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## MARCO'S RESTAURANT INDIAN SPRING



### STARTERS

- JUMBO SHRIMP COCKTAIL (5PCS) / \$14
- CHEESESTEAK EGG ROLLS WITH QUESO / \$14  
CHEESE SAUCE & SPICY KETCHUP
- STEAMED PORK DUMPLINGS  
(5PCS) / \$10 • (10PCS) / \$15  
SERVED WITH A TANGY DIPPING SAUCE
- STUFFED LONG HOTS / \$14  
LOCALLY GROWN LONG HOTS STUFFED WITH MEATBALLS &  
SPINACH TOPPED WITH SHARP PROVOLONE CHEESE &  
SERVED OVER MARINARA SAUCE
- EGGPLANT ROLLANTINI / \$18  
GRILLED STUFFED EGGPLANT WITH SHRIMP & CRAB  
RICOTTA SERVED WITH AN AURARA BLUSH SAUCE
- QUESADILLA / \$15  
CHICKEN OR STEAK GRILLED WITH ONIONS, PEPPERS,  
CHEDDAR JACK CHEESE, GARNISHED WITH  
SALSA AND SOUR CREAM
- BUFFALO CHICKEN DIP / \$14  
TANGY & CREAMY DIP WITH ZIP,  
SERVED WITH GRILLED PITA BREAD
- CREAMY LOBSTER & SHRIMP BISQUE  
CUP \$6 • BOWL \$8
- MARCO'S SOUP DU JOUR / CUP \$4.50 • BOWL \$5.50

### BASKETS

- CHICKEN FINGERS (5) & FRENCH FRIES / \$13
- HOME STYLE BATTERED ONION RINGS / \$8  
SERVED WITH CHIPOTLE RANCH DIPPING SAUCE
- FRENCH FRIES / \$6 • ADD CHEESE / \$8  
CHOOSE CRISPY COATED OR SHOE STRING

### MARCO'S SIGNATURE WINGS

YOUR CHOICE OF SAUCE:

CLASSIC MILD, HOT, HONEY BBQ, GARLIC PARMESAN  
OR HONEY SCALLION SRIRACHA

- JUMBO BUFFALO WINGS  
5 WINGS \$10 • 10 WINGS \$15 • 15 WINGS \$20
- BONELESS CHICKEN WINGS  
7 WINGS \$7 • 14 WINGS \$12 • 21 WINGS \$17

### FLATBREAD PIZZAS

- CHEESE PIZZA / \$12  
A BLEND OF MOZZARELLA & PROVOLONE CHEESE  
WITH TOMATO SAUCE
- MEDITERRANEAN / \$16  
SHRIMP, SPINACH, TOMATOES & FETA
- PHILLY CHEESESTEAK / \$15  
CHICKEN OR BEEF, GRILLED ONIONS,  
AMERICAN & CHEDDAR CHEESE
- VEGETARIAN / \$14  
GRILLED EGGPLANT, SPINACH, MUSHROOMS &  
TOMATOES WITH RICOTTA CHEESE

### SIDES

- FRESH SEASONAL FRUIT / \$5
- ONION RINGS / \$5
- HOUSE GARDEN SALAD / \$5
- CLASSIC CAESAR SALAD / \$6
- SHOESTRING TRUFFLE FRIES / \$6
- COLESLAW / \$3
- FRENCH FRIES / \$4

