



**APPS**

**Giant House Made Pretzel** .. \$12  
Served with warm Brie Cheese Sauce

**Ahi Tuna Poke** ..... \$18  
Tuna, Pomegranate, Cucumber, and Chilis mixed with Ponzu Dressing served with Rice Chips

**Bison Stuffed Mushrooms** ... \$15  
Ground Bison, Cremini Mushrooms, Huckleberry Sauce, Fresh Basil

**Bacon Wrapped Shrimp** .... \$17  
Jalapeno & Cheddar Stuffed. Cajun Remoulade

**Fried Brussel Sprouts** ..... \$14  
Bacon, Balsamic, and Pomegranate

**Meat and Cheese Board** .... \$20  
Artisan Cheeses and Meats served with Walnuts, Fruit, Olives, Crostinis

**French Onion Soup** ..... \$10  
House-Made

**MARLI'S MAINS**

**Grilled Salmon** ..... \$30  
Finished with a Brown Butter Sauce

**Broadway Chicken** ..... \$25  
Hand Breaded Chicken Breast, topped with Arugula Salad, light Lemon Dressing, Capers, and Kalamata Olives

**New York Strip** ..... \$34  
Hand Cut and Grilled to your liking

**SALADS**

**Green Bean Caesar** ..... \$13.  
Shaved Green Beans, Roasted Red Peppers, Tomato Chips, House-Made Caesar, Toasted Bread Crumbs

**House Salad** ..... \$10  
Mixed Greens, Cucumber, Radish, Tomatoes, Carrots, and Croutons

**MARLI'S FARE**

**Fish & Chips** ..... \$20  
Beer Battered Walleye, Belgian Fries, and Tartar

**Cattle Rancher's Pie** ..... \$20  
Tomato, Ground Bison mixed with Beef, Onion, Carrot, Celery, topped with Mashed Potatoes and Cheddar

**Fried Chicken Malibu** ..... \$15  
Fried Chicken, Pork Shoulder, Swiss

**Heritage Burger** ..... \$15  
Blend of Montana Wagyu Beef and Ground Bison with your choice of Cheese. Add Bacon, Mushrooms, Sautéed Onions ... \$1 each

**Southern Salmon Sliders** .... \$18  
Blackened with a little kick and a lot of slaw.

**Bistro Beef Stroganoff** ..... \$24  
Mushroom, Bacon, & Dill sauce with Housemade Fettuccine