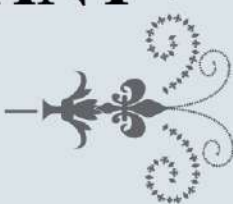


M

MARCO'S RESTAURANT PENNSAUKEN



STARTERS

- JUMBO SHRIMP COCKTAIL (5PCS) / \$14
- CHEESESTEAK EGG ROLLS WITH QUESO / \$14
CHEESE SAUCE & SPICY KETCHUP
- SHRIMP TEMPURA / \$13
5 CRISPY SHRIMP SERVED WITH A TANGY DIPPING SAUCE
- QUESADILLA / \$15
CHICKEN OR STEAK GRILLED WITH ONIONS, PEPPERS,
CHEDDAR JACK CHEESE, GARNISHED WITH
SALSA AND SOUR CREAM
- MARCO'S CRAB DIP / \$16
LUMP CRAB, SPINACH, ARTICHOKE, CHEESE, TORTILLA CHIPS
- 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
- NACHO CHIPS AND SALSA / \$5
- FRENCH FRIES / \$6
- CHEESE FRIES / \$8
- SWEET POTATO WAFFLE FRIES / \$8
SERVED WITH MAPLE BACON SYRUP

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
- CHICKEN SRIRACHA / \$15
A LAYER OF MOZZARELLA TOPPED WITH GRILLED CHICKEN &
SCALLIONS WITH HONEY SRIRACHA SAUCE
- PHILLY CHEESESTEAK / \$15
GRILLED ONIONS, AMERICAN & CHEDDAR CHEESE
- CLASSIC MEAT / \$15
SLICED PEPPERONI & SWEET ITALIAN SAUSAGE WITH
MOZZARELLA CHEESE & TOMATO SAUCE

SIDES

- FRESH SEASONAL FRUIT / \$5
- ONION RINGS / \$5
- HOUSE GARDEN SALAD / \$5
- CLASSIC CAESAR SALAD / \$6

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
- CHICKEN FAJITA / \$15
FAJITA SPICED GRILLED CHICKEN, SHREDDED ROMAINE &
ICEBERG LETTUCE, AVOCADO SLICES, JALAPENO, SALSA,
CHEESE, NACHO CHIPS, CHIPOTLE RANCH DRESSING
- SEAFOOD MANGO SALAD / \$19
PAN SEARED MESQUITE SCALLOPS, SHRIMP, CRABMEAT,
ROMAINE LETTUCE, FRESH MANGO IN A LIME VINAIGRETTE
- ASIAN CHICKEN SALAD / \$15
GRILLED CHICKEN WITH ORIENTAL GLAZE, APRICOTS, CRISPY
WONTON STRIPS, MANDARIN ORANGES, CUCUMBERS &
PEPPERS TOSSED IN A SESAME TERIYAKI DRESSING
- CLASSIC CAESAR / \$11
ROMAINE LETTUCE, REGGIANO PARMESAN CHEESE, TOSSED
IN CREAMY CAESAR DRESSING WITH GARLIC TOAST POINT
ADD: GRILLED CHICKEN +\$3 / PANKO FRIED CRAB CAKE +\$9
SALMON +\$6 / 5 JUMBO SHRIMP +\$7



ENTREES

ALL ENTREES SERVED WITH HOUSE GARDEN SALAD,
FRESH VEGETABLE & POTATO UNLESS OTHERWISE NOTED
SUBSTITUTE CUP OF BISQUE SOUP OR CAESAR SALAD
FOR HOUSE SALAD + \$4

