

# 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*

### SUMMER GREENS SALAD (GF|V)

RASPBERRY | CARROT CURLS | WHITE BALSAMIC VINAIGRETTE | FETA | CASHEW – 10  
*Marcus Whitman, Chardonnay – 7*

### BABY HEIRLOOM TOMATO CAPRESE

BASIL PESTO | BALSAMIC REDUCTION | W2 ONION | MOZZARELLA – 10  
*Poet's Leap, Riesling – 9*

### CARAMELIZED FRENCH ONION SOUP

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

### HEIRLOOM TOMATO BISQUE (GF|V)

BALSAMIC REDUCTION | HERBS – 10  
*Marcus Whitman, Chardonnay – 7*

## LITTLE BITES & SMALL SHAREABLES

### BUTTER ROASTED CAULIFLOWER (GF)

APPLEWOOD CANDIED BACON | RED PEPPER ROUILLE | BEARNAISE | HAZELNUT – 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

CHARRED ONION CRÈME FRAÎCHE | APPLE | MICRO SPROUTS | PISTACHIO – 20  
*Marcus Whitman, Chardonnay – 7*

### GRILLED VEGETABLE BEGGAR'S PURSE (V)

SQUASH | BOURSIN | QUINOA | ROASTED PEPPERS – 15  
*Marcus Whitman, Chardonnay – 7*

## SUMMER

(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*

### SEARED DAY BOAT SALMON (GF)

SUMMER SQUASH | WILD RICE | STRAWBERRY | CARROT - 36

*Woodward Canyon, Sauvignon Blanc - 12*

### \*COLOSSAL DIVER SCALLOPS (GF)

COUGAR GOLD RISOTTO | CLEMENTINE | SPINACH | PEAS - 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

*Marcus Whitman, Red Blend - 8*

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

POTATO MEDALLIONS | SWEET ONION JAM | VEGETABLE MELANGE | HERB BUTTER - 39

*Pepper Bridge, Cabernet Sauvignon - 17*

### \*16 OZ. THICK CUT BONE-IN PORK CHOP

CRISPY PORK BELLY | GREEN BEANS | WASHINGTON APPLE CHUTNEY |

TILLAMOOK CHEDDAR MAC & CHEESE - 38

*Rotie, Syrah - 16*

### \*GRILLED RACK OF LAMB (GF)

LAMB JUS | GRILLED SQUASH | QUINOA | PEACH | CARROT - 39

*Five Star, Cabernet Sauvignon - 13*

## ADDITIONS

### 5 OZ. MAINE LOBSTER TAIL - 23

*DRAWN BUTTER | LEMON CROWN*

### TILLAMOOK CHEDDAR MAC & CHEESE - 7

### 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.*