MARCO'S RESTAURANT PENNSAUKEN

APPETIZERS

SHRIMP COCKTAIL / $11

LOBSTER & SHRIMP BISQUE / CUP $5 • BOWL $6

SOUP DU JOUR / CUP $4 • BOWL $5

CHEESESTEAK EGG ROLLS / $13
CHEESE SAUCE & SPICY KETCHUP

MARCO'S CRAB DIP / $13
LUMP CRAB, SPINACH, ARTICHOKES, CHEESE, TORTILLA CHIPS

SHRIMP TEMPURA / $10
5 CRISPY SHRMIP SERVED WITH A TANGY DIPPING SAUCE

WINGS
CLASSIC MILD OR HOT, GARLIC PARMESAN, SWEET CHILI, BBQ

JUMBO BREADED BUFFALO WINGS /
5 WINGS $10 • 10 WINGS $15 • 15 WINGS $20

BONELESS WINGS /
7 BONELESS $7 • 14 BONELESS $12 • 21 BONELESS $17

FLATBREAD PIZZA

BUFFALO / $12
CRISPY BUFFALO CHICKEN, MOZZARELLA CHEESE, GRILLED ONIONS, AND BACON
SUBSTITUTE GRILLED CHICKEN + $ 1

PHILLY CHEESESTEAK / $12
GRILLED ONIONS, AMERICAN & CHEDDAR CHEESE

TRADITIONAL / $10
MOZZARELLA & PROVOLONE CHEESE BLEND WITH PIZZA SAUCE
ADDITIONAL TOPPINGS + $ 2

DU JOUR
ASK ABOUT OUR CHEF'S DAILY FLATBREAD SPECIAL

PUB DISHES

CHICKEN POT PIE / $16
A CLASSIC FAVORITE TOPPED WITH A FLAKY PIE CRUST

FISH AND CHIPS / $14
PUB STYLE BATTERED COD WITH TARTAR SAUCE AND MALT VINEGAR, FRENCH FRIES AND COLE SLAW

LASAGNA / $15
A GENEROUS PORTION OF BLACK ANGUS BOLOGNESE MEAT SAUCE LAYERED WITH LASAGNA NOODLES, MOZZARELLA & RICOTTA

MEATLOAF / $14
AN INDIVIDUAL MEATLOAF, SPINACH & MASHED POTATOES

SALADS

SALMON & WATERMELON / $15
SWEET BOURBON GLAZED SALMON, WATERMELON CILANTRO SALSA, ROMAINE LETTUCE, SLICED GOAT CHEESE, TOMATOES & CARROTS DRIZZLED WITH BALSAMIC GLAZE

TURKEY & STRAWBERRY / $14
MARINATED TURKEY BREAST, FRESH STRAWBERRIES, DRIED CRANBERRIES, FETA CHEESE, CANDIED WALNUTS, BACON, OVER MIXED GREENS WITH RASPBERRY VINAIGRETTE

CHICKEN FAJITA / $14
FAJITA SPICED GRILLED CHICKEN, SHREDDED ROMAINE & ICEBERG LETTUCE, AVOCADO SLICES, JALAPENO, SALSA, CHEESE, NACHO CHIPS, CHIPOTLE RANCH DRESSING
SUBSTITUTE STEAK $14

SEAFOOD MANGO SALAD / $16
PAN SEARED MESQUITE SCALLOPS, SHRIMP, CRABMEAT, ROMAINE LETTUCE, FRESH MANGO IN A LIME VINAIGRETTE

CHEF SALAD / $12
HAM, TURKEY, SWISS CHEESE, PROVOLONE CHEESE, HARD BOILED CHOPPED EGG, TOMATO, CARROT, CUCUMBER, OVER MIXED GREENS WITH CHOICE OF DRESSING

CLASSIC CAESAR / $10
ROMAINE LETTUCE, REGGIANO PARMESAN CHEESE, TOSSED IN CREAMY CAESAR DRESSING WITH GARLIC TOAST POINT
ADD: GRILLED CHICKEN $11 / CRABCAKE $15 / SALMON $13
SESAME CRUSTED AHI TUNA $ 13

