



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, Garlic 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 fries with sweet potatoes fries (1.5 upcharge) or truffle fries (2.5 upcharge)

~ **Salmon Sandwich 16** (GFO)

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

~ **Bistro Burger 17** (GFO)

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

~ **Shrimp Po Boy 17**

Flash-Fried Shrimp, French Roll, Gourmet Greens, Tomato, Cajun Remoulade. Served with Herb Fries or Mixed Greens

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

Creamy Arborio Rice, Seasonal Vegetable, Fresh Parmesan. Herb Fries or Mixed Greens not included

Add chicken 5 shrimp 6 salmon 6

Entrees

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

~ **Pesto Chicken 22**

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

~ **Walleye 27** (GFO)

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

~ **Faroe Island Salmon 26** (GF)

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

~ **Crab Cakes 30**

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

~ **Shrimp Pappardelle 26** (VO)

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

~ **Filet Mignon 34** (GF)

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

Add sauteed mushrooms 3 grilled onions 2 blue cheese crumbles 2

~ **Lamb Chops 36**

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

~ **Chef's 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