



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

### **~ Caesar Salad 8**

Romaine, house croutons, fresh shaved parmesan, caesar dressing

**Add anchovies 1**

### **~ Cranberry Spinach Salad 8**

Baby spinach leaves, traverse city dried cranberries, goat cheese, rosemary spiced almonds, balsamic vinaigrette

**Add to any salad**

**chicken 4 shrimp 6 salmon 6**

## 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, chicken, sun dried tomato, feta cheese, mozzarella

### **~ Wild Mushroom 12**

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

### **~ Veggie Deluxe 13**

Mushroom, onion, green pepper, black olives, green olives

**Add gluten free option 3**



## Entrees

*Served with house bread and choice of caesar, spinach, or house salad (soup 2 upcharge)*

### **~ Pork Schnitzel 19**

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

### **~ Chicken Feature 20**

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

### **~ Shrimp Pappardelle 23**

*Pappardelle noodles with fresh vegetables, prosciutto, white wine cream sauce topped with grilled shrimp and fresh parmesan*

*Also available with grilled chicken*

### **~ Seared Atlantic Salmon 24**

*Seared North Atlantic salmon served over Dijon mashed potatoes with melted leeks topped with local gourmet mushroom cream sauce*

### **~ Lobster Gnocchi 24**

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

### **~ Walleye 24**

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

### **~ Short Rib 24**

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

### **~ 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**

*Ask server for details*

**Some entrees can be prepared Gluten Free. Ask for details**

## Desserts

### **~ Limoncello Cheesecake 8**

*Our rich vanilla bean cheesecake infused with lemon and topped with sweet, tangy lemon curd and fresh whipped cream*

### **~ Chocolate Ganache 8**

*Flourless chocolate mousse torte served over a raspberry sauce and topped with fresh whipped cream*

### **~ Chef's Dessert Choice 8**

*Ask server about our chef's rotating dessert*