

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 37
Olives, Housemade Pickled Vegetables, Candied Pecans

Steamed Mussels 28
P.E.I. Mussels in a Spicy White Wine Broth, Fresh Herbs, Pickled Fresnos, Baguette

Seared Crab Cakes 31
Celeriac Slaw, Dill Remoulade

Grilled Shrimp Bruschetta 31
Marinated Tomatoes and Basil, Avocado Crostini

Margherita Flatbread 24
Heirloom Cherry Tomatoes, Fresh Mozzarella, Port-Glazed Shallots, Arugula, Grilled Naan Bread

Lamb Meatballs 31
Fried Garbanzo, Chili Sauce, Raita

SOUP & SALADS

Chef's Seasonal Soup CUP 13 BOWL 18

Baby Wedge SIDE 11 FULL 18
Blue Cheese, Bacon Lardon, Cherry Tomato, Herb Buttermilk Dressing

Classic Caesar SIDE 11 FULL 20
Romaine Hearts, Parmigiano Reggiano, Focaccia Croutons, House Made Caesar Dressing

Butter Lettuce Greek SIDE 11 FULL 20
Asparagus, Pickled Onions, Olives, Feta Cheese, Pita Crisp with a Grapefruit Vinaigrette

FROM THE GRILL

6 oz. Petit Filet Mignon* 54

8 oz. Center Cut Filet Mignon* 65

12 oz. New York Strip* 54

14 oz. Ribeye Steak Delmonico* 59

20 oz. Angus Bone-In Cowboy Ribeye* 85

20 oz. Smoked BBQ Glazed Short Ribs Osso Bucco 68

Specialty Cut of Wagyu* MP

Choice of Horseradish Cream, Housemade Steak Sauce, Lemon Vinaigrette, Cabernet Demi, Beurre Blanc, Chimichurri

SEASONAL MAINS

Blackened Salmon 49
English Pea, Blistered Peppers, Fingerling Potatoes, Lemon Vinaigrette

Citrus Brined Half Roasted Chicken 47
Lemon Apricot Cous Cous, Artichokes, Spiced Tomato Sauce

Grilled Australian Lamb Rack 60
Roasted Cauliflower Purée, Buttered Peas, Spring Onion Jus

Goat Cheese Tortelloni 37
Sautéed Spring Vegetables, Roasted Tomato Coulis, Fresh Basil

Shrimp and Grits 53
Jumbo Prawns, Roasted Peppers, Scallion, Pancetta, Logan Mill Cheddar Grits

Chef's Vegetable Plate 31

SIDES

Jumbo Asparagus 11

Broccolini 11

Sautéed Swiss Chard 11

Butter-Whipped Potatoes 11

Baked Potato 11

Loaded Baked Potato 13

Lemon-Apricot Cous Cous 13

Logan Mill White Cheddar Grits 13

Herb-Marinated Grilled Portabella 13

Local Pimento Macaroni & Cheese 13

Seasonal Vegetable Blend 13

CRAFT COCKTAILS

Bulldog Smash 15

Maker's Mark, Cointreau, Fresh-Squeezed Lemon, Fresh Peach Purée, Mint Garnish

Marc-hattan 15

Bulleit Rye, Italian Vermouth, Homemade Black Tea Star Anise Syrup, 18-21 Bitter, Orange Peel

Perfect G&T 15

Monkey 47 Gin, Juniper Berries, Lime, Lemon, Lavender, Q Tonic

Rum Old Fashioned 15

Bacardi Ocho, 18-21 Bitter, Vanilla Syrup, Brandied Cherry, Dehydrated Orange

Mexican Martini 15

Tequila Herradura, Grand Marnier, Fresh Lime Juice, Served Up

Capo Mule 15

Ketel One Vodka, Montenegro Amaro, Fresh Lime Juice, Q Ginger Beer, Dry Lime

Herbalist 15

Botanist Gin, Green Chartreuse, Homemade Honey Syrup, Fresh Lime Juice, Sage Leaves

SPARKLING WINE gls/btl

Chateau Elan Moscato d'Asti D.O.C.G, Piemonte, Italy 12/48
Light, Sweet, Semi-Sparkling Style with Notes of Tropical Fruits

Chateau Elan Dolce Rosso D.O.C.G, Piemonte, Italy 12/48
Light, Sweet, Semi-Sparkling Style with Notes of Raspberry and Cherries

Chateau Elan Brut NV 10/40
Crisp and Joyful Prosecco Style Sparkling Wine with Elegant Notes of Green Apple, Lemon, and Fresh Herbs

WHITE WINE gls/btl

Chateau Elan Pinot Grigio 10/40
Crisp, Refreshing, Light-Bodied Wine with a Balanced "Minerality"

Chateau Elan Chardonnay 10/40
Full-Body Taste Profile with Subtle Notes of Lightly Toasted Hazelnuts and a Crisp Acidity

Chateau Elan Sauvignon Blanc 10/40
Aromas of Grapefruit, Apricot, and Citrus with a Dry Yet Fruity Finish

Chateau Elan Rosé Reserve 10/40
Dry Rosé with Bright Citrus Flavors and Smooth Mineral Finish

RED WINE gls/btl

Chateau Elan Pinot Noir 13/52

Fruity, Earthy, and Elegant with a Soft and Smooth Light Body

Chateau Elan Merlot 13/52

Extremely Textured Herbal Flavor with a Smooth Structure and a Dry, Light-to-Medium Body

Chateau Elan Scarlet 13/52

Full-Bodied Fruity Profile of Predominately Syrah Grapes

Chateau Elan Velvet 13/52

Well-Balanced Blend of Zinfandel and Petit Sirah with Fruity and Flowery Notes

Chateau Elan Cabernet Sauvignon 15/60

Opulent Flavors of Plums, Blackberries, and Light Notes of Toasted Vanilla

Chateau Elan Tannat 18/72

Expressive with Black Fruits, Mulberries, Cassis, Raisins, Elegant Smoky Background

Chateau Elan Les Petits 18/72

Blend of Petit Verdot and Petit Syrah, with Notes of Blackberry, Blueberry, and Black Cherry

Chateau Elan Montepulciano 20/80

Red Fruit and Spicy Hints of Cinnamon and Black Pepper with Toasted Aromas of Vanilla

FROM THE HANDLE

Tropicalia IPA 7
Sam Adams Seasonal 7
Local Craft 7

BOTTLE AND CAN

PREMIUM

Stella Artois 7
Guinness Stout 7
Corona Extra 7
Lagunitas IPA 7
Local Craft 7

DOMESTIC

Budweiser 6
Bud Light 6
Michelob Ultra 6
Coors Light 6

CIDER

Strongbow 7

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