



MARCO POLO'S

Spring Long Island Restaurant Week
Sunday April 28 — Sunday, May 5, 2019 | 5pm — 11pm

3 Course Prix Fixe Menu \$29.95⁺⁺ per person

Course One:

Viana Crab Cake

Tender flaked Alaskan crab meat infused with exotic oriental spices and dusted in Japanese panko crumbs

Chicken or Vegetable Dumplings

(steamed or fried)

Gorgonzola Salad

Mixed greens topped with mandarin oranges and Gorgonzola cheese with a raspberry vinaigrette

Grilled Romaine Salad

Grilled romaine lettuce with bacon, feta cheese and miso ginger dressing

Course Two:

Kung Pao Chicken

Chicken thighs with fresh vegetables simmered in a sweet kung pao sauce " served with jasmine rice

Teriyaki Salmon

Teriyaki glazed roasted salmon, sautéed baby bok choy and steamed jasmine rice garnished with pineapple salsa

Filet Mignon Stir-fry

Stir- fried filet mignon with red bell peppers, onions and baby bok choy over lo mien noodles

Course Three:

Chocolate Mousse Cake

Our Signature S'more's Eggroll

Fresh Brewed Coffee, Decaf, Tea, Soft Drink & Juices

*You may choose one item from each course. No substitutions or sharing allowed.
Add 19% Gratuity and 8.625% Sales Tax.