



STARTERS

GF Marly's Chicken Wings

Choice of Mike's buffalo, Atomic (super hot!), chili garlic or hoisin BBQ 9.95

Chicken Lettuce Wrap

Ground chicken, water chestnuts & shiitake mushrooms with potsticker dipping sauce and fried rice noodles 9.95

Kobe Beef Sliders

With red onion marmalade, roasted garlic aioli and served with French fries 9.95

Nacho Platter

Jack & cheddar blend melted with jalapenos, refried beans, fresh tomato salsa, sour cream and scallions. (Add pulled pork, chili or grilled chicken for \$3) 9.95

Swedish Meatballs

Served with roasted onion gravy and crème fraiche 10.95

Chicken Potstickers

Pan fried, served with soy scallion dipping sauce 9.95

Ahi Tuna Tartar

Fresh cut Ahi tuna with lemon, sriracha sesame sauce, sliced onions, wonton crisps and Sriracha glaze 10.95

Crispy Fried Asiago and Garlic Calamari

With spicy cherry peppers, marinara and lemon aioli 9.95

Lobster Sliders

Fresh picked lobster poached in butter, served on a brioche slider bun 18.95

CROCKS

Marly's Turkey Chili

Ground turkey breast, green pepper, ancho chili, and cilantro steeped with tomatoes, smoky chipotle, topped with melted cheddar, scallions and tortilla chips 7.95

French Onion Soup

With French baguette crouton & gruyere cheese 7.95

GF Roasted Butternut Squash Bisque

Slow roasted butternut squash with a touch of maple syrup and curry. No cream, no butter, no guilt 7.95

SALADS

(add grilled or blackened chicken \$5, shrimp \$7.50, salmon \$9 or steak \$9)

GF Marly's House Salad

Baby field greens, roasted tomatoes, carrots and balsamic dressing 6.95

Caesar Salad

With aged shaved parmesan cheese, garlic croutons and creamy Caesar dressing 8.95

GF Spinach & Pear Salad

Baby spinach, candied pecans, pears and champagne vinaigrette with warm herb goat cheese 10.95

GF Iceberg Wedge Salad

Iceberg wedge, diced tomatoes, bacon, crumbled gorgonzola cheese and creamy blue cheese dressing 10.95

Fried Chicken BLT Salad

Buttermilk fried chicken breast over chopped iceberg lettuce, diced tomatoes, bacon, cheddar jack cheese, carrots and ranch dressing 15.95

GF Curried Chicken Salad

Mixed greens with walnuts, tomatoes and carrots with yogurt curry dressing 13.95

GF Southwestern Chicken Salad

Blackened chicken over baby greens with corn, tomatoes, scallions, tortilla chips and cheddar jack cheese tossed with cilantro cumin vinaigrette 16.95

Composed Cobb Salad

Grilled chicken, baby greens, hardboiled egg, tomato, bacon, bleu cheese, avocado and balsamic dressing 15.95

GF Grilled Salmon Salad

Baby greens, diced tomatoes, smoked bacon, blue cheese, grilled red onions, sliced mango and charred tomato dressing 16.95

Ahi Tuna Salad

Sriracha glazed tuna loin sliced over baby greens, carrots, radish, tomato, peanuts and crispy eggroll skin with ginger miso vinaigrette 15.95

GF Steak and Greens

Sliced hanger steak over baby arugula, romaine, shaved red onions, roasted tomatoes, gorgonzola crumbles and tossed with red wine vinaigrette 18.95

We interrupt your menu selection to bring You the following important information:

- Private Room available for special events
- Kid's movie night every Sunday at 5:30pm
- ½ priced bottles of wine every Tuesday night
- Happy hour (M-F) 5pm-7pm @ the bar
- Wifi password: MarlysBarBistroPublic
- **GF** gluten free

BURGERS & SANDWICHES

All items served with fries, substitutions available for an additional charge

We use an award winning blend of fresh ground beef that is hand packed daily

VOTED THE BEST BURGER IN TOWN!

Marly's Burger

8oz. of our special blend of beef grilled to order with lettuce, tomato & onion on a locally made brioche bun 11.95

Blue Burger

Sautéed onions, Applewood smoked bacon and melted blue cheese 13.95

San Antonio Burger

House-made BBQ sauce, candied applewood smoked bacon, jalapenos, red chili aioli and cheddar cheese 13.95

All American

American cheese, 1,000 island dressing and thick cut candied bacon slabs 13.95

Napa Burger

Watercress, warm goat cheese and honey mustard 13.95

Nacho Burger

Salsa, crispy tortilla chips and nacho cheese sauce 12.95

Turkey Burger

Mix of turkey and chicken with applewood smoked bacon, avocado and basil aioli 11.95

Tuna Burger

Grilled yellow fin tuna, ginger mustard glazed, pickled ginger and sesame wasabi aioli 15.95

Blackened Salmon Burger

House-made Atlantic salmon patty, blackened with Cajun seasoning, served with lemon aioli, avocado and watercress 13.95

French Dip

Shaved beef, caramelized onions, melted gruyere on crusty French baguette and served with au jus 12.95

Sunny Side Rueben

Thin sliced pastrami, Swiss cheese, sauerkraut, coleslaw and 1,000 island dressing on a grilled NY style thick cut rye bread and finished with a sunny side up fried egg 12.95

Skillet Seared Fish Tacos

Pico de gallo, sour cream, shredded lettuce and guacamole 13.95

Spicy Crispy Chicken Cheddar Melt

Buttermilk fried chicken breast tossed in Mike's hot sauce, melted cheddar, bacon, lettuce, tomato and chipotle aioli on a brioche bun 12.95

Grilled Cheese and Tomato

Blend of white cheddar, gruyere and brie on grilled rustic bread with sliced hothouse tomatoes 9.95

PASTAS and ENTREES

(GLUTEN FREE pasta available with advanced notice)

Rasta Pasta

Blackened chicken, mushrooms, red peppers, Cajun cream and scallions over penne 15.95

Marly's Famous Bolognese

Blend of veal and pork tossed with fusilli pasta topped with basil, fresh ricotta and parmesan cheese 16.95

Penne ala Vodka

House-made vodka sauce tossed with pancetta 14.95

Mama's Chicken Parmigiana

Breaded chicken cutlet topped with marinara, mozzarella cheese and linguini pasta 16.95

Lobster & Shrimp Spaghetti

Freshly picked lobster meat, gulf shrimp, shitake mushrooms and fresh tarragon tossed in a brandy dijon cream sauce 24.95

GF Pan Roasted Half Chicken

All natural chicken, pan roasted and served with mashed potatoes, bacon green beans and gravy 16.95

Steak Chimmichurri

Grilled hanger steak served with parmesan truffle fries, garlic spinach, fried onions and chimmichurri sauce 23.95

GF Grilled Salmon

Served with lime garlic butter, roasted squash and rice pilaf 19.95

GF Sautéed Tilapia

Rice pilaf, garlic spinach, lemon white wine butter sauce 17.95

Buttermilk Fried Chicken Cutlet

Served with broccoli, mashed potatoes and house-made chicken gravy 17.95

*. Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.
20% gratuity added to parties of 6 or more*