

135 S 2nd St
(Across from
Court House)
Decatur, IN

We Accept Visa
& Mastercard

Marko's on 2nd

(260) 724-8880

Dinner Hours
4:30 - 10:00
Tues - Sat

Southern
Sunday
Brunch Buffet
10:00 - 2:00

LATE NITE COCKTAILS

Appetizers

- Blackened Sea Scallops, Black Bean Salsa, Sweet Corn Cilantro Puree
- Sauteed Lump Crabcake Served With Bleu Cheese Coleslaw And A Roasted Red Pepper Aioli
- Shrimp Cocktail Martini, Bleu Cheese Coleslaw, Fresh Horseradish Cocktail Sauce
- Fried Green Tomatoes, Creamy Anson Mills Grits, And Tasso Gravy
- Five-Spice Seared Yellow Fin Tuna, Sushi-Style Grits, Blue Crab Sesame Seaweed Salad, Black Bean Soy Reduction
- Pulled Pork Spring Roll, Creamed Corn, And Cherry BBQ Sauce
- Smoked Gouda Spinach & Artichoke Dip, Grilled Pita Bread

Soups

- Spicy Black Bean Soup
Soup Du Jour

Salads

- Chilled Iceberg Wedge, Crumbled Applewood Smoked Bacon, Bleu Cheese, Herb Buttermilk Dressing
- Chipotle Caesar Salad, Freshly Grated Parmesan, with House Made Croutons
- Mixed Greens, Spiced Walnuts, Goat Cheese, Crumbled Applewood Smoked Bacon, Tossed In A Citrus Vanilla Vinaigrette

Dinner Selections

- Roasted Chicken Penne Pasta, Andouille Sausage, Wild Mushrooms, Sweet Corn, Garlic, White Wine Cream Sauce
- Blackened Sea Scallops And Fresh Linguini, Swiss Chard, Grape Tomatoes, Applewood Smoked Bacon, Blue Cheese Alfredo
- Pimento Cheese Topped Grilled 8oz Filet, Gratin Potatoes, Grilled Asparagus, Cabernet Demi-Glace
- Cajun Grilled 14oz Prime Rib, Fresh Horseradish Cream, Baked Potato, Grilled Green Beans, Demi-Glace
- Blackened Flat Iron Steak, Yukon Gold Mashed Potatoes, Creamed Corn & Sauteed Spinach, Cabernet Demi-Glace
- Marko Burger, Applewood Smoked Bacon, Caramelized Onions, Pepper Jack Cheese, Herb Aioli, House Cut French Fries
- Grand Marnier Honey Glazed Atlantic Salmon, Roasted Garlicky Red Potatoes, Sauteed Swiss Chard and Spinach, Sweet Corn Butter Sauce
- Pan Seared Tilapia, Parmesan Risotto, Sauteed Spinach, Demi-Glace, Topped With Creamy Herbed Crabmeat
- Spicy Low Country Shrimp And Tasso Gravy Over Creamy Anson Mills Grits
- Grilled Yellow Fin Tuna, Wasabi-Whipped Yukon Gold Potatoes, Swiss Chard, Black Bean Soy Reduction, Blue Crab Seaweed Salad
- Low Country Bouillabaisse, With Shrimp, Crawfish, Mussels, & The Catch Of The Day, Saffron, Sweet Corn Broth, Chipotle Scented Arborio Rice

About "Marko"

Marko's on 2nd is owned and operated by Mark Graves, a native of Decatur, who is a '96 graduate of Belmont High School. Mark received his culinary and restaurant management degrees in 2000 from Johnson & Wales University in Charleston, South Carolina. He completed an internship at Brennan's, a well-known restaurant in New Orleans, Louisiana. He has worked at Magnolia's, Cypress Grill (which he helped open), and The Blossom Cafe, all in Charleston, South Carolina. At the start of his culinary career, Mark worked under two well-regarded chefs, Michael Rousell in New Orleans and Donald Barickman in Charleston, South Carolina. He now says he will bring some of the great tastes of the south to the midwest!