

MARCO PRIME

MARCO ISLAND

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST

Little Gem GF

Avocado, Shaved Summer Squash, Dill, Fried Goat Cheese

Mix Seafood Tiradito*

Seasonal Fish, Mixed Seafood, Peruvian Tiger's Milk, Corn, Sweet Potato, Fried Andean Corn, Red Onions

Quinoa Caprese GF

Roasted Beets, Watermelon, Micro Greens, Mint, Burrata, Basil, Balsamic, Quinoa

Char-Grilled Meatball

Parmesan Foam, Tomatoes, Basil

SECOND

Half Roasted Chicken

Haricot Verts, Potatoes "Risotto Style"

Surf & Turf* +\$10 GF

Filet Mignon & Shrimp, House-Mashed Potatoes, Asparagus

Steak Frites*

Prime NY Strip, Truffle Fries, Au Poivre

Grouper Dynamitos* +\$10 GF

Spicy Blue Crab Meat, House-Mashed Potatoes, Spinach, Kimchi Butter Sauce

Hanger Steak

Stir Fried Egg, Broccolini, Chimichurri, Patatas Bravas

Smoky Roasted Cauliflower GF

Grilled And Marinated With Smoky Pepper Sauce, Chimichurri, Olives & Pepper Aioli

THIRD

Choco-Lucuma Sundae

Lucuma Ice Cream, Chocolate Textures

SIZZLE DINING COCKTAIL

2021 Prisoner Cabernet Sauvignon \$50/half bottle

From The Most Recognizable Napa Valley Red Blend Comes A Distinct Wine. Made In The Same Iconic Style As The Prisoner Red Blend, We Proudly Introduce The Prisoner Cabernet Sauvignon. Redefining Taste Once Again.



THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.