



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, served with crustini and golden melted cheese

~ Soup du Jour 5

Ask about our made from scratch, weekly rotating soups

~ Caesar Salad 5/9

Romaine, house croutons, fresh shaved parmesan, caesar dressing

Add anchovies 1

~ Cranberry Spinach Salad 5/9

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

~ House Salad 5/9

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

~ 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

~ Gratin 11

Exotic mushrooms baked in herbed mushroom broth, fontina and asiago cheeses, white truffle oil

~ 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

Substitute Marco herb french fries with sweet potatoes fries (1.5 upcharge)

~ **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

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

Creamy arborio rice filled with seasonal vegetable and parmesan cheese

Add chicken 4 Add shrimp 6

~ **Chicken Salad Wrap 16** (GFO)

Roasted chicken with carrot and raisin in a creamy curry-citrus dressing, romaine hearts, tomato, orange, toasted almonds

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

~ **Short Rib 25**

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

~ **Bolognese 20**

Hearty tomato meat sauce served over pasta, topped with shaved parmesan cheese and fresh herbs

~ **Walleye 26** (GFO)

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

~ **Chicken Feature 21**

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

~ **Lobster Gnocchi 27**

Lobster claws, asparagus, cherry tomatoes, potato gnocchi tossed in chef's sherry corn cream sauce

~ **Meatloaf 22**

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

~ **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

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

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

~ **Weekly Feature**

Ask server for details

GF – Gluten Free

GFO – Option to be Gluten Free. Ask for details

V – Vegetarian

VO – Option to be Vegetarian. Ask for details