

Marco Polo

Global Restaurant

GLUTEN FREE

MENU



- Ingredients contain NO gluten, wheat or soy sauce
- Some entrees may contain dairy products or eggs
- Special dietary requests are welcome, ask your server for more options

17% Gratuity Added to Groups of 10 or More

APPETIZERS

[VG] GF ARTICHOKE SPINACH DIP
Baked Cream Cheese, Spinach, Jalapeños &
Artichoke. Served with Warm
GF Tortilla Chips 10.00

[VG] GF STUFFED MUSHROOMS (10 PC)
Baked Mushrooms Filled with Cream Cheese,
Sundried Tomatoes & Pesto.
Topped with Parmesan 9.00

SOUP

**[V] GF TOFU RICE VERMICELLI
NOODLE SOUP**
[Large Bowl Only]
Steamed Tofu with thin Rice Vermicelli Noodles,
Mushrooms, Bok Choy, Broccoli &
Carrots in Vegetable Broth 12.00
(Sub Wide Noodles 1.00)

[VG] GF VEGGIE HOT & SOUR SOUP *
[Large Bowl Only]
Steamed Tofu, Egg, Chinese & Wood Ear
Mushrooms, Chili & Carrots in Vegetable Broth
(Vegan Version Available) 11.00

GF CHICKEN RICE VERMICELLI NOODLE SOUP

[Large Bowl Only]
Chicken with thin Rice Vermicelli Noodles,
Mushrooms, Bok Choy, Broccoli &
Carrots in Chicken Broth 12.00
(Sub Wide Noodles 1.00)

GF HOT & SOUR SOUP *

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

GF 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

* = Spicy Dish, your choice of: Mild, Medium or Hot [V] = Vegan [VG] = Vegetarian

CHINESE

Served with Steamed Rice

CHICKEN 14.00

BEEF 15.00

SHRIMP 15.00

GF ASPARAGUS

Stir Fried Asparagus, Onions, Carrots & Garlic

GF BROCCOLI

Stir Fried Broccoli, Carrots, Onions & Mushrooms

**Beef Contains Garlic*

GF CURRY *

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

GF GARLIC GREEN BEANS

Stir Fried Green Beans, Carrots & Onions in Garlic Sauce

GF GARLIC MIXED VEGETABLES

Stir Fried Cauliflower, Broccoli, Mushrooms, Carrots, Onions, Bok Choy, Zucchini, Squash & Peapods in Garlic Sauce

GF KUNG PAO *

Sautéed Mushrooms, Peppers, Carrots, Celery, Onions, Chili & Zucchini in a Sweet Garlic Tomato Tamari Sauce. Topped with Peanuts

GF MONGOLIAN *

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

GF ORANGE

Sautéed Peppers, Peaches, Ginger & Onions in a Sweet Orange Sauce

GF SWEET & SOUR

Sautéed Peppers, Onions, Tomatoes, Carrots, Pineapple & Peaches in Sweet & Sour Sauce

GF SZECHUAN *

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

GF TERIYAKI

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

CHINESE SEAFOOD

Served with Steamed Rice

GF GARLIC SALMON

Grilled Salmon Over Garlic Sauce.

Served with a Side of Veggies 19.00

GF HONEY WALNUT PRAWNS

Lightly Breaded Fried Prawns Finished with a Coat of Light Lemon Cream Sauce.

Topped with Honey Glazed Walnuts 17.00

GF KUNG PAO SCALLOPS *

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

GF SALT & PEPPER PRAWNS *

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

GF SAUTÉED HALIBUT

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

GF SEAFOOD & CHICKEN COMBO

Stir Fried Scallops, Shrimp, Salmon & Chicken with Asparagus, Peapods, Squash, Celery, Onions, Carrots & Mushrooms in light Chicken Broth Sauce 19.00

GF SWEET & SOUR SALMON

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

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NOODLES

GF PAD THAI CHICKEN*

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

GF SINGAPORE CURRY RICE

VERMICELLI CHICKEN*

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

GF YAKISOBA CHICKEN

Stir Fried Rice Noodles with Onions, Cabbage, Carrots & Broccoli in Sweet Garlic Ginger Tamari Soy Sauce 13.00 *(Substitute Beef or Shrimp 1.00)*