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 + $3

MARYLAND CRAB CAKE / $32
HOUSE SPECIALTY, BROILED JUMBO LUMP CRAB CAKE

SEAFOOD PESCATORE / $34
SAUTÉED SHRIMP, SCALLOPS AND CLAMS WITH PAPPARDELLE PASTA IN YOUR CHOICE OF SAUCE: WHITE WINE GARLIC BUTTER, SPICY FRA DIAVLO, CLASSIC MARINARA

SALMON
OSCAR / $28
WITH JUMBO LUMP CRAB AND ASPARAGUS IN A LEMON CREAM SAUCE
AURORA / $25
WITH SUNDRIED TOMATOES IN A ROSA SAUCE

CHICKEN DIVAN / $22
CRISPY BREADED CHICKEN BREAST STUFFED WITH BROCCOLI AND PROVOLONE CHEESE IN A WHITE WINE GARLIC BUTTER SAUCE

CHICKEN PARMESAN / $24
MARINARA, PROVOLONE CHEESE WITH PASTA

CHICKEN OR SHRIMP VENETIAN / $24
GRILLED CHICKEN OR SHRIMP OVER INVOLTINI PASTA WITH A BASIL PARMESAN CREAM SAUCE PROSCIUTTO AND PEAS

CAJUN RIBEYE / $32
14 OUNCE CAJUN RUBBED RIBEYE TOPPED WITH ROASTED GARLIC AND CHIVE BUTTER

NEW YORK STRIP STEAK / $34
12 OUNCE STEAK IN A MUSHROOM TRUFFLE CREAM SAUCE

FILET MIGNON / 8 OUNCE $34 • 6 OUNCE $26
SHALLOT MERLOT SAUCE

GRILLED BRANZINO / $28
DRIZZLED WITH EXTRA VIRGIN LEMON OLIVE OIL AND SERVED WITH A CREAMY RISOTTO RICE AND SPINACH

FRIED STUFFED SHRIMP / $28
3 PANKO CRUSTED SHRIMP STUFFED WTIH CRAB IMPERIAL SERVED WITH SWEET CHILI SAUCE, TARTAR SAUCE, FRENCH FRIES AND COLE SLAW

SIDES

FRESH SEASONAL FRUIT / $3

ONION RINGS / $3

HOUSE GARDEN SALAD / $3

CLASSIC CAESAR SALAD / $4

SWEET POTATO WAFFLE FRIES / $3

BASKETS

CHICKEN FINGERS AND FRENCH FRIES / $11

HOME STYLE BATTERED ONION RINGS / $6
SERVED WITH CHIPOTLE RANCH DIPPING SAUCE

NACHO CHIPS AND SALSA / $3.50

SWEET POTATO WAFFLE FRIES / $5.50
SERVED WITH JALAPEÑO LIME DIPPING SAUCE

FRENCH FRIES / $5.00 ADD CHEESE + $1

SANDWICHES

ALL SERVED WITH POTATO CHIPS,
SUBSTITUTE FRENCH FRIES + $2

CRABCAKE / $18
PANKO CRUSTED FRIED CRABCAKE ON A KAISER ROLL WITH LETTUCE, TOMATO, AND TARTAR SAUCE

PULLED PORK / $12
BBQ PULLED PORK TOPPED WITH MELTED MONTEREY JACK CHEESE SERVED WITH COLESLAW

QUESADILLA / $12
CHICKEN OR BEEF GRILLED WITH ONIONS, PEPPERS, CHEDDAR JACK CHEESE AND BACON, GARNISHED WITH SALSA AND SOUR CREAM

