Marco's

New Years Eve Menu

Soup & Salad

Soup Du Jour: Cup \$4.50 / Bowl \$5.50

Chef Choice Homemade Soup

Crab Bisque: Cup \$6 / Bowl \$7

Rich and Creamy bisque made from fresh Dungeness Crab meat

Appetizers

Scallops wrapped in Bacon (5) \$10

Served with remoulade sauce

Entrees

served with house garden salad or soup du jour

Marco's "Famous" All You Can Eat Dungeness Crabs \$65

With garlic bread & Old Bay Fries

Surf & Turf \$60

6oz Lobster Tail & 8oz Char grilled Filet served with Shiitake Mushroom glaze, asparagus & potato souffle'

Chicken Marsala \$30

With wild mushrooms in a sweet marsala wine sauce served with mixed green beans & potato souffle.

Desserts

Tiramisu \$10

Coffee Flavored Italian Dessert made of Lady Fingers, dipped in coffee, layered with a whipped mixture of eggs, sugar, mascarpone cheese, flavored with cocoa.

Apple Cobbler \$8

Topped with Vanilla Ice Cream

Each Guests Receives a Complimentary Champagne Toast

Ma<mark>rco's wo</mark>uld like to th<mark>ank</mark> you for <mark>your pa</mark>tronage &. loyalty during the year. We wish all of our friends & family a safe, healthy and Happy New Year!

House Garden Salad \$3

Mixed greens, tomato, cucumber, red cabbage and your choice of dressing

Classic Caesar Salad \$3

Crisp hearts of romaine tossed in Caesar dressing topped with herbed croutons & parmesan cheese

Shrimp Tempura (3) \$10

Served with remoulade sauce

NY Strip Steak \$45

140z Strip Steak served Oscar Style served with asparagus & potato souffle'

Filet Mignon Champignon \$40

8oz Char grilled Filet with Shiitake demi glaze, asparagus & potato souffle'

Frutti Di Mare \$50

Shrimp, Scallops, Clams, Crab & 1/2 lobster tail served over Pappardelle with your choice of Marinara, White wine garlic butter or Fra Diavlo '