



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, Juicy Watermelon,  
Crumbled Feta Cheese, Toasted Pine  
Nuts, 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

### ~ **Shrimp Gazpacho 12 (GF)**

Cucumber and Tomato Gazpacho, Poached  
Baby Shrimp, Cilantro, Chili-Lime Tortilla Chips

### ~ **Pesto Flatbread 13 (GFO)**

Fresh Mozzarella, Smoked Provolone, Garlic-Herb  
Oil, Roasted Heirloom Tomato, House-Made Pesto



## 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

### ~ **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**

### ~ **Lobster Roll 31**

Butter Poached Lobster, Lemon Aioli, Fresh Herbs, Shaved Asparagus, New England Style Buns. Served with Herb Fries or Mixed Greens

## 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

### ~ **Shrimp Pappardelle 26** (VO)

Pappardelle Pasta, Shrimp, Local Mushroom, Asparagus, Heirloom Tomato, Aged Parmesan, Sweet Corn Cream Sauce

### ~ **Pork Chop 23**

Crispy-Fried Loin Chop, Honey Butter Glaze, Sweet Corn, Red Pepper & Bacon Relish, Roasted Garlic Mash, Pimento Cheese Gravy

### ~ **Walleye 27** (GFO)

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

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

Seared Salmon Filet, Marble Potatoes, Creamy Cucumber Salad, Fresh Dill

### ~ **Crab Cake 30**

6oz Crab Cake, Fried Rice, Sweet Onion, Okra, Hickory Smoked Bacon, Tomato Jam, Buttermilk Crema

### ~ **Filet Mignon 34** (GF)

6oz Seared Filet, Marble Potato Hash with Baby Spinach, Red Pepper & Sweet Onion, Lemon-Basil Gremolata

**Add sauteed mushrooms 3 grilled onions 2  
blue cheese crumbles 2**

### ~ **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