



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.

SOUPS & SALADS

~ French Onion Soup 5 (cup)
Caramelized onion in a rich beef soup,
classically served with crustini
and melted cheeses

~ Soup du Jour 5 (cup)
Ask about our weekly rotating soups

~ 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

TO APPETIZE

~ Prosciutto and Fig Flatbread 11
Thin sliced prosciutto, dried fig,
roasted garlic, goat cheese, pesto drizzle

~ Caprese Flatbread 11
Fresh mozzarella, ripe tomato,
chiffonade basil, balsamic reduction

MEDIUM

~ Bistro Burger 15
Angus steak burger served on brioche bun
with bacon, provolone, lettuce, tomato,
sautéed onions, and dijon aioli. Served with
Marco herbed fries or mixed greens

~ Vegetarian Risotto 16
Creamy arborio rice filled with seasonal
vegetables and parmesan cheese
Add chicken 4 Add shrimp 6

GOURMET PIZZA

~ Chicken Pesto 12
Pesto sauce, smoked chicken, sun dried
tomato, feta cheese, mozzarella

~ Wild Mushroom 12
Sautéed wild mushroom blend, roasted garlic,
fresh asparagus, asiago cheese

~ Chorizo 12
Roasted pepper sauce, spicy sausage, red
onion, pineapple, mozzarella, fresh cilantro

Add gluten free option 3



Entrees

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

~ Lasagna 18

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

~ Lobster Gnocchi 24

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

~ Chicken Parmesan 19

Parmesan crusted chicken breast, house made tomato sauce, pappardelle noodles, topped with fresh herbs and fresh parmesan

~ Walleye 24

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

~ Pork Schnitzel 19

Breaded cutlet, pan fried with lemon-caper sauce, mustard spaetzle

~ Lobster and Crab Cakes 29

Two jumbo lump crab and lobster cakes served with dauphinoise potatoes, vegetable de jour and roasted red pepper aioli

~ Meatloaf 20

House made meatloaf, topped with demi glaze, paired with Dijon mashed potatoes and chef's vegetable

~ Grassfed Ribeye 36

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

~ Weekly Feature

Call to ask for details

Desserts

~ Chef's Dessert Choices 8

Call to ask about our chef's rotating desserts