

THE MARC RESTAURANT

PNW INSPIRED BEGINNINGS & SMALL SHAREABLES

MARC CAESAR

CROÛTON DUO | QUAIL EGG | OVEN ROASTED TOMATOES | WHITE ANCHOVIES – 10
Marcus Whitman, Chardonnay – 7

SUMMER GREENS SALAD (v|GF)

GOAT CHEESE | SUMMER VEGETABLES | CASHEW | PARSNIP | MINUS 8 VINAIGRETTE – 10
Poet's Leap, Riesling – 9

LOCAL TOMATO CAPRESE SALAD (v|GF)

MOZZARELLA | BASIL VINAIGRETTE | BALSAMIC REDUCTION | SEA SALT – 10
Lagana Cellars, Pinot Noir – 14

OLD SCHOOL ICEBERG WEDGE

OVEN ROASTED TOMATOES | CRISPY BACON | W2 ONION | BLUE CHEESE DRESSING – 10
Lagana Cellars, Pinot Noir – 14

W2 FRENCH ONION SOUP

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

UPPER DRY CREEK LAMB CHOP

ONION BALSAMIC JAM | PEARL BARLEY RISOTTO | CRISPY ROOTS | BASIL – 17
L'Ecole #41, Merlot – 8

TEMPURA PRAWN LOLLIPOPS

BELL PEPPER | ASIAN SLAW | THAI HUCKLEBERRY – 15
Poet's Leap, Riesling – 9

SEARED PNW CRAB CAKES

RASPBERRY GINGER PURÉE | PISTACHIOS | COMPRESSED WATERMELON – 18
Marcus Whitman, Chardonnay – 7

FIRE ROASTED SUMMER VEGETABLES (v|GF)

SWEET PEAS | W2 ONION | SHISHITO PEPPER | BLACK GARLIC | ROUILLE – 16
Poet's Leap, Riesling – 9

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

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

CRISPY SEARED SALMON FILET

COUSCOUS | SUGAR SNAP PEAS | APRICOTS | BLACKBERRIES – 34

Lagana Cellars, Pinot Noir – 14

*COLOSSAL DIVER SCALLOPS (GF)

COUGAR GOLD RISOTTO | STRAWBERRY | SPRING PEAS | PISTACHIOS – 38

Woodward Canyon, Sauvignon Blanc – 12

*CHEF'S DAILY BUTCHER'S BOARD

PLEASE INQUIRE WITH OUR SERVICE TEAM AS TO THE CHEF'S SELECTION OF
HAND CUT PROTEIN AND SEASONAL SIDES - MARKET PRICE

Recommended Pairing of The Day

*12 OZ. CHAIRMAN'S RESERVE NEW YORK STRIP (GF)

POTATO PURÉE | BABY CARROTS | TRUFFLE HOLLANDAISE | MUSHROOM RAGOUT – 36

Rotie, Syrah – 16

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

HEIRLOOM TOMATOES | GREEN BEANS | COMPOUND BUTTER | FINGERLING POTATOES – 38

Pepper Bridge, Cabernet Sauvignon – 17

*7 OZ. CHAIRMAN'S RESERVE FILET

TWICE COOKED POTATOES | BRANDY PEPPERCORN | LOCAL SQUASH | HAYSTACK ONIONS – 39

Five Star, Cabernet Sauvignon – 13

*16 OZ. THICK CUT BONE-IN PORK CHOP

CRISPY PORK BELLY | GREEN BