



Marco New American Bistro offers a fine dining culinary experience in a casual, relaxed environment. Seasonal inspired fare, paired with from scratch cuisine, will leave you satisfied and content. ~Chef Alexander Lukens-

Soups & Salads

~ French Onion Soup 5 (cup)

Caramelized onion in a rich beef soup, classically served with crustini and melted cheeses

~ House Salad 7

Gourmet greens, candy walnuts, apples, tomato, house dressing

Add chicken 4 Add shrimp 6

~ Caesar Salad 8

Romaine, house croutons, fresh shaved parmesan, caesar dressing

Add anchovies 1

~ Caprese Salad 9

Fresh buffalo mozzarella, ripe tomato, chiffonade basil and a balsamic reduction

To Appetize

Includes choice of Marco herbed fries or mixed greens

~ Turkey Pesto 14

Toasted sourdough bread, sliced turkey, bacon, pesto aioli, provolone cheese, lettuce and tomato

~ Bistro Burger 15

Angus steak burger served on brioche bun with bacon, provolone, lettuce, tomato, sautéed onions, and dijon aioli

~ Bistro Chicken 15

Grilled chicken breast served on brioche bun with bacon, provolone, lettuce, tomato, sautéed onions, and dijon aioli

~ Lobster Rolls 26

Lobster tossed in lemon aioli served on a homemade brioche roll

Gourmet Pizza

~ Chicken Pesto 12

Pesto sauce, smoked chicken, sun dried tomato, feta cheese, mozzarella

~ Wild Mushroom 12

Sauteed wild mushroom blend, roasted garlic, fresh asparagus, asiago cheese

~ Chorizo 12

Roasted pepper sauce, spicy sausage, red onion, pineapple, mozzarella, fresh cilantro

~ BBQ Chicken 12

House made bbq sauce, chicken, bacon, red onion, mozzarella, feta cheese, fresh cilantro

Add gluten free option 3



Entrees

Served with house bread and choice caesar or house salad (soup 2 upcharge)

~ Vegetarian Risotto 17

Creamy arborio rice filled with seasonal vegetables and parmesan cheese

Add chicken 4 Add shrimp 6

~ Lasagna Dinner 18

The classic Italian comfort food, filled with all the ground angus and melted mozzarella you can handle

~ Walleye 24

Dusted with flour and hard seared, served alongside dauphinoise potatoes, chef's vegetable and a classic beurre blanc

~ Lobster Gnocchi 24

Lobster claws, asparagus, sundried tomatoes, potato gnocchi tossed in chef's creamy sherry sauce

~ Short Rib Pappardelle 25

Slow braised short ribs shredded and served alongside pappardelle in a rich parmesan cream sauce, peas, wild mushrooms and sundried tomatoes

~ Lobster and Crab Cakes 29

Two of Chef Alex's jumbo lump crab and lobster cakes served with dauphinoise potatoes, vegetable de jour and roasted red pepper aioli

~ Grassfed Ribeye 38

100% grassfed ribeye pepper crusted and served with Dijon mashed potatoes, chef's vegetable and topped with a veal/port demi glaze

Desserts

~ Chef's Cheesecake 8

A seasonal take on classic cheesecake, always changing, ask your server for details!

~ Peanut Butter Bars 8

*Creamy peanut butter goodness and topped with lots of dark chocolate ganache!
Served with homemade caramel and candied walnuts*