

# Marks Lunch 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

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

☞ **Bread Spread Trio** – Sun-dried tomato pesto, herb-feta cheese spread, and spinach pesto  
Small (serves two) -- 6    Large (serves four) – 9

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

**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

## Soups

**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

☞ **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

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

☞ **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

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

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

☞ **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)

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

## Rustic Flatbread Selections – 7.25

*With a small side salad* – 8.25

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

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

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

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☞ 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 and 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

**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

**Mac & Cheese Lunch Specials** – Smaller serving with chopped vegetable salad on the side – 8

*Add chef’s embellishment pairing – 2*

Choice of:

Capicola ham and broccoli, Smoked chicken and spinach,  
or Roasted red pepper and scallion

**Smoked Chicken Lasagna** – Slow-cooked chicken, braised mushrooms and spinach layered between a ricotta and artisan cheese blend, with a smoky cream sauce – 9

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

**Wild Mushroom Pasta** – Ditalini pasta in a light, fresh tomato sauce, with a wild mushroom mix and topped with a basil & tarragon pesto – 10  
Add chicken breast – 4

☞ **Mussels “Mariner Style”** – Lunch-size portion of our blue lip mussels steamed in a white wine, butter sauce with tomato, basil, and garlic, served with our traditional French baguette – 9

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

**Shrimp Pad Thai** – 13.5

*(With tofu, this is a vegan dish)*

## Side Offerings

*Sautéed Asparagus – 4    Roasted Brussels Sprouts – 4    Roasted Fingerling Potatoes – 4  
Potato Salad – 3    Cole Slaw – 3*

## Sandwiches

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

*Where two prices are listed, the second price is for a half sandwich.*

**Bistro Burger** – Classic beef burger with muenster cheese, lettuce, tomato & onion, and our special horseradish sauce – 9.5

*Add bacon, sautéed mushrooms, sautéed onions, Cheddar, Havarti, Gruyere, or Blue Cheese – .95*

**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/ 8.5

**Egg Salad** – Chopped egg in our special mustard dressing, served open faced on dark pumpernickel – 8

**French Dip** – Sliced roast beef with muenster cheese on sourdough bread, served au jus – 11 / 7.5

**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 – 11.5/7.75

**Tempeh Reuben** – Vegetarian 5-grain tempeh, sauerkraut, Gruyère cheese, Marks’ version of traditional 1,000 Island dressing, on toasted light rye – 11.75 / 8

**Chicken Salad** – Chicken breast chunks with boursin cheese, mayonnaise, herbs and spices, served open faced – 9.5

*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, cocoa nibs, 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

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## *Specialty 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**

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*Add to any coffee drink:*

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

## *Beverages*

Coffee, Tea -- 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