

THE MARC RESTAURANT

LOCALLY INSPIRED BEGINNINGS AND LITE BITES

MARC CAESAR

CROÛTON DUO | QUAIL EGG | OVEN-ROASTED TOMATOES | WHITE ANCHOVIES – 10
Marcus Whitman, Chardonnay – 7

SPRING GREENS SALAD (GF|V)

RASPBERRY | CARROT CURLS | HONEY VINAIGRETTE | GOAT CHEESE | HAZELNUTS – 10
Marcus Whitman, Chardonnay – 7

OLD SCHOOL ICEBERG WEDGE

CREAMY BLUE CHEESE | APPLE SMOKED BACON | W2 ONION | TOMATO – 10
Saviab, Pinot Noir – 11

CARAMELIZED FRENCH ONION SOUP

FOCACCIA | PROVOLONE | SWISS – 10
Poet's Leap, Riesling – 9

ASPARAGUS & BRIE SOUP (GF|V)

PORT CARMEL | ALMOND – 10
Marcus Whitman, Chardonnay – 7

LITTLE BITES & SMALL SHAREABLES

GRILLED LOCAL ASPARAGUS

CRISPY PANCETTA | BLACK TRUFFLE | BEARNAISE | FETA – 14
L'Ecole #41, Merlot – 8

PORK BELLY PB & JELLY (GF)

HUCKLEBERRY | PEANUT BUTTER POWDER | PARSNIP CHIPS – 14
Rotie, Syrah – 16

SEARED PACIFIC NORTHWEST CRAB CAKES

HUCKLEBERRY CRÈME FRAÎCHE | GREEN APPLE | MICRO SPROUTS | PISTACHIO – 20
Woodward Canyon, Sauvignon Blanc – 12

GRILLED VEGETABLE BEGGAR'S PURSE (GF|V)

SQUASH | BOURSIN | QUINOA | ROASTED PEPPERS – 15
Saviab, Pinot Noir – 11

SPRING

(GF) DENOTES GLUTEN-FREE SELECTIONS | (V) DENOTES VEGETARIAN SELECTIONS

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Special preparation available upon request. Please make your server aware of any food allergies you have.

THE MARC RESTAURANT

FORAGED FROM FIELD, FARM & SEA

*DAY BOAT EXCURSION SEAFOOD

PLEASE INQUIRE WITH OUR SERVICE TEAM AS TO THE CHEF'S SELECTION OF SEASONALLY HARVESTED AND INSPIRATIONALLY PREPARED CATCH - MARKET PRICE

Recommended Pairing of The Day

PETRALE SOLE

ASPARAGUS | WILD RICE | STRAWBERRY | PEAS - 36

Woodward Canyon, Sauvignon Blanc - 12

*COLOSSAL DIVER SCALLOPS

ANGEL HAIR | CLEMENTINE | SPINACH | ROASTED PEPPERS - 40

Poet's Leap, Riesling - 9

*10 OZ. CHAIRMAN'S RESERVE NEW YORK STRIP (GF)

POTATO PUREE | BABY GARDEN CARROTS | TRUFFLE INFUSED HOLLANDAISE | MUSHROOM RAGOUT - 38

Rotie, Syrah - 16

*12 OZ. CHAIRMAN'S RESERVE PREMIUM RIB-EYE (GF)

FINGERLING POTATOES | LOCAL ASPARAGUS | DEMI GLACE | HERB BUTTER - 39

Maruc Whitman, Red - 8

*16 OZ. THICK CUT BONE-IN PORK CHOP

CRISPY PORK BELLY | GREEN BEANS | WASHINGTON APPLE CHUTNEY |

TILLAMOOK CHEDDAR MAC & CHEESE - 38

Rotie, Syrah - 16

*W2 ROASTERY COFFEE CRUSTED LAMB CHOP (GF)

LAMB JUS | COULISARI RICE | PARSNIP PUREE | APRICOT - 39

Five Star, Cabernet Sauvignon - 13

ADDITIONS

BROILED MAINE 5OZ LOBSTER TAIL - 23

DRAWN BUTTER | LEMON CROWN

SAUTÉED MUSHROOMS - 6

GRILLED LOCAL ASPARAGUS - 6

SPLIT ENTRÉE CHARGE - 5

EXECUTIVE CHEF, GRANT HINDERLITER

DINNER | OPEN DAILY AT 5:30 PM

Our chefs work diligently to bring you the best of what is fresh and in season - right to your table - by partnering with and supporting our local farmers, ranchers, growers, and foragers. A special thank you to: Upper Dry Creek Ranch, Locati Farm, Klickers, Frog Hollow Farm, Hayshaker Farm, Lena Jeffery, Chairman's Reserve Cattle, Rea Farm, and Snake River Farms.