ALL AMERICAN BURGER / $12
8 OZ BLACK ANGUS BURGER, LETTUCE, TOMATO, ONION & CHEESE

TURKEY AVOCADO WRAP / $14
GRILLED TURKEY, SLICED AVOCADO, PROVOLONE CHEESE, LETTUCE WITH A SUNDRIED TOMATO RANCH SPREAD IN A WRAP

ROAST BEEF & CHEDDAR / $12
SLICED TOP ROUND OF BEEF WITH MELTED CHEDDAR CHEESE, ONION RINGS & GARLIC TOAST POINTS WITH GRAVY

CHICKEN SANDWICH / $12
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 DRESSING

CLASSIC CLUB / $10
CHOICE OF HAM, TURKEY, CHICKEN SALAD OR TUNA SALAD WITH BACON, LETTUCE AND TOMATO ON YOUR CHOICE OF BREAD OR WRAP

CHEESESTEAK / $12
BEEF, CHICKEN OR BUFFALO CHICKEN

WHITE WINE

BERINGER MOSCATO, CALIFORNIA
PEACH-SCENTED & HONEYSUCKLE AROMAS, FRESH SWEET FLAVORS OF JUICY STONE FRUIT, HONEYDEW MELON, FUJI APPLE & PEAR.
GLASS $6.50 • BOTTLE $19

CHATEAU STE. MICHELLE RIESLING, COLUMBIA VALLEY
CRISP APPLE AROMAS & FLAVORS, SUBTLE MINERAL NOTES.
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 $6

KENDALL JACKSON CHARDONNAY, CALIFORNIA
FRUITY, SMOOTH AND SLIGHTLY SPICY, THIS MEDIUM BODY WINE IS A CROWD PLEASER, IT OFFERS PEACH, GINGER AND VANILLA FLAVORS
$ 6.75 GLASS / $ 20 BOTTLE

MEZZACORONA PINOT GRIGIO, ADIGE VALLEY
A DELICATE AND FRUITY BOUQUET WITH DRY AND BALANCED FLAVORS
$ 6.50 GLASS / $ 19 BOTTLE

BV COASTAL SAUVIGNON BLANC, CALIFORNIA
DISTINCTIVE GRAPEFRUIT AND HONEYDEW CHARACTER WITH HINTS OF MINERAL AND LEMON ZEST
$ 6.50 GLASS / $ 19 BOTTLE

RED WINE

14 HANDS MERLOT, COLUMBIA VALLEY
AROMAS OF BLACKBERRY, PLUM, CHERRY AND MOCHA
$6.50 GLASS • $19 BOTTLE

BV COASTAL CABERNET, CALIFORNIA
BLACKBERRY & BLACK CHERRY IN EQUAL PARTS TO THE TOASTY, VANILLA-OAK SPICES
$6.50 GLASS • $19 BOTTLE

BV COASTAL PINOT NOIR, CALIFORNIA
SOFT AND INVITING, LAYERING STRAWBERRIES, RED CHERRIES AND RIPE PLUMS WITH WARM SPICES FROM FRENCH OAK.
$6.50 GLASS • $19 BOTTLE

WOODBRIDGE MALBEC, CALIFORNIA
ROBUST TANNINS AND JUICY FRUIT NOTES OF BLACK CHERRIES AND BLUEBERRIES; STRONG FLAVORS OF PLUM, BLACKBERRIES, AND VANILLA.
$6.50 GLASS • $19 BOTTLE

RUFFINO CHIANTI, TUSCANY
EASY DRINKING WINE WITH FRUITY & FLORAL AROMATICS, HINTS OF SPICE AND HAZELNUT
GLASS $ 7 / BOTTLE $ 20

CHAMPAGNE

VERDI $6.00 GLASS

MARCO'S PROUDLY OFFERS
CK MONDAVI, CALIFORNIA AS OUR HOUSE WINES
FOR $ 6.00 GLASS

CABERNET SAUVIGNON / MERLOT
CHARDONNAY / PINOT GRIGIO / WHITE ZINFANDEL

CHECK OUT MARCO'S CALENDAR FOR OUR WEEKEND SPECIALS:

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