



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) (GFO)**

Caramelized onion in a rich beef and wine broth, 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

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

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

### ~ **Caesar Salad 8**

Romaine, house croutons, fresh shaved parmesan, caesar dressing

**Add to any salad**

**chicken 4 shrimp 6 salmon 6**

**Add anchovies 1**

## To Appetize

### ~ **Calamari 10**

Flash fried, tossed with fresh herbs and tomato, lemon aioli dipping sauce

### ~ **Caprese Flatbread 12 (GFO)**

Fresh mozzarella, ripe tomato, chiffonade basil, balsamic reduction

### ~ **Ahi Tuna 12 (GF)**

sesame crusted seared Ahi Tuna, pickled vegetables, napa cabbage slaw, wasabi soy aioli

### ~ **Flatbread Feature 12 (GFO)**

Ask about our rotating flatbread appetizer with fresh and house made ingredients

## Medium

### ~ **Bistro Burger 16 (GFO)**

Angus steak burger served on brioche bun with bacon, provolone, lettuce, tomato, sautéed onions, and dijon aioli. Served with a choice of Marco herbed fries, or mixed greens

## Gourmet Pizza

### ~ **Chicken Pesto 12 (GFO)**

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

### ~ **Wild Mushroom 12 (GFO)**

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

### ~ **Vegetarian Risotto 16 (V, GF)**

Creamy arborio rice filled with seasonal vegetables and parmesan cheese

### ~ **Veggie Deluxe 13 (V, GFO)**

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

**Add chicken 4 Add shrimp 6**

**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, and vegetable de jour

### ~ **Chicken Feature 20**

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

### ~ **Tuscan Pasta 20 (VO)**

Grilled chicken, angel hair pasta, tomato, artichokes, and asparagus in a white wine basil sauce, topped with red pepper beurre blanc

Also available with grilled shrimp

### ~ **Seared Atlantic Salmon 25 (GF)**

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

### ~ **Walleye 24 (GFO)**

Dusted with flour and hard seared, over dauphinoise potatoes, vegetable de jour and a classic beurre blanc

### ~ **Filet Mignon 29 (GF)**

Seared 6 oz center cut tenderloin filet topped with Bordelaise sauce and local gourmet mushrooms while served over Dijon mashed potatoes and fresh asparagus

### ~ **Lobster Rolls 29**

North Atlantic Lobster tossed in lemon aioli served on homemade brioche roll, served with Marco herbed fries

### ~ **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

## 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 (GF)**

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

### ~ **Apple Tart 8**

Warm brown butter apples in a hazelnut short crust with house made caramel sauce and a scoop of vanilla bean ice cream

**GF** – Gluten Free

**GFO** – Option to be Gluten Free. Ask for details

**V** – Vegetarian

**VO** – Option to be Vegetarian. Ask for details