GF WIDE NOODLE CHICKEN

Stir Fried Rice Noodles with Onions, Carrots & Bean Sprouts in Tamari 14.00 *(Substitute Beef or Shrimp 1.00)*

FRIED RICE

[VG]GF VEGETABLE FRIED RICE

Stir Fried Jasmine White Rice, Eggs, Carrots & Broccoli with Tamari Sauce 11.00 (Vegan Version Available)

GF CHICKEN FRIED RICE

Stir Fried Jasmine White Rice, Eggs, Green Onions & Chicken with Tamari Sauce 11.00

GF SHRIMP FRIED RICE

Stir Fried Jasmine White Rice, Eggs, Green Onions & Shrimp with Tamari Sauce 13.00

RICED CAULIFLOWER

GF CURRY RICED CAULIFLOWER *

[Add Tofu or 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

EUROPEAN

[Add Cup of Soup 2.00]

GF 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

GF RASPBERRY PISTACHIO CHICKEN

Pan Seared Pistachio Crusted Chicken Breast. Seared with Butter & Finished with Raspberry Sauce. Served with Sautéed Vegetables & Choice of Rice or Potatoes 17.00

GF PAN SEARED HALIBUT

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

GF SICILIAN SALMON

Salmon, Charbroiled and Basted with Lemon, Olive Oil & Pesto. Topped with Parmesan Cheese. Served with Sautéed Vegetables & Choice of Rice or Potatoes 19.00

GF CHICKEN & MUSHROOM ALFREDO

Chicken & Mushrooms Sautéed with GF Pasta in a Creamy Alfredo Sauce 16.00

GF SEAFOOD ALFREDO

Salmon, Shrimp & Scallops in a Creamy Sherry Alfredo Sauce Tossed with GF Pasta 19.00

GF CHICKEN PESTO PASTA

Mushrooms, Sundried Tomatoes & Artichokes Tossed with GF Pasta in Pesto Cream Sauce. Topped with Grilled Chicken 17.00

GF CHICKEN PASTA CASTELLANA

Prosciutto, Chicken, Mushrooms, Artichoke Hearts & Sundried Tomatoes Tossed with GF Pasta in Sundried Tomato Cream Sauce 17.00

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VEGETARIAN CHINESE

Served with Steamed Rice

- [V] GF BROCCOLI TOFU**
Stir Fried Broccoli, Carrots, Onions & Mushrooms with Steamed Tofu 14.00
- [V] GF CURRY VEGETABLES ***
Stir Fried Broccoli, Cauliflower, Zucchini, Carrots, Onions, Peppers, Mushrooms & Potatoes in a Yellow Curry Sauce 13.00
- [V] GF GARLIC MIXED VEGETABLES**
Stir Fried Broccoli, Bok Choy, Peapods, Cauliflower, Squash, Celery, Mushrooms, Carrots, Zucchini & Onions in Garlic Sauce 13.00
- [V] GF GARLIC GREEN BEANS**
(Tofu or Mushrooms)
Stir Fried Green Beans, Carrots & Onions in Garlic Sauce 14.00
- [V] GF KUNG PAO TOFU ***
Steamed Tofu Sautéed with Mushrooms, Peppers, Zucchini, Carrots, Celery, Chili & Onions in a Sweet Garlic Tomato Tamari Sauce.
Topped with Peanuts 14.00
- [V] GF SWEET & SOUR TOFU**
Steamed Tofu Tossed with Peppers, Onions, Tomatoes, Pineapple, Carrots & Peaches in Sweet & Sour Sauce 14.00
- [V] GF TERIYAKI TOFU**
Steamed Tofu Sautéed with Onions, Mushrooms & Carrots in Sweet Garlic Tamari Sauce. Served with a side of Broccoli 14.00