- MARYLAND CRAB CAKE / \$36
HOUSE SPECIALTY, BROILED JUMBO LUMP CRAB CAKE
- SEAFOOD PESCATORE / \$35
SAUTÉED SHRIMP, SCALLOPS AND CLAMS WITH PAPPARDELLE
PASTA IN YOUR CHOICE OF SAUCE: WHITE WINE GARLIC BUTTER,
SPICY FRA DIAVLO, CLASSIC MARINARA
- SALMON OSCAR / \$34
WITH JUMBO LUMP CRAB AND ASPARAGUS,
SUNDRIED TOMATOES IN A LEMON CREAM SAUCE
- CHICKEN DIVAN / \$25
CRISPY BREADED CHICKEN BREAST STUFFED WITH BROCCOLI
AND PROVOLONE CHEESE IN A WHITE WINE GARLIC BUTTER SAUCE
- CHICKEN PARMESAN / \$28
MARINARA, PROVOLONE CHEESE WITH PASTA
- CHICKEN CHAMPIGNON / \$28
SAUTÉED CHICKEN BREAST WITH GARLIC AND WILD MUSHROOMS
IN A MADEIRA TRUFFLE CREAM SAUCE WITH SHAVED
PARMESAN CHEESE WITH VEGETABLE RISOTTO
- CAJUN RIBEYE / \$38
14 OUNCE CAJUN RUBBED RIBEYE TOPPED WITH ROASTED
GARLIC AND CHIVE BUTTER
- 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
- GRILLED BRANZINO / \$32
DRIZZLED WITH EXTRA VIRGIN LEMON OLIVE OIL AND
SERVED WITH A CREAMY RISOTTO RICE AND SPINACH
- FRIED STUFFED SHRIMP / \$34
3 PANKO CRUSTED SHRIMP STUFFED WITH CRAB IMPERIAL
SERVED WITH SWEET CHILI SAUCE, TARTAR SAUCE,
FRENCH FRIES AND COLE SLAW
- CHICKEN POT PIE / \$18
A CLASSIC FAVORITE TOPPED WITH A FLAKY PIE CRUST
- FISH AND CHIPS / \$16
PUB STYLE BATTERED COD WITH TARTAR SAUCE AND
MALT VINEGAR, FRENCH FRIES AND COLE SLAW
- WILD MUSHROOM RAVIOLI / \$34
SERVED WITH SAUTÉED SHRIMP AND JUMBO LUMP
CRAB MEAT IN A FRESH SAGE CREAM SAUCE



SANDWICHES

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

MARYLAND CRABCAKE / \$20

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

PULLED PORK / \$15

BBQ PULLED PORK WITH A PINEAPPLE MANGO CHUTNEY,
SERVED ON A TORPEDO ROLL

REUBEN / \$15

GRILLED CORNED BEEF, SWISS CHEESE, RUSSIAN DRESSING
& SAUERKRAUT ON RYE BREAD

CHICKEN SANDWICH / \$15

SPICY FRIED OR GRILLED CHICKEN BREAST WITH LETTUCE,
TOMATO, ONION, BACON AND PROVOLONE CHEESE
SERVED ON A KAISER ROLL WITH A SIDE OF CHIPOTLE
RANCH SAUCE

ROAST BEEF & CHEDDAR / \$15

SLICED TOP ROUND OF BEEF WITH MELTED CHEDDAR CHEESE,
ONION RINGS & GARLIC TOAST POINTS WITH GRAVY

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



CHECK OUT MARCO'S CALENDAR FOR
OUR WEEKEND SPECIALS:

WWW.MARCOSBANQUET.COM

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 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

WHITE WINE

BERINGER MOSCATO, CALIFORNIA

PEACH-SCENTED & HONEYSUCKLE AROMAS, FRESH SWEET
FLAVORS OF JUICY STONE FRUIT, HONEYDEW MELON,
FUJI APPLE & PEAR.

GLASS \$7 • BOTTLE \$20

LALUCA PROSECCO, VENETO, ITALY

BOLD ORCHARD FRUITS, CRISP PEARS, AND LEMON CURD
COME TOGETHER IN A RICH, CREAMY OFF-DRY STYLE

SPLIT /187 ML \$8

BV COASTAL SAUVIGNON BLANC, CALIFORNIA

DISTINCTIVE GRAPEFRUIT AND HONEYDEW CHARACTER
WITH HINTS OF MINERAL AND LEMON ZEST

\$7 GLASS / \$20 BOTTLE

RED WINE

BV COASTAL PINOT NOIR, CALIFORNIA

SOFT AND INVITING, LAYERING STRAWBERRIES,
RED CHERRIES AND RIPE PLUMS WITH WARM SPICES
FROM FRENCH OAK.

\$7 GLASS • \$20 BOTTLE

CHAMPAGNE

VERDI \$6.25 GLASS

MARCO'S PROUDLY OFFERS
CK MONDAVI, CALIFORNIA AS OUR HOUSE WINES
FOR \$ 6.25 GLASS

CABERNET SAUVIGNON / MERLOT
CHARDONNAY / PINOT GRIGIO