### SALADS

- SALMON & WATERMELON / \$17  
SWEET BOURBON GLAZED SALMON, WATERMELON CILANTRO  
SALSA, ROMAINE LETTUCE, SLICED GOAT CHEESE,  
TOMATOES & CARROTS DRIZZLED WITH BALSAMIC GLAZE
- TURKEY & STRAWBERRY / \$16  
MARINATED TURKEY BREAST, FRESH STRAWBERRIES, DRIED  
CRANBERRIES, FETA CHEESE, CANDIED WALNUTS, BACON,  
OVER MIXED GREENS WITH RASPBERRY VINAIGRETTE
- MEDITERRANEAN / \$15  
GRILLED LEMON HERB CHICKEN OVER ROMAINE & ICEBERG  
LETTUCE WITH AVOCADO SLICES, OLIVES, TOMATOES AND  
CUCUMBERS IN A LIGHT LEMON OIL & VINEGAR
- SEAFOOD MANGO SALAD / \$19  
PAN SEARED MESQUITE SCALLOPS, SHRIMP, CRABMEAT,  
ROMAINE LETTUCE, FRESH MANGO IN A LIME VINAIGRETTE
- ARUGULA HARVEST SALAD / \$18  
YOUR CHOICE OF GRILLED CHICKEN OR 5 PIECES OF  
JUMBO SHRIMP WITH TENDER BABY ARUGULA, CANDIED  
WALNUTS, PEARS, CRAN RAISINS, AND GOAT CHEESE  
WITH RASPBERRY VINAIGRETTE  
SUBSTITUTE 6OZ. CAJUN FILET MIGNON +\$6
- CLASSIC CAESAR / \$11  
ROMAINE LETTUCE, REGGIANO PARMESAN CHEESE, TOSSED  
IN CREAMY CAESAR DRESSING WITH GARLIC TOAST POINT  
ADD: 6OZ. GRILLED CHICKEN +\$4  
6OZ. PANKO FRIED CRAB CAKE +\$9 / 6OZ. SALMON +\$6  
5 JUMBO SHRIMP +\$7 / 6OZ. SESAME CRUSTED AHI TUNA +\$7



### ENTREES

ALL ENTREES SERVED WITH HOUSE GARDEN SALAD,  
SUBSTITUTE CAESAR SALAD FOR + \$4

- NEW YORK STRIP STEAK / \$36  
12 OUNCE STEAK IN A MUSHROOM TRUFFLE CREAM SAUCE
- FILET MIGNON / 8 OUNCE \$36 • 6 OUNCE \$29  
SHALLOT MUSHROOM SAUCE
- ORIENTAL AHI TUNA / \$30  
SESAME SEED CRUSTED TUNA, WITH WASABI CREAM  
& TERIYAKI SAUCE, SERVED WITH RICE
- FILET ROYALE / \$40  
8 OUNCE GRILLED FILET MIGNON OVER DEMI GLAZE  
TOPPED WITH PORTABELLA MUSHROOMS &  
JUMBO LUMP CRAB IN LEMON BUTTER
- CRAB CAKE / \$36  
YOUR CHOICE OF PANKO FRIED OR BROILED LUMP CRAB  
WITH FRESH HERBS & SEASONINGS
- SEAFOOD AMERICA / \$35  
SHRIMP, SCALLOPS & JUMBO LUMP CRAB IN A  
LOBSTER CREAM SAUCE OVER INVOLTINI PASTA
- PORK CHOP / \$32  
PORCINI CRUSTED 12 OUNCE BONE-IN RIB EYE CHOP  
TOPPED WITH GORGONZOLA IN A PORT WINE REDUCTION
- MISO GLAZED SEA BASS / \$40  
PAN SEARED SEA BASS WITH A SOY GINGER GLAZE OVER RISOTTO
- SALMON OSCAR / \$34  
WITH CRAB MEAT AND ASPARAGUS IN A SAFFRON CREAM SAUCE
- BROILED SALMON / \$30  
SERVED OVER SPINACH MUSHROOM RICE PILAF  
TOPPED WITH A LEMON BUTTER SAUCE
- WILD MUSHROOM RAVIOLI / \$34  
SERVED WITH SAUTEED SHRIMP AND JUMBO LUMP  
CRAB MEAT IN A FRESH SAGE CREAM SAUCE
- SCALLOP & GNOCCHI PICCATA / \$32  
POTATO GNOCCHI, SCALLOPS & SUNDRIED TOMATOES  
IN A LEMON CAPER SAUCE
- CHICKEN PARMESAN & INVOLTINI PASTA / \$26  
ITALIAN STYLE BREADED CHICKEN WITH MARINARA SAUCE &  
PROVOLONE CHEESE SERVED WITH MARCO'S HOMEMADE  
INVOLTINI PASTA WITH RED SAUCE & GARLIC BREAD
- BABY BACK SPARE RIBS  
FULL RACK \$32 • HALF RACK \$18  
DELICIOUS SMALL BONE TENDER PORK RIB SMOTHERED IN  
MARCO'S HOMEMADE BBQ SAUCE - WET OR DRY  
SERVED WITH FRENCH FRIES & COLE SLAW
- CHICKEN GORGONZOLA / \$27  
BREADED BREAST OF CHICKEN STUFFED WITH SHITAKE  
MUSHROOMS, SPINACH, CRUMBLERED GORGONZOLA IN A  
GARLIC WHITE WINE BUTTER SAUCE



