SALADS

MARC CAESER - 10

CROÛTON DUO | QUAIL EGG | OVEN ROASTED TOMATOES | WHITE ANCHOVIES

HARVEST GREENS SALAD (V/GF) - 10

L'ECOLE SIGNATURE WHITE VINAIGRETTE | WASHINGTON APPLES | TILLAMOOK WHITE CHEDDAR | PECANS

LOCAL CANDIED BEET AND ARUGULA (GF/V) - 10

GOAT CHEESE | WALNUTS | BALSAMIC REDUCTION |
CRANBERRIES

OLD-SCHOOL ICEBERG WEDGE - 10

OVEN ROASTED TOMATOES | CRISPY BACON | W2 ONION | BLUE CHEESE DRESSING





CLASSICS

CRISPY CALAMARI - 15

RED PEPPER AIOLI | COTIJA | ROASTED PEPPERS | LEMON | GRANT'S SRIRACHA DUO

CHORIZO-STUFFED MUSHROOMS - 10

CRÈME FRAÎCHE

BRAISED SHORT RIB BEEF STROGANOFF - 20

PAPERDELLE | MUSHROOM | PEPPERS | CRÈME FRAÎCHE

CARAMELIZED BRUSSEL SPROUTS (v) - 15

ROASTED RED PEPPER ROUILLE | PEPITA | BUTTERMILK BLUE CHEESE | DRIED CHERRY

TEMPURA SASQUATCH ROLL - 17

CRAB | AHI TUNA | SRIRACHA | CUCUMBER | SPICY AIOLI

SEARED PNW CRAB CAKES - 18

CITRUS SEGMENTS | HAZELNUT | CHIMICHURRI

CREAMY PASTRAMI FONDUE - 15

BAVARIAN RYE | PROVOLONE | SWISS | FRESH CRUDITÉ

BRAISED SHORT RIB TACOS - 15

SWEET ONION | COTIJA | CABBAGE | GREEN SRIRACHA

ROASTED GARLIC & TAHINI HUMMUS (v) - 11

KALAMATA OLIVES | FLATBREAD | FRESH CRUDITÉS

CARAMELIZED FRENCH ONION SOUP - 10

PROVOLONE CHEESE | SWISS CHEESE | BAGUETTE

ENTRÉES

DAYBOAT EXCURSION SEAFOOD - MARKET PRICE

ASK YOUR SERVER ABOUT TODAY'S SEASONALLY HARVESTED AND INSPIRATIONALLY PREPARED CATCH.

CRISPY SEARED SALMON FILET - 34

JADE BASMATI | SUGAR SNAP PEAS | CLEMENTINE MARMALADE | PISTACHIO | BERRY

·· LAGANA, PINOT NOIR – 14

FROG HOLLOW FARMS DELICATA SQUASH (v) - 32

RED LENTIL | MUSHROOM RAGOUT | APRICOT | GOAT CHEESE $\cdot \cdot LAGANA, PINOT NOIR - 14$

12 oz. CATTLE COMPANY BEEF NEW YORK STRIP $\mbox{\scriptsize (GF)}$ - 36

POTATO PURÉE | BABY CARROTS | TRUFFLE HOLLANDAISE | MUSHROOM RAGOUT

·· L'ECOLE, MERLOT – 8

12 oz. CATTLE COMPANY BEEF RIB-EYE (GF) - 38

FINGERLING POTATOES | BRUSSEL SPROUTS | RED PEPPER COULIS | PORK BELLY

· · PEPPER BRIDGE, CABERNET SAUVIGNON - 17

ROASTED SQUASH BISQUE (v) - 10

BUTTER SCOTCH | PEPITA | HERB

MARC BURGER - 16

BACON | BUTTER LETTUCE | MUENSTER | HUCKELBERRY BBQ | HAND CUT FRIES

PRIME RIB DIP SLIDERS - 14

AU JUS | CRISPY ONION | HORSERADISH CREAM

LAMB SLIDERS - 15

CLEMENTINE MARMALADE | ARUGULA | FARMHOUSE GARLIC CHEESE SPREAD

SALMON FISH & CHIPS - 16

COLESLAW | HAND CUT FRIES | LEMON | TARTER

10 oz. SEARED AIRLINE CHICKEN BREAST (GF) - 24

POTATO PURÉE | GREEN BEANS | APPLE

AHI POKE BOWL (GF) - 18

STICKY RICE | EDAMAME | AVOCADO | BLACK SESAME | BELL PEPPER | WAKAME

GRILLED CHEESE INCIDENT (v) - 15

CHEDDAR | SWISS | GOUDA | TOMATO BASIL SOUP | GARDEN SALAD

5 oz. MAINE LOBSTER TAIL (GF) - 24

DRAWN BUTTER | LEMON CROWN

CHEF'S DAILY BUTCHER BOARD - MARKET PRICE

ASK YOUR SERVER ABOUT TODAY'S CHEF-PREPARED SELECTION OF HAND CUT PROTEIN AND SEASONAL SIDES.

COLOSSAL DIVER SCALLOPS (GF) - 38

JASMINE & WILD RICE | GARLIC SPINACH | STONE FRUIT MOSTARDA | APPLE CIDER REDUCTION

·· WOODWARD CANYON, SAUVIGNON BLANC - 12

7 oz. CHAIRMAN'S RESERVE FILET (GF) - 39

TWICE COOKED POTATOES | PENDLETON WHISKY PEPPERCORN | BABY KALE | WINTER SQUASH PURÉE

 \cdots FIVE STAR, CABERNET SAUVIGNON -13

THICK CUT BONE-IN PORK CHOP - 8 oz. - 20 | 16 oz. - 34

CRISPY PORK BELLY | GREEN BEANS | WASHINGTON APPLE CHUTNEY | TILLAMOOK CHEDDAR MAC & CHEESE

··ROTIE, SYRAH — 16

28 oz. PNW GRILLED PORTERHOUSE (GF) - 75

YUKON POTATO | ROASTED CAULIFLOWER | COMPOUND BUTTER | BLACK GARLIC ·· MARCUS WHITMAN, RED – 8

- SPLIT PLATE CHARGE - ENTRÉES ONLY - 5 -