

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

WINTER GREENS SALAD (GF|V)

CANDIED WALNUTS | CARROT CURLS | ICE WINE VINAIGRETTE | PEAR | FETA – 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

CARROT AND GINGER BISQUE (GF|V)

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

LITTLE BITES & SMALL SHAREABLES

CARAMELIZED BRUSSEL SPROUTS

OREGON BLUE CHEESE | CRISPY PANCETTA | PUMPKIN SEEDS | ROUILLE – 14
L'Ecole #41, Merlot – 8

BRAISED SHORT RIB (GF)

BUTTERNUT SQUASH | RISOTTO | CHERRY MAPLE JUS | PECANS | PARSNIP – 18
Pepper Bridge, Cabernet Sauvignon – 17

SEARED PACIFIC NORTHWEST CRAB CAKES

HUCKLEBERRY CRÈME FRAÎCHE | GREEN APPLE | MICRO SPROUTS | PISTACHIO – 18
Marcus Whitman, Chardonnay – 7

STUFFED PORTABELLO MUSHROOM (GF)

TOMATO | MOZZARELLA | QUINOA | ARTICHOKE – 14
Saviab, Pinot Noir – 11

WINTER

(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

ARTICHOKE & SPINACH STUFFED PETRALE SOLE

CLEMENTINE MARMALADE | COUSCOUS | CRANBERRY | PECANS | BRUSSEL SPROUTS – 34
Woodward Canyon, Sauvignon Blanc – 12

*COLOSSAL DIVER SCALLOPS

CARROT PURÉE | JADE BASMATI | SPINACH | CRANBERRY – 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 – 8

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

TWICE COOKED POTATOES | BRUSSEL SPROUTS | PORK BELLY | HERB BUTTER | ROASTED PEPPER – 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 – 34
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

HARICOT VERTS & PORK BELLY - 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.