

Café de Marco

30th Anniversary Menu



Choice of Entrees:

Broiled Salmon

With an orange butter glaze

7 oz. Top Sirloin Steak

With sautéed mushrooms and onions

Seafood Scampi

With Grouper, Salmon Sale and Shrimp over penne

Filet of Sole

*Stuffed with seasoned spinach, pine nuts, onions, roasted red peppers,
topped with a lemon butter sauce*

Chicken Picatta

6-7oz piece, sautéed with an egg and flour coating, capers, white

Pork Tenderloin

Marinated and grilled, stuffed with a chutney, topped with a port wine

Shrimp Alfredo

Sautéed in heavy cream, parmesan cheese, garlic, fresh basil, served over penne pasta

Vegetarian Medley of Fresh Seasonal Vegetables

Sautéed in a white wine teriyaki sauce, over penne pasta or rice pilaf

Linguini with White Clam Sauce

*Linguini with fresh chopped & whole Middle Neck Clams, in white wine,
garlic, butter, olive oil & fresh clam broth*

Egg Plant Parmigiana

Sliced and breaded egg plant layered baked with mozzarella cheese and fresh marinara sauce

\$27 per person (plus tax and gratuity). Dinner includes: A glass of House wine, Garden Salad, Coffee or Tea, and Vanilla Ice Cream with Chocolate sauce & fresh whipped cream.