



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 (GFO)

Caramelized onion in a rich beef and wine broth, classically served with crustini and golden melted cheese

~ Soup du Jour 5

Ask about our weekly rotating soups

~ House Salad 9

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

~ Caesar Salad 9

Romaine, house croutons, fresh shaved parmesan, caesar dressing

Add anchovies 1

~ Cranberry Spinach Salad 9

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

~ Wedge Salad 10

Iceberg, roasted tomato, avocado, dry-cured bacon, pickled sweet onion, spiced pepitas, gorgonzola vinaigrette

Add to any salad

chicken 4 shrimp 6 salmon 6

To Appetize

~ Calamari 10

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

~ Ahi Tuna 13 (GF)

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

~ Caprese Flatbread 12 (GFO)

Fresh mozzarella, ripe tomato, chiffonade basil, balsamic reduction

~ Crab Cakes 14

Three Maryland style crab cakes served on gourmet greens with red pepper aioli

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 13 (GFO)

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

~ Wild Mushroom 13 (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

~ **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

~ **Chicken Feature 21**

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

~ **Shrimp Pad Thai 24**

Shrimp, rice noodles, egg, scallions, napa cabbage stir fried in a sweet and tangy tamarind sauce topped with chopped peanuts and fresh cilantro

Also available with grilled chicken

~ **Walleye 25 (GFO)**

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

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

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

~ **Pork Mignon 26 (GF)**

Bacon wrapped pork tenderloin served over Dijon mashed potatoes and vegetable de jour, topped with gooseberry demi glace

~ **Filet Mignon 31 (GF)**

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

~ **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

~ **Seasonal Dessert 8**

Ask server for details about our freshly made seasonal desserts

GF – Gluten Free

GFO – Option to be Gluten Free. Ask for details

V – Vegetarian

VO – Option to be Vegetarian. Ask for details