



Marco New American Bistro offers a fine dining culinary experience in a casual, relaxed environment. Seasonally inspired, made from scratch cuisine, that will leave you satisfied and content.

-Chef Alexander Lukens-

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## Soups & Salads

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*add grilled chicken – 4, calamari – 5, salmon, shrimp or steak – 6*

**french onion** classic french onion with garlic crouton and gruyere cheese 5

**soup du jour** chef's choice soup of the day, ask your server for selection 5

**house** baby gourmet greens, walnuts, apple, grape tomato and honey balsamic vinaigrette 7

**spinach** organic baby spinach, avocado, tomato, onion, pepper, reggiano, pepitas, mustard vinaigrette 9

**caesar** romaine lettuce, caramelized anchovy vinaigrette, shaved parmesan, garlic croutons 8

**wedge** iceberg, roasted tomato, avocado, dry-cured bacon, onion, spiced pepitas, gorgonzola vinaigrette 9

**brussels sprout salad** shaved brussels sprouts salad with roasted marcona almonds, roasted golden beets and avocado vinaigrette 11

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## Appetizers

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**shrimp cocktail** citrus poached shrimp served chilled with house made spicy cocktail and lemon 10

**calamari**  
flash fried, tossed with fresh herbs and tomato, greek skorthalia dipping sauce 8

**mushroom gratin** exotic mushrooms baked in herbed mushroom broth, fontina and asiago cheeses, white truffle oil 8

**quinoa cake** (gf) with onion, roasted red pepper, feta and pine nuts, tamarind mushrooms, roast brussels sprouts, roasted red pepper sauce 8  
two cakes 12

**gnocchi** brown butter gnocchi, shrimp, artichokes and prosciutto in a pesto cream with toasted walnuts 9

**ravioli** chef's featured preparation of handmade pasta MP

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## Medium Plates

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**personal pizza** 10-inch specialty pizza, your choice of wild mushroom, chicken pesto or spicy chorizo 13

**angus bistro burger-** angus steak burgers, provolone, bacon, caramelized onion, lettuce, tomato and mustard aioli 13

**add egg – 2**

**risotto** creamy arborio rice prepared with chef's selection of seasonal ingredients 16

**bolognese** hearty tomato meat sauce served over pasta, topped with shaved parmesan cheese and fresh herbs 19

**pappardelle** wide ribbon pasta with seasonal wild mushrooms, asparagus, prosciutto, peas and fresh herbs in a light parmesan cream 18

**lobster gnocchi** gnocchi sautéed with lobster claw meat, asparagus and tomatoes in a sherry-corn cream 22

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## Entrées

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*All entrée are served with a small house salad, or a cup of soup for 2.5*

**pork schnitzel** breaded cutlet, pan fried with lemon-caper sauce, mustard spaetzle 19

**walleye** pan fried with lemon beurre blanc, gratin dauphinoise potatoes, fresh seasonal vegetable 23

**salmon** seared salmon served with our dijon mashed potatoes, melted leeks and topped with a wild mushroom chablis crème sauce 25

**bouillabaisse** a hearty serving of shrimp, fish de jour and lobster claw atop a flavorful saffron broth packed with fennel, leeks, onion, tomato and potato 26

**amish chicken** miller farms amish airline breast, chef's featured preparation 19

**crab cakes** two jumbo lump crab cakes served with a roast red pepper aioli and sweet potato hash 26

**wagyu flank** marinated australian wagyu served with honey roasted carrots, dauphinoise potato and a veal shallot demi-glace 27

**lamb osso bucco** a large 12oz lamb shank braised till fork tender and served with dijon mashed potatoes, honey roasted carrots and a jus gravy 30

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Ask your server about menu items cooked to order, consuming raw or undercooked meat or seafood may increase your risk of food borne illness