



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

~ **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

Salads

~ **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

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, asiago cheese, white truffle oil

~ **Caprese Flatbread 12 (GFO)**

Fresh mozzarella, ripe tomato, garlic herb oil, basil, balsamic reduction

~ **Chorizo Flatbread 12 (GFO)**

Roasted red pepper aioli, house made chorizo, sweet corn, cherry tomato and asiago cheese



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

~ **Salmon Sandwich 16** (GFO)

Salmon filet served on brioche bun with gourmet greens, tomato and lemon aioli. Served with a choice of Marco herbed fries or mixed greens

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 26**

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 glace, paired with Dijon mashed potatoes and vegetable de jour

~ **Crab Cakes 29**

Maryland style roasted crab cakes with roasted red pepper sauce served over dauphinoise potatoes and vegetable de jour

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

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

~ **Filet Mignon 33** (GF)

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

~ **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