

SALADS

MARC CAESER - 10

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

SUMMER GREENS SALAD (V/GF) - 10

GOAT CHEESE | SUMMER VEGETABLES | CASHEW | PARSNIP | MINUS 8 VINAIGRETTE

SOUTHWEST CHICKEN SALAD - 15

AVOCADO | CHERRY TOMATO | CRISPY TORTILLA | BACON | SOUTHWEST RANCH DRESSING

LOCAL TOMATO CAPRESE SALAD (GF/V) - 10

MOZZARELLA | BASIL VINAIGRETTE | BALSAMIC REDUCTION | SEA SALT

OLD-SCHOOL ICEBERG WEDGE - 10

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

PACIFIC NORTHWEST COBB SALAD - 15

SMOKED SALMON | COUGAR GOLD VINAIGRETTE | HAZELNUTS | APPLE | BACON



CLASSICS

CRISPY CALAMARI - 12

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

CHORIZO-STUFFED MUSHROOMS - 9

CRÈME FRAÎCHE

PNW PALE ALE PUB CHEESE - 10

PRETZEL BREAD | PEPPERONI | FRESH CUT CRUDITÉS

LOCAL FIRE ROASTED VEGETABLES (V/GF) - 14

BLACK GARLIC | TOASTED HAZELNUTS | ROUILLE

TEMPURA SASQUATCH ROLL - 17

CRAB | AHI TUNA | SRIRACHA | CUCUMBER | SPICY AIOLI

SEARED PACIFIC NORTHWEST CRAB CAKES - 18

RASPBERRY GINGER PURÉE | PISTACHIOS | COMPRESSED WATERMELON

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) - 9

KALAMATA OLIVES | FLATBREAD | FRESH CUT CRUDITÉS

CARAMELIZED FRENCH ONION SOUP - 10

PROVOLONE CHEESE | SWISS CHEESE | BAGUETTE

MARC BURGER - 15

BACON | ONION JAM | FRESH MOZZARELLA | HEIRLOOM TOMATO | BASIL AIOLI | HAND-CUT FRIES

PRIME RIB DIP SLIDERS - 12

AU JUS | CRISPY ONION | HORSE RADISH CREAM

ELK SLIDERS - 15

BACON | ONION JAM | ARUGULA | GARLIC CHEESE SPREAD

SALMON FISH & CHIPS - 16

COLESLAW | FRIES | LEMON | TARTER

8 oz. LOUNGE PORK CHOP (GF) - 18

POTATO PURÉE | GREEN BEANS | APPLE

AHI POKE BOWL - 17

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) - 23

DRAWN BUTTER | LEMON CROWN

ENTRÉES

DAYBOAT EXCURSION SEAFOOD - MARKET PRICE

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

CRISPY SEARED SALMON FILET - 34

COUSCOUS | SUGAR SNAP PEAS | APRICOTS | BLACKBERRIES

.. LAGANA, PINOT NOIR - 14

12 oz. CHAIRMAN'S RESERVE NEW YORK STRIP (GF) - 36

POTATO PURÉE | BABY CARROTS | TRUFFLE HOLLANDAISE | MUSHROOM RAGOUT

.. ROTIE, SYRAH - 16

12 oz. CHAIRMAN'S RESERVE PREMIUM RIB-EYE (GF) - 38

HEIRLOOM TOMATOES | GREEN BEANS | COMPOUND BUTTER | FINGERLING POTATOES

.. PEPPER BRIDGE, CABERNET SAUVIGNON - 17

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

COUGAR GOLD RISOTTO | STRAWBERRY | SPRING PEAS | PISTACHIOS

.. WOODWARD CANYON, SAUVIGNON BLANC - 12

7 oz. CHAIRMAN'S RESERVE FILET - 39

TWICE COOKED POTATOES | BRANDY PEPPERCORN | LOCAL SQUASH | HAYSTACK ONIONS

.. FIVE STAR, CABERNET SAUVIGNON - 13

16 oz. THICK CUT BONE-IN PORK CHOP - 34

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

.. ROTIE, SYRAH - 16

- SPLIT PLATE CHARGE - ENTRÉES ONLY - 5 -

(GF) DENOTES GLUTTEN-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.

RESTAURANT & LOUNGE DINNER SERVICE - 5:30 PM to CLOSE | LOUNGE HAPPY HOUR - 4:00 to 6:00 PM