



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, Rich Beef and Wine Broth,  
Golden Melted Cheese, Crustini

### ~ **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**

### ~ **Spinach Salad 5/9**

Baby Spinach Leaves, Traverse City Dried  
Cherries, Chevre Goat Cheese, Spiced  
Almonds, Balsamic Vinaigrette

### ~ **House Salad 5/9**

Gourmet Greens, Candied  
Walnuts, Apples, Tomato,  
House Dressing

**Add to any salad**

**chicken 5 shrimp 6 salmon 6**

## TO APPETIZE

### ~ **Truffle Fries 8**

Crispy Fries, Truffle Oil, Fresh Herbs,  
Parmesan, Truffle Aioli

### ~ **Gratin 12**

Roasted Local Mushrooms, Asiago, Truffle Oil,  
Fresh Herbs, Garlic Crostinis

### ~ **Calamari 11**

Flash Fried Calamari, Romesco Sauce,  
Mixed Greens

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

Fresh Mozzarella, Heirloom Tomato, Roasted  
Garlic, Balsamic Reduction, Fresh Basil



## Medium

Substitute herb french fries with sweet potatoes fries (1.5 upcharge) or truffle fries (2.5 upcharge)

### ~ Gruyere Mac 16 (V)

Pasta, Gruyere Mornay Sauce,  
Herb Bread Crumbs

Add chicken 5 shrimp 6 salmon 6

### ~ Bistro Burger 17 (GFO)

Angus Beef Patty, Brioche Bun, Thick Cut Bacon,  
Provolone, Gourmet Greens, Tomato, Sautéed  
Onions, Bistro Sauce. Served with  
Herbed Fries or Mixed Greens

### ~ Salmon Sandwich 16 (GFO)

Salmon Filet, Brioche Bun, Gourmet Greens,  
Tomato, Gribiche Sauce. Served with  
Herb Fries or Mixed Greens

### ~ Vegetarian Risotto 17 (V, GF)

Creamy Arborio Rice, Seasonal Vegetable,  
Fresh Parmesan

Add chicken 5 shrimp 6 salmon 6

## Entrees

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

### ~ Pork Tenderloin 21 (GF)

Seared Pork Medallions, Sautéed Spinach,  
Dried Cherry, Roasted Turnip, Cherry  
Vodka Sauce

### ~ Walleye 27 (GFO)

Pan-Seared Walleye, Dauphinoise Potato,  
Seasonal Vegetable, Beurre Blanc

### ~ Pesto Chicken 22

Grilled Chicken Breast, Basil Pesto, Fresh  
Mozzarella, Tomato and Artichoke Risotto

### ~ Crab Cakes 30

Blue Crab, Crema, Verde Couscous,  
Tomato-Mango Salad, Cilantro

### ~ Faroe Island Salmon 26 (GF)

Seared Salmon Filet, Fingering Potatoes,  
Local Mushrooms, Truffle-Pea Puree

### ~ Filet Mignon 34 (GF)

6oz Seared Filet, Roasted Garlic Mash,  
Seasonal Vegetable, Demi Glace

Add sautéed mushrooms 3 grilled onions 2  
blue cheese crumbles 2

### ~ Shrimp Pappardelle 26 (VO)

Pappardelle Pasta, Shrimp, Proscuitto,  
Peas, Roasted Tomato, Aged Parmesan,  
Champignon Sauce

### ~ Lamb Chops 36

Herb-Panko Crusted Lamb Lollipops, Crispy  
Brussels, Couscous, Grape Reduction

### ~ 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