VEGETARIAN NOODLES

- [V] GF PAD THAI TOFU ***
House made Tamarind Sauce Sautéed with Rice Noodles, Steamed Tofu, Onions, Tomatoes, Bean Sprouts, Bell Peppers, Carrots, Cilantro & Pickled Ginger. Topped with Sesame Seeds 13.00
- [V] GF SINGAPORE CURRY RICE VERMICELLI WITH TOFU ***
Stir Fried Rice Noodles with Steamed Tofu, Carrots, Onions, Bean Sprouts & Peppers With Yellow Curry 13.00 (Substitute Wide Noodles 1.00)
- [V] GF YAKISOBA WITH TOFU**
Stir Fried Rice Noodles with Onions, Cabbage, Carrots & Broccoli in Sweet Garlic Ginger Tamari Soy Sauce 13.00
- [V] GF WIDE NOODLES WITH TOFU**
Stir Fried Rice Noodles with Onions, Carrots & Bean Sprouts in Tamari Sauce 14.00

VEGETARIAN PASTA

[Add Cup of Soup 2.00]

- [VG] GF PASTA ALFREDO**
GF Pasta Tossed in a Creamy Alfredo Sauce 13.00
- [VG] GF BROCCOLI & MUSHROOM ALFREDO**
Broccoli & Mushrooms Tossed with GF Pasta in a Creamy Alfredo Sauce 15.00
- [VG] GF PESTO PASTA**
Mushrooms, Sundried Tomatoes & Artichokes Tossed with GF Pasta in Pesto Cream Sauce 15.00
- [VG] GF PASTA CASTELLANA**
Mushrooms, Artichoke Hearts & Sundried Tomatoes Tossed with GF Pasta in Sundried Tomato Cream Sauce 15.00

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SPECIALTY DRINKS

Blood Orange Margarita

*Blood Orange Liqueur, Tequila & Triple Sec
Shaken with Sweet & Sour served with a Sugared Rim 7.50*

Ginger Martini

*Yazi Ginger Vodka, Triple Sec, Cranberry Juice and fresh
Lime with an Orange Twist 8.50*

PearFection

*Wild Roots Pear Vodka, Peach Schnapps &
Sprite with fresh Lemon & Lime 8.00*

Oregon Buck

*Pendleton Whiskey with fresh Lime,
topped with Ginger Ale 8.00*

Lemondrop Martini

*Citrus Vodka, Limoncello, Simple Syrup & fresh Lemon
Juice served with a Sugared Rim 8.50*

Passionfruit Mai Tai

*Passionfruit Malibu Rum, Orange and Pineapple Juice
Topped with Grenadine and Myer's Dark Rum 8.50*

Pama Whiskey Sour

*Crown Royal Whiskey, Pomegranate Liqueur
and Sweet & Sour 8.00*

DRAFT BEER

Black Butte Porter *Deschutes - Oregon 5*

Blue Moon – *Colorado 5*

ROTATING CIDER 5

ROTATING IPA 5.75

WHITE WINES

Chardonnay

Organic Bonterra – California 7/gls 25/btl

Riesling

Fetzer – California 7/gls 25/btl

Pinot Gris

Willamette Valley Vineyard – Oregon 7/GLS 25/BTL

Sauvignon Blanc

Yealands - New Zealand 7/gls 25/btl

Rosé of Pinot Noir

Stoller – Dundee, Oregon 9/gls 33/btl

Sparkling Prosecco

Lunetta - Cavit, Italy 6/gls

RED WINES

Pinot Noir

*Underwood – Oregon 7/gls 25/btl
Willamette Valley Vineyard – Oregon 9/gls 33/btl*

Malbec

Dona Paula Los Cardos- Argentina 7/gls 25/btl

Cabernet Sauvignon

Rockpoint – Southern Oregon 7/gls 25/btl

Merlot

Bogle – California 7/gls 25/btl

BOTTLED BEER

Inversion IPA *Deschutes - Oregon 4.50*

Mirror Pond Pale Ale *Deschutes - Oregon 4.50*

Sapporo - *Japan 4.00*

Coors Light - *Colorado 4.00*

Hefeweizen Pyramid - *Washington 4.00*

GF Hophoria IPA (Can) - *Evasion 5.00*

[VG] GF EGG FOO YOUNG (2 PCS)

Pan Fried Patties made of GF Bread, Egg, Celery,
Onions & Carrots. Topped with Brown Gravy 6.00