

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.