

Marks Dinner Menu

First Plates

☞ **Cheese Plate** – Three cheeses -- ask your server about today's selection

Small (serves two) –9.5 Large (serves four) –17.5

☞ **Hummus** –with crisp vegetables – 8

☞ **Bread Spread Trio** – Sun-dried tomato pesto, herb-feta cheese spread, and spinach pesto

Small (serves two) -- 6 Large (serves four) – 9

Bruschetta – Nebraska-grown tomatoes, cucumbers, garlic, and basil served with toasted baguette topped with goat cheese spread – 8.5

Baked Brie- wrapped in house-made puff pastry, with strawberry compote – 10

☞ **Mussels “Mariner Style”**– Blue lip mussels steamed in a white wine butter sauce with tomato, basil, and garlic, with our traditional French baguette– 9
(☞if without bread)

Pan-Roasted Brussels Sprouts – Bacon lardons, honey, mustard “aioli,” torn croutons – 7.5
(Available without bacon) (☞if without croutons)

Marks Grande Bistro Platter –Selected meats & cheeses, artichoke hearts, olives, sun-dried tomato pesto, herb feta cheese – Serves 6 to 8 people – 26

Rustic Flatbreads – 7.25

Molly’s New Favorite – Goat cheese, avocado, mole, cilantro, shallots, cucumber, lime juice

Ricotta & Ham – Sliced coppa ham, ricotta cheese, arugula, chive oil and capers

Mozzarella-Pesto – Mozzarella, spinach pesto, tomato, basil and pine nuts

Soups and Quiche

Quiche of the Day – Ask for today’s selection, served with a small side salad – 8.5

Soup du Jour Cup – 4 or Bowl – 5

Traditional French Onion Soup – Caramelized onion, toasted baguette, Comte cheese, Swiss cheese Cup – 6 Crock – 7.5

Salads

To any salad, add: Chicken Breast – 4 Salmon Filet -- 8 Shrimp – 9.5

☞ **House Salad** – Spring mix greens, tomato, pickled carrot, shaved red onion, croutons, marinated apricots (☞if without croutons)
Small – 3.25 Full – 6

☞ **Classic Caesar Salad** – Hearts of romaine, roasted red bell pepper, croutons, asiago cheese
(☞if without croutons)
Small – 3.5 Full – 6.5

☞ **Warm Spinach Salad** – Gently sautéed spinach topped with a fried egg, with asiago cheese, garlic confit, cherry tomato, toasted pine nuts, sherry and black pepper vinaigrette -- 8

☞ **Caprese Salad** – Nebraska-grown tomatoes, fresh mozzarella, basil, with a balsamic drizzle – 8.5

☞ **Flaked Salmon Salad** – Spinach, asparagus, pickled fennel, orange supremes, toasted almonds, tossed in a honey vinaigrette – 12

☞ **Steak Salad** – Field greens, candied walnuts, potato crisps, mushroom, shaved radish, blue cheese, raspberry vinaigrette–12.75
*Substitute **Chicken Breast or Tofu** – 11.75*

☞ **Beet Salad** – Bite-sized pieces of beets with baby salad greens, goat cheese, a bit of beet purée, balsamic & orange vinaigrette, with chopped walnuts – 7

☞ **Dundee Salad** – Field greens, crimini mushrooms, cucumber, red pepper, croutons tossed in a basil, jalapeno, buttermilk dressing – 9.75
(Chef recommends adding bacon at no extra charge)
(☞if without croutons)

☞ This symbol indicates gluten-free items. Rice crackers are available as bread substitute.
If you wish gluten-free modifications, please inform your server.

Automatic 20% gratuity added to checks for parties of 6 or more

We can provide separate checks only for parties of 12 and smaller.
If you wish separate checks, please let your server know before ordering.

Please, no personal checks

Main Selections

Smoked Chicken Lasagna – Slow-cooked chicken, braised mushrooms and spinach layered between a ricotta and artisan cheese blend, with a smoky cream sauce – 16

☞ **Pad Thai Pasta** – Rice noodles, shredded vegetables and broccoli, sprinkled with peanuts, choice of chicken breast or tofu – 9.75

Shrimp Pad Thai – 13.5
(With tofu, this is a vegan dish)

Wild Mushroom Pasta – Ditalini pasta in a light, fresh tomato sauce, with a wild mushroom mix and topped with a basil & tarragon pesto – 14.5
Add chicken breast – 4

☞ **Roasted Chicken** – Half a spice-rubbed chicken served over creamy polenta with a jicama & corn slaw – 16

