00

HOT CHOCOLATE 2.50

DESSERT

FLOURLESS CHOCOLATE CAKE 6.50 (Topped with Raspberry Sauce)

LEMON BERRY CAKE 7.00

NY STYLE CHEESECAKE 6.00 (Topped with Raspberry or Chocolate Sauce)

CHOCOLATE OVERLOAD TORTE 6.50

CHOCOLATE COFFEE ICE CREAM CAKE 6.50

HOUSEMADE GLUTEN FREE DESSERT

GF/VEGAN COCONUT SWEET POTATO CAKE 6.50

GF/VEGAN CHOCOLATE MINT CAKE 6.50

GF/VEGAN CHOCOLATE CARAMEL CAKE 6.50

GF/VEGAN PINEAPPLE ORANGE CAKE 6.50