



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 8

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

~ Alsatian Flatbread 12

Crème fraiche topped with caramelized onions, bacon, melted asiago cheese, and sprinkled with fresh chives

~ Caprese Flatbread 12

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

Sauteed 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

~ Pork Schnitzel 19

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

~ Walleye 24

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

~ Chicken Feature 20

Ask about our rotating made-from-scratch favorite Marco chicken entrees

~ Short Rib 24

Boneless beef short ribs with chipotle glaze served with roasted vegetables, red wine jus and sweet corn pudding

~ Meatloaf 20

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

~ Lobster and Crab Cakes 29

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

~ Weekly Feature

Call to ask for details

Desserts

~ Chef's Dessert Choices 8

Call to ask about our chef's rotating desserts