☞ **Mussels “Mariner Style”** – Blue lip mussels steamed in a white wine, butter sauce with tomato, basil, and garlic, served with our traditional French baguette – 16.5
(☞ If without baguette)

Macaroni & Cheese – Our Signature Dish – Cavatappi pasta tossed in Marks’ special four-cheese sauce with cheddar, havarti, asiago and blue cheeses, topped with a toasted panko crust – 8.75
Add chef’s embellishments – 4

☞ **Pan-Roasted Pork Loin** – in a mustard and honey glaze, served over Arborio rice with fresh apples and bacon lardons – 16

☞ **Cucumber-Melon Salmon** – Salmon fillet rubbed in coriander and black pepper, grilled, and served with cilantro risotto and a cucumber-melon salsa – 19.5

Fresno Flatiron Steak – Grilled to medium rare, with Chimichurri and Fresno pepper sauce, boursin mashed potatoes, buttered haricot vert – 19.5

☞ **Spice-Rubbed Tenderloin** – Filet of beef grilled to order with Maytag blue cheese butter, herbed baby new potatoes, seasonal vegetable – 29

Side Offerings

Sautéed Asparagus – 4 Roasted Brussels Sprouts – 4
Roasted Fingerling Potatoes – 4

Sandwiches

*With your choice of kettle chips, potato salad, coleslaw or side salad –
or choose our roasted fingerling potatoes for an additional .75*

Bistro Burger- A classic beef burger with Muenster cheese, lettuce, tomato & onion, and our special horseradish sauce – 9.5
Add bacon, sauteed mushrooms, sauteed onions, Cheddar, Havarti, Gruyere, or Blue Cheese – .95

French Dip – Sliced roast beef with muenster cheese on sourdough bread, served au jus – 11

Tempeh Reuben – Vegetarian 5-grain tempeh, sauerkraut, Gruyère cheese, Marks’ version of traditional 1,000 Island dressing, on toasted light rye – 11.75

Club Cubano – Chipotle turkey, capicola ham and smoked bacon on a house-made French bread with cheddar cheese, mayonnaise, Dijon mustard, red onion and horseradish pickles – 11.5

Salmon with Dill – Served open-faced on multi-grain bread, with fresh tomato, red onion, baby arugula and a dill mayonnaise, served with raspberry Dijon vinaigrette – 12.75

We proudly use Nebraska’s own Le Quartier Bakery breads

We make every effort to use local and regional products when available

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness

Desserts

☞ **Crème Brûlée** – Traditional vanilla bean custard, topped with caramelized sugar -- 5.5

☞ **Chocolate Mousse** – French chocolate mousse, dark chocolate shell, and whipped cream –6

Whiskey Bread Pudding – Topped with hot caramel sauce, whipped cream–6
A la mode – 8

Chocolate and Caramel Tart – Individual pie crust filled with a layer of soft caramel topped with a thick layer of rich chocolate, dusted with a hint of sea salt, served with a dollop of ice cream on the side – 6

Vanilla Bean Cheesecake – Classic cheesecake with a graham cracker crust, served with whipped cream and seasonal fruit – 5.5

☞ **Our Very Own Specialty Ice Creams** – Freshly made on site, choose from traditional vanilla bean ice cream or the flavor of the day with your choice of chocolate or caramel sauce – 4
(Add a petite biscotti – almond & anise or chocolate & almond – 1)

☞ **Intensely Flavored Fruit Sorbet** – Freshly made on site, ask your server for today's flavor – 4
(Add a petite biscotti – almond & anise or chocolate & almond – 1)

☞ **Port and Cheese** – A 2-oz pour of Dows 10-year tawny port with a triangle of creamy blue cheese or a portion of any one of our cheeses – 9

After Dinner Coffee Drinks

Please ask your server for a complete list

Locally roasted, fair trade **Blue Line Coffee**
served in a delightful combination with any of the following:

Bailey's Irish Cream, Godiva Dark, Tia Maria, Frangelico, Crème de Cocoa, Crème de Menthe, Kahlua, Amaretto Di Saronno, Grand Marnier, Brandy

Add to any coffee drink:

La Charlotte Petite Biscotti – Almond & anise or chocolate and almond -- \$1

Beverages

Hot Tea – 2

Coffee – 2

Espresso – Single 2.5

Cappuccino *with a petite biscotti* – 4.25

Latte *with a petite biscotti* – 4.25

Iced Tea -- 2

Soft Drinks, Lemonade -- 2

Fruit Juices -- 2

Sparkling and Still Bottled Water –

Small 2 Large 6