

# MARC



bar & restaurant

## LUNCH STARTERS

- Butternut Squash Bruschetta** 20  
*Bacon, Shallots, Chives, Maple Syrup, Crostinis*
- Soup of the Day** 12

## LUNCH SALADS

- Little Gem Wedge** 14  
*Crumbled Blue Cheese, Bacon Lardon, Cherry Tomato, Herb Buttermilk Dressing*
- Classic Caesar** 14  
*Romaine Hearts, Shredded Parmesan, Croutons, Caesar Dressing*  
Add Chicken 7 Add Shrimp 8 Add Salmon 10

## LUNCH ENTREES

*All Sandwiches Come with Side of Fries*

- Chicken Salad Sandwich** 22  
*Cranberry Walnut Bread, Tarragon, Lettuce, Tomato*
- Angus Burger** 25  
*Cheddar Cheese, Lettuce, Tomato, House Made Pickles, Steak Sauce*
- Croque Monsieur** 23  
*Ham, Smoked Gouda Béchamel, Caramelized Onions, Sourdough*
- Smoked Brisket Sandwich** 28  
*Kale and Apple Slaw, Pink Peppercorn Aioli*
- Grilled Salmon** 32  
*Fingerling Potatoes, Asparagus, Sage brown butter*
- Flat Iron Steak & Frites** 36  
*House Made Steak Sauce*

## LUNCH FLATBREAD PIZZAS

- Margherita** 25  
*Mozzarella, Tomato, Fresh Herbs, Balsamic, Olive oil*
- BBQ Brisket** 25  
*BBQ Sauce, Red Onion, Cheddar, Brisket*
- Buffalo Chicken** 25  
*Buffalo Tomato Sauce, Mozzarella, Grilled Chicken, Scallions, ranch*

## SPARKLING WINE gls/btl

- Château Élan Brut NV** 10/40  
*100% Chardonnay, Green Apple and Spritz Nuances*

## WHITE WINE gls/btl

- Château Élan Rosé Reserve 2020** 10/40  
*Dry Rosé with Bright Citrus Flavors and Smooth Mineral Finish*
- Château Élan Sauvignon Blanc 2020** 10/40  
*Aromas of Grapefruit, Apricot and Grass, Dry Yet Fruity Finish*
- Château Élan Pinot Grigio 2019** 10/40  
*Crisp Refreshing Medium Bodied Wine with an Intense "Minerality"*
- Château Élan Nancy 2016** 13/52  
*Elegant Notes of Citrus, Hawthorne and Jasmine*
- Château Élan Chardonnay 2019** 10/40  
*Complex Notes of Apricot, Apple, and Peach with Subtle Oakiness*

## RED WINE gls/btl

- Château Élan Velvet 2019** 12/48  
*Light Tannins and Notes of Ripe Berries and Off-Dry Finish*
- Château Élan Uvaggio 2016** 16/64  
*Fresh Baked Bread with Hints of Blueberry and a Light Peppery Finish*
- Château Élan Pinot Noir 2018** 13/52  
*The Holy Grail of Wine; Our Take on the Classic Burgundy*
- Château Élan Cabernet Sauvignon 2018** 13/55  
*The Most-Awarded Varietal of Château Élan*
- Château Élan Scarlet 2017** 12/48  
*Blend of Syrah and Montepulciano; Reminiscent of Northern Rhône*
- Château Élan Les Petits 2016** 16/64  
*Layers of Dark Raisin to Spicy Berry Tart*
- Château Élan Merlot 2018** 13/52  
*Oaky and Smooth with Hints of Cinnamon and Crushed Cigar*
- Château Élan Tempranillo 2017** 18/72  
*Fiery Spanish Grape Aged 2 Years in French Oak*
- Château Élan American Port** 12/50  
*Flavors of Berries and Spice Aged in Rum Barrels*
- Château Élan Malbec 2018** 16/64  
*Dried Fig, Vanilla Bean, Finished with a Background of Anise*
- Château Élan Mameli 2017** 18/72  
*A Blend of the Italian Varieties, Perfect Balance of Earth and Fruit*
- Château Élan The Roldec 2018** 18/72  
*Made from 100% Teroldego Grapes, an Ancient Italian Variety*

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## STARTERS

**Cheese & Charcuterie** 30  
*Charcuterie, Artisanal Cheese, Olives, House Pickled Vegetables*

**Butternut Squash Bruschetta** 20  
*Bacon, Shallots, Chives, Maple Syrup, Crostinis*

**Brussel Sprouts** 22  
*Deep Fried And Tossed In Honey Sriracha Glaze*

## SALADS

**Baby Gem Wedge** 14  
*Crumbled Blue Cheese, Bacon Lardon, Cherry Tomato, Herb Buttermilk Dressing*

**Classic Caesar** 14  
*Romaine Hearts, Parmesan Cheese, Croutons, Caesar Vinaigrette*

**Winter Greens** 16  
*Arugula, Baby Kale, Radicchio, Green Apples, Dried Cranberries, Spiced Pepitas, Dijon Maple Vinaigrette*

## ENTREES

**Southern Fried Chicken** 32  
*Airline Breast, Yukon Gold Puree, Broccolini, Rosemary Pan Gravy*

**Seared Sea Bass** 48  
*Tarragon Carrots, Mushrooms, Papardelle Pasta, White Wine Sauce, Parsnip Crisps*

**Duck Breast** 42  
*Acorn Squash, Honey Sriracha Brussel Sprouts, Bourbon Cherry Glaze*

**Fresh Sea Scallops** 48  
*Creamy Polenta, Gourmet Mushrooms, Broccolini, Bourbon Bacon Jam*

**Stuffed Trout** 36  
*Spinach, Pine Nuts, Wild Rice, Lemon Beurre Blanc*

**Vegetarian Rice Bowl** 28  
*Wild Rice, Sautéed Seasonal Vegetables And Mushrooms*

## FROM THE GRILL

**8 oz Filet Mignon** 50

**12 oz Ribeye** 47

**12 oz New York Strip** 45

**8 oz Salmon** 36

**10 oz Kurobota Pork Chop** 42

**Marinated Tofu** 28

**10 oz Bison Ribeye** 50

*Choice of Horseradish Cream or Housemade Steak Sauce*

## SIDES

**Roasted Fingerling Potatoes** 10

**Rainbow Chard** 10

**Sweet Potato Souffle With Pecan Crumble** 10

**Asparagus** 10

**Broccolini** 10

**Sauteed Gourmet Mushrooms** 10

**Yukon Gold Whipped Potatoes** 10

## SPARKLING WINE gls/btl

**Château Élan Moscato d'Asti D.O.C.G, Alba Italy** 11/45  
*Light, Sweet, Semi-Sparkling Style with Notes of Tropical Fruits*

**Château Élan Dolce Rosso D.O.C.G, Alba Italy** 11/45  
*Light, Sweet, Semi-Sparkling Style with Notes of Roses and Cherries*

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## DESSERTS

**Cheesecake** 10

**Chocolate Torte** 10

**Banana Chocolate Swirl Cake** 10

**Vanilla Creme Brulee** 10

**Fresh Berries with Dark Chocolate** 14

## HOT DRINK MENU

**Coffee** 3.5

**Espresso** 4.5

**Cappuccino** 5.5

**Latte** 5.5

**Hot Tea** 3.5

## 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,*

*Kahlua, Amaretto di Sarrona*

**Château Élan Port** 12 gls

*Flavors of Berries and Spice Aged in Rum Barrels*