

# MARC



bar & restaurant

## LUNCH

### SOUPS & SALADS

**Soup du Jour** CUP 12 BOWL 16

**Baby Wedge** SIDE 10 FULL 18  
*Blue Cheese, Bacon Lardon, Cherry Tomato,  
Herb Buttermilk Dressing*

**Classic Caesar** SIDE 10 FULL 18  
*Romaine Hearts, Shaved Parmesan, Crostini,  
Caesar Dressing*

**Salad Proteins\***  
*Herbed Chicken +10 Grilled Shrimp +14 Salmon +16*

### STARTERS

**Cheese & Charcuterie** 34  
*Olives, Housemade Pickled Vegetables, Candied Pecans*

**Grilled Shrimp Bruschetta** 28  
*Marinated Tomatoes and Basil, Avocado Crostini*

**Margherita Flatbread** 22  
*Heirloom Cherry Tomatoes, Fresh Mozzarella,  
Port-Glazed Shallots, Arugula, Grilled Naan Bread*

### HANDHELDS

*Served with Steak Fries and  
Housemade Dill Pickle*

**Marc CBS Burger\*** 25  
*Caramelized Onion, Gruyère Cheese, Grilled Slab Bacon,  
House Sauce, Lettuce, Tomato, Brioche Bun*

**Smoked Turkey BLT** 23  
*Basil Mayonnaise, Bacon, Bibb Lettuce, Tomato,  
Swiss Cheese, Pretzel Roll*

**Beef Tenderloin Philly** 26  
*Crispy Onion Rings, Sautéed Peppers & Onions,  
Swiss Cheese, Toasted Hoagie*

**Grilled Portobello Mushroom Wrap** 22  
*Baby Spinach, Pickled Shallots, Goat Cheese,  
Red Pepper Vinaigrette*

**Grilled Chicken Sandwich** 23  
*Guacamole, Marco Polo Cheese, Crispy Bacon,  
Tomato, Brioche Bun*

### FROM THE GRILL

*Served with Hand-Cut Steak Fries,  
Charred Broccolini, House Sauce*

**6 oz. Salmon** 36

**8 oz. 1855 Angus New York Strip\*** 38

**14 oz. Ribeye Steak Delmonico\*** 58

**8 oz. Filet Mignon\*** 65

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## FOR THE TABLE

**Cheese & Charcuterie** 34  
*Olives, Housemade Pickled Vegetables, Candied Pecans*

**Steamed Mussels** 24  
*P.E.I. Mussels in a Spicy White Wine Broth, Fresh Herbs, Pickled Fresnos, Baguette*

**Butternut Squash Agnolotti** 24  
*Maple Bacon, Sage Pesto Cream, Parmigiano Reggiano, Toasted Walnuts*

**Grilled Shrimp Bruschetta** 28  
*Marinated Tomatoes and Basil, Avocado Crostini*

**Margherita Flatbread** 22  
*Heirloom Cherry Tomatoes, Fresh Mozzarella, Port-Glazed Shallots, Arugula, Grilled Naan Bread*

**Lamb Meatballs** 26  
*Fried Garbanzo, Chili Sauce, Raita*

## SOUP & SALADS

**Chef's Seasonal Soup** CUP 12 BOWL 16

**Baby Wedge** SIDE 10 FULL 18  
*Blue Cheese, Bacon Lardon, Cherry Tomato, Herb Buttermilk Dressing*

**Classic Caesar** SIDE 10 FULL 18  
*Romaine Hearts, Shaved Parmesan, Crostini, Caesar Dressing*

**Artisan Greens Salad** SIDE 10 FULL 18  
*Candied Pecan, Green Apple, Pickled Shallot, Goat Cheese Crumbles, Balsamic Vinaigrette*

## FROM THE GRILL

**8 oz. 1855 Angus Center Cut Filet Mignon\*** 62

**12 oz. New York Strip\*** 50

**14 oz. Ribeye Steak Delmonico\*** 56

**20 oz. 1855 Angus Bone-In Cowboy Ribeye\*** 80

**8 oz. Salmon, Grilled or Blackened** 38

**Specialty Cut of Wagyu\*** MP

**Chef's Butcher Block Feature\*** MP

*Choice of Horseradish Cream, Housemade Steak Sauce, Blackberry-Barbecue Sauce, Cabernet Demi, Beurre Blanc*

## SEASONAL MAINS

**Jalapeno Glazed Grilled Grouper** 44  
*Quinoa Salad with Shaved Brussels, Parsnips, Toasted Almonds and Cranberries*

**Roasted Duck** 54  
*Celeriac Purée, Rainbow Chard, Spiced Hazelnuts, Apple Brandy Sauce*

**Seared Scallops** 52  
*Black Fettuccini, Smoked Bacon-Shallot Cream, Butternut Squash, Baby Spinach*

**Coriander Crusted Pork Tenderloin** 42  
*Sweet Potato Purée, Broccolini, Pearl Onion & Prune Compote*

**Braised Lamb Shank** 54  
*Herby Farro Rice, Blistered Haricot Verts, Rosemary Sherry Jus*

**Chef's Vegetable Plate** 28

## SIDES

**Rainbow Chard** 10

**Jumbo Asparagus** 10

**Broccolini** 10

**Blistered Haricot Verts** 10

**Butter-Whipped Potatoes** 10

**Baked Potato** 10

**Loaded Baked Potato** 12

**Herb Marinated Grilled Portabella** 12

**Local Pimento Mac & Cheese** 12

**Sweet Potato Casserole with Candied Pecans** 12

**Honey Glazed Brussels Sprouts with Toasted Hazelnuts** 12

## DESSERTS

**Classic Cheesecake** 14  
*Fresh Berry Compote, Whipped Cream*

**Vanilla Crème Brûlée** 14  
*Fresh Berries*

**Warm Cobbled Peaches** 14  
*Fresh Berries*

**Chocolate Lava Cake** 14  
*Espresso Ice Cream*

**Fresh Berries with Dark Chocolate** 14

## AFTER DINNER COCKTAILS

**Godfather** 15  
*Glenlivet 12 Year, Amaretto di Sarrona, Amarena Cherry*  
*Make it a **Godmother** with*  
*Grey Goose Vodka Instead of Scotch*

**Boozy Coffee** 15  
*Fresh Hot Coffee with Your Choice of One of the Following:*  
*Baileys Irish Crème, Jameson, Frangelico, Kahlúa*

**Chateau Elan Port** 12  
*Flavors of Berries and Spice, Aged in Rum Barrels*

## CORDIALS

**Baileys Irish Crème** 10

**Frangelico** 10

**Kahlúa** 10

**Sambuca** 9

**Galliano** 10

**Godiva** 10

**Rémy Martin VSOP** 17.50

**Grand Marnier** 11

**Courvoisier** 17.50

**Jameson** 9

**Disaronno** 9