

Starters

GF MARLY'S CHICKEN WINGS

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

TRUFFLE MAC & CHEESE

Creamy mix of gruyere, cheddar, brie, sliced truffles and cavatappi pasta. Baked with a crispy parmesan bread crumb topping. 12.95

NEW ROASTED TOMATO AND GOAT CHEESE

FLATBREAD

Toasted garlic herb naan bread, olive oil and balsamic glaze 9.95

CHICKEN LETTUCE WRAP

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

NEW LOADED POTATO SKINS

Crispy fried potatoes, bacon, chives and melted cheddar jack cheese, served with sour cream 10.95

KOBE BEEF SLIDERS

With red onion marmalade, roasted garlic aioli and served with fries 10.95

NACHO PLATTER

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

FRIED CHICKEN SLIDERS

With lettuce, tomatoes, coleslaw and served with fries 10.95

CHICKEN POTSTICKERS

Pan fried, with soy scallion dipping sauce 9.95

AHI TUNA TARTAR

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

ASIAGO AND GARLIC CALAMARI

Spicy cherry peppers, marinara and lemon aioli 9.95

Crocks

MARLY'S TURKEY CHILI

Ground turkey breast, green pepper, chili and cilantro steeped with tomatoes, chipotle, topped with melted cheddar, scallions and chips 8.95

FRENCH ONION SOUP

With French baguette crouton & gruyere cheese 7.95

GF BUTTERNUT SQUASH BISQUE

No butter or cream, topped with pancetta and chives 7.95



Dinner Menu

Salads

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

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 goat cheese 10.95

GF ICEBERG WEDGE SALAD

Iceberg wedge, diced tomatoes, bacon, crumbled gorgonzola cheese, 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 16.95

NEW GF BEET & GOAT CHEESE SALAD

Roasted beets, mixed greens, grilled asparagus, candied pecans, tossed with sherry vinaigrette and finished with warm herb goat cheese 14.95

NEW WINTER CHICKEN SALAD

Grilled chicken, avocado, tomatoes, corn, black beans, carrots, romaine lettuce tossed with BBQ ranch dressing, topped with crispy fried onion strings 14.95

COMPOSED COBB SALAD

Grilled chicken, baby greens, hard-boiled egg, tomato, bacon, blue 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 16.95

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

Don't forget, we also have...

- Private room available for special events
- Kid's Movie Night every Sunday @ 5:30pm
- ½ Priced bottles of wine every Tuesday night
- Happy Hour (M-F) 5pm-7pm @ the bar
- WiFi Password: MarlysBarBistroPublic

Burgers

Voted Best Burger in Town!

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

MARLY'S BURGER

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

BLUE BURGER

Sautéed onions, apple-wood smoked bacon and melted blue cheese 13.95

SPICY SAN ANTONIO BURGER

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

NEW RED DRAGON BURGER

Topped with a roasted mushroom medley, crispy onion strings, A1 sauce and melted red dragon cheese 14.95

ALL AMERICAN

American cheese, 1000-Island dressing and candied bacon 13.95

TURKEY BURGER

Mix of turkey and chicken with apple-wood smoked bacon, avocado and basil aioli 11.95

BLACKENED SALMON BURGER

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

TUNA BURGER

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

Sandwiches

FAMOUS FRENCH DIP

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

SPICY BEEF CHEESESTEAK

Shaved beef smothered with mushrooms, onions and jalapenos. Chipotle aioli and pepper jack cheese on fresh toasted baguette. 12.95

SKILLET SEARED FISH TACOS

Pico de gallo, sour cream, shredded lettuce and guacamole (fries not included) 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

MARLY'S GRILLED CHEESE AND TOMATO

Blend of white cheddar, Gruyere and brie on grilled rustic bread with sliced hothouse tomatoes 10.95

Pasta

SPICY RASTA PASTA

Blackened chicken, mushrooms, red peppers, Cajun cream and scallions over penne 16.95

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 15.95

MAMA'S CHICKEN PARMIGIANA

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

Entrées

NEW JAMBALAYA

Chicken, chorizo and shrimp in a rich tomato broth with red bell peppers and scallions served over rice 18.95

GF PAN ROASTED HALF CHICKEN

All natural chicken, pan roasted and served with mashed potatoes, bacon green beans and gravy 17.95

NEW TURKEY DINNER

House brined slow roasted turkey breast served with mashed potatoes, stuffing, green beans, cranberry sauce and old fashioned turkey gravy 17.95

CHICKEN GORGONZOLA

Pan seared all natural chicken breast in a rosemary marsala sauce, topped with cherry peppers and gorgonzola cheese, served with rice pilaf and broccoli 17.95

GF GRILLED 12 OZ. NEW YORK STRIP STEAK

Served with mashed potatoes, sautéed spinach and topped with roasted mushrooms 24.95

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 20.95

SAUTÉED TILAPIA

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
*20% gratuity will be added to parties of 6 or more