

APPS			
FRENCH ONION SOUP House-made	12	FRIED BRUSSEL SPROUTS Bacon, balsamic, and pomegranate	15
BACON WRAPPED SHRIMP Jalapeno and cheddar stuffed with Cajun remoulade	19	BISON STUFFED MUSHROOMS Our Signature Montana wagyu beef and bison blend, with ground pork huckleberry sauce and fresh basil	16
CRAB CAKES Panko encrusted smokey spiced red lump crab deep fried and served with house aioli	17	MEAT AND CHEESE BOARD Artisan cheeses and meats served with walnuts, fruit, olives	20
GIANT HOUSE-MADE PRETZEL Served with warm brie cheese	13		
SALADS			
ROASTED BEET SALAD Arugula, roasted beets, honey whipped goat cheese, candied pecans and fresh mozzarella with an ancho dressing	14	MARLI'S CEASAR Mixed greens tossed with our own Ceasar dressing and topped with candied bacon and dehydrated tomatoes	13
MARLI'S FARE			
CURRY Traditional curry spices and vegetables served over wild rice and fresh herbs. Add chicken - 6 or	19	HERITAGE BURGER Our Signature Montana wagyu beef and bison blend with your choice of cheese, and fries or a side salad	10
shrimp - 8 or salmon - 10 MEATLOAF SANDWICH Your choice of cheese and served with fries or side salad	16	CATTLE RANCHER'S PIE A rich hearty tomato based stew topped with mashed potatoes and cheddar cheese	22
CHICKEN PARMESAN SANDWICH Open faced with house-made marinara, pepperoncini relish and mozzarella	19	BEEF STROGANOFF RAVIOLI Mushroom, bacon, & dill sauce with three cheese ravioli	24
FISH & CHIPS Beer-battered walleye, Belgian fries, and tartar sauce	20	RAVIOLI MARINARA Cheese filled raviolis with our house marinara sauce and fresh mozzarella	18
MARLI'S MAINS			
BROADWAY CHICKEN Arugula salad, light lemon dressing, capers, and kalamata olives atop a hand-breaded chicken breast	26	MEATLOAF DINNER House-made meatloaf with our Signature Montana wagyu beef and bison blend	28
GRILLED SALMON Finished with a brown butter sauce	32	STUFFED FRENCH TOAST Cream Cheese and orange filled;	17

Marli's Mains come with vegetables and your choice of mashed potatoes, French fries or rice

anglaise.

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RIB EYE

14 oz. hand cut grilled to your liking

deep-fried and finished with crème