

The Bistro

AT MARSHDALE

APPETIZERS

Ricotta Dumplings 10.50

Cherry Wood Smoked Shiitake Mushrooms,
Beef Jus, Whipped Truffle Butter,
Ricotta Gnocchi

Black Mussels GF 15 *

Garlic, Shallots, Tomato Broth, Capers,
Basil Chiffonade

Ancho-Citrus Duck Tacos 12.50

Corn Salsa, Chipotle Aioli, Avocado
Add a Taco 6.25

Beef Carpaccio MGF 12.50 *

Arugula Salad, Capers, Parmesan,
Truffle Aioli, Grilled Baguette

Duck Liver Pate MGF 11 *

Aged Cognac, House Preserves, Toast Points

Yellowfin Tuna Tartare 14.75*

Avocado, Wontons, Poke Sauce

Ale-Battered Tiger Shrimp 10.25

Sriracha Aioli

Artichoke Fritters 12.25

Lemon Garlic Aioli

Zuppa del Giorno

Soup of the Day
Cup 6 Bowl 8

SALADS

Caesar Salad MGF 7.50

Romaine Lettuce, Caesar Dressing,
Croutons, Aged Parmesan
Add Anchovies 2

Arugula and Pear Salad MGF 8.75

Julienned Salami, Gorgonzola,
Candied Walnuts, Gorgonzola Dressing

Bistro Salad MGF 8.50

Field Greens, Blue Cheese, Julienned Apples,
Pistachios, Blackberry Vinaigrette

Brussels Sprouts GF 8.50

Lemon Vinaigrette, Bacon, Bell Pepper Blend,
Spanish Manchego Cheese

Entrée Bistro Salad MGF 14

Field Greens, Blue Cheese, Julienned Apples,
Pistachios, Blackberry Vinaigrette
Add Grilled Chicken 7 or Grilled Shrimp 7.50

MGF These dishes can be made Gluten Free upon request.

GF These items are Gluten Free

Please inform your server of any allergies so we can
take the most care with your dishes

*These items may be served raw or undercooked,
or contain raw or undercooked ingredients.
Consuming raw or undercooked meat, poultry,
seafood, shellfish, or eggs may increase your risk
of foodborne illness.

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PASTAS

Gluten free penne pasta is available upon request for a 2.00 upcharge

Gnocchi Sorrentino 23.50

Lamb Meatballs, Prosciutto, Ricotta Dumplings, Tomato Sauce, Mozzarella

Frutti di Mare MGF 25.50

Tiger Shrimp, Scallops, Mussels, Salmon, and Linguine in a Lobster-Tomato Broth

Zucchini Noodles GF 20

Tomatoes, Spinach, Mushrooms, White Wine Garlic Sauce

Add Chicken 4 | Add Tiger Shrimp 6.25

Beef Bourguignon 22

Burgundy Wine, Button Mushrooms, Penne Pasta

Penne a la Basil Pesto MGF 20

Basil Pesto Cream Sauce, Spinach, Sun-Dried Tomatoes

Add Chicken 4 | Add Tiger Shrimp 6.25

\$3 Split Plate Charge

\$2 for Additional Sauce

\$1 per Slice of Gluten-Free Bread

A 20% Service Charge will be added

to all parties of 6 or more

MAIN

Served with Steamed Vegetables and Your Choice of; Parmesan Chive Polenta Cake, Rosemary Roasted Potatoes, Sweet Potatoes, or Mashed Potato Du Jour

8 oz. Sakura Frenched Pork Chop GF 28 *

Sun Dried Cherry Port Demi-Glace

Colorado Lamb Chops 47.50 *

Herb-Dijon Encrusted, Merlot Demi-Glace

8 oz. Ultimate Angus Filet Mignon MGF 48.95 *

Onion Bacon Sauté, Bordelaise Sauce, Crispy Shallots

Chicken Wellington 23.25

Chicken Breast, Mushroom-Blue Cheese Sauce, Served in a French Pastry

10 oz. Angus New York Strip GF 36.50 *

Green Peppercorn Demi-Glace

Great Lakes Walleye 34 *

Herb Encrusted, Lemon Beurre Blanc

Bistro Pot Roast 21.50

Braised Angus Chuck, Celery, Carrots, Onions, Burgundy Wine

10 oz. Angus Top Sirloin GF 32 *

Chimichurri Sauce, Red Onion Relish

Atlantic Salmon Filet GF 25.25 *

Pan Seared, Honey Mustard Glaze

Duck Confit GF 24

Braised Hind Quarter, Pear-Onion Compote, Cider Reduction