# SANDWICHES

ALL SERVED WITH POTATO CHIPS,  
SUBSTITUTE FRENCH FRIES FOR POTATO CHIPS + \$3

## MARYLAND CRABCAKE / \$20

PANKO CRUSTED FRIED CRABCAKE ON A KAISER ROLL  
WITH LETTUCE, TOMATO, AND TARTAR SAUCE

## BBQ RUB SALMON BLT WRAP / \$17

GRILLED SWEET BOURBON BBQ RUBBED SALMON WITH  
LEMON DILL MAYONNAISE, LETTUCE, TOMATO &  
BACON ON A WRAP

## GRILLED CHICKEN CAPRESE / \$16

PESTO MAYONNAISE, FRESH MOZZARELLA, TOMATOES,  
BALSAMIC GLAZE ON A TOASTED GARLIC CIABATTA ROLL

## CHICKEN GODFATHER SANDWICH / \$16

SPICY FRIED CHICKEN BREAST WITH HAM, ITALIAN LONG HOTS,  
PROVOLONE CHEESE & SAUTÉED SPINACH ON A LONG ROLL

## MEATBALL PARMESAN / \$15

HOMEMADE MEATBALLS IN MARINARA SAUCE ON A  
LONG ROLL WITH RICOTTA GARLIC SPREAD,  
TOPPED WITH MOZZARELLA CHEESE

## TURKEY AVOCADO WRAP / \$15

GRILLED TURKEY AND AVOCADO WITH A SUNDRIED TOMATO  
RANCH SPREAD, PROVOLONE CHEESE &  
LETTUCE IN A TORTILLA WRAP

## ALL AMERICAN BURGER / \$14

8 OZ BLACK ANGUS BURGER GRILLED TO ORDER WITH  
LETTUCE, TOMATO, ONION & YOUR CHOICE OF CHEESE

## PHILLY STYLE CHEESESTEAK / \$15

A PREMIUM 12OZ. SHAVED RIB EYE & COOPERS SHARP  
AMERICAN CHEESE OR CHEESE WHIZ ON A SESAME  
SEED ROLL, WITH OR WITHOUT FRIED ONIONS.  
ALSO AVAILABLE: CHICKEN OR BUFFALO STYLE CHICKEN

## CLASSIC CLUBHOUSE / \$14

YOUR CHOICE OF HAM, TURKEY, CHICKEN SALAD  
OR TUNA SALAD WITH BACON, LETTUCE AND TOMATO  
ON YOUR CHOICE OF BREAD OR WRAP



# DESSERTS

## BROWNIE SUNDAE / \$7

WARM CHOCOLATE BROWNIE TOPPED WITH VANILLA ICE CREAM,  
CHOCOLATE SYRUP, WHIPPED CREAM AND A CHERRY

## CHOCOLATE LAVA CAKE / \$6

CHOCOLATE CAKE WITH A MOLTEN CHOCOLATE CENTER  
SERVED WARM WITH OUR HOUSE MADE WHIPPED CREAM

## CHOCOLATE PEANUT BUTTER BOMBE / \$6

RICH CHOCOLATE SHELL FILLED WITH LAYERS OF CHOCOLATE  
CAKE, SWEET PEANUT BUTTER FILLING & CHOCOLATE MOUSSE

## BANANAS FOSTER WAFFLE SUNDAE / \$7

A WARM BELGIAN WAFFLE TOPPED WITH BANANAS, CINNAMON,  
BROWN SUGAR & FLAMED RUM OVER VANILLA ICE CREAM,  
WITH WHIPPED CREAM & A CHERRY

## DISH OF RICE PUDDING / \$4.50

TOPPED WITH WHIPPED CREAM

## ICE CREAM SUNDAE / \$5

VANILLA OR CHOCOLATE ICE CREAM, CHOCOLATE SYRUP OR  
CARAMEL SAUCE WITH WHIPPED CREAM & CHERRY

## SPIRITS \$7.50

### HIGH NOON VODKA HARD SELTZERS

CRISP & REFRESHING DRINK WITH ONLY 100 CALORIES,  
NO ADDED SUGAR, GLUTEN FREE. MADE WITH REAL VODKA,  
REAL JUICE AND SPARKLING WATER.

TRY 1 OF THESE FLAVORS:

WATERMELON, PINEAPPLE OR MANGO

### SURFSIDE ICED TEA

SUNSHINE IN A CAN. SURFSIDE ICED TEA IS PROUDLY MADE  
WITH STATESIDE VODKA, IN NON-CARBONATED  
AND 100 CALORIES PER CAN.

IN 3 GREAT FLAVORS TO CHOOSE FROM:

ICED TEA & VODKA, PEACH TEA & VODKA,  
ICED TEA, LEMONADE & VODKA

### BLACK CHERRY OR RASPBERRY WHITE CLAW

IT'S THE PERFECT INTRODUCTION TO THE CRISP  
AND REFRESHING TASTE. A BLEND OF SELTZER  
WATER, GLUTEN FREE ALCOHOL BASE,  
AND A HINT OF FRUIT FLAVOR

## HOUSE WINE

### CK MONDAVI

CABERNET, MERLOT, PINOT GRIGIO, CHARDONNAY

6oz. \$6.25 • 10oz. \$9.25 • Bottle 1.5L \$36

### LA JOLIE FLEUR ROSE

FULL OF FRESHNESS & MINERALITY. COMPLEX & INTENSE  
NOSE REVEALS AROMAS OF FRESH GRAPE FRUIT,  
PEACH & PASSION FRUIT.

6oz. \$6.25 • 10oz. \$9.25 • Bottle 750L \$25

## RED WINE

### FRANCISCAN CABERNET SAUVIGNON

RICH & FULL-BODIED WITH RIPE DARK FRUIT SUCH AS  
BLACKBERRY & PLUM. IT HAS HINTS OF OAK & VANILLA

6oz. \$8.00 • 10oz. \$11.50 • BOTTLE \$27

### OYSTER BAY PINOT NOIR

JUICY RED CHERRY, DRIED HERBS, CEDAR BRUSH & VANILLA

6oz. \$10.25 • 10oz. \$15.25 • BOTTLE \$35

### ENRIQUE MALBEC

SPICED, FRESH CHERRY, SUBTLE TOUCH OF OAK

6oz. \$8.50 • 10oz. \$12.00 • BOTTLE \$27

### MEIOMI PINOT NOIR

RICH GARNET COLOR, AROMAS OF JAMMY FRUIT & TOASTY OAK

6oz. \$13.00 • 10oz. \$16.50 • BOTTLE \$34

## WHITE WINE

### KENDALL JACKSON CHARDONNAY

FRUITY, SMOOTH & SLIGHTLY SPICY MEDIUM BODIED

6oz. \$9.50 • 10oz. \$13.50 • BOTTLE \$31

### KIM CRAWFORD SAUVIGNON BLANC

FRESH & ZESTY WITH FLAVORS OF PINEAPPLE & STONE FRUIT

6oz. \$9.50 • 10oz. \$14 • BOTTLE \$33

### OYSTER BAY SAUVIGNON BLANC

PASSIONFRUIT & TROPICAL FRUIT FLAVORS, CRISP & ELEGANT

6oz. \$9.25 • 10oz. \$13.50 • BOTTLE \$30

### KUNG FU GIRL RIESLING

MEDIUM BODIED, JUICY WITH CITRUS BLOSSOM & LYCHEE

6oz. \$8.50 • 10oz. \$12.25 • BOTTLE \$27

### CAVIT PINOT GRIGIO

FRUITY FLAVORS, LIGHT, CITRUSY, CLEAN & REFRESHING

6oz. \$8.50 • 10oz. \$11.50 • BOTTLE \$27

## SPARKLING WINE

### LALUCA PROSECCO OR ROSE

CABERNET, MERLOT, PINOT GRIGIO, CHARDONNAY

\$8.75 SPLIT

### VERDI SPUMANTE

SPARKLING & ZESTY, SOFT & FRUITY FLAVOR

6oz. \$6.25 • 10oz. \$9.25 • Bottle 1.5L \$31

CHECK OUT MARCO'S CALENDAR FOR  
OUR WEEKEND SPECIALS:

[WWW.MARCOSBANQUET.COM](http://WWW.MARCOSBANQUET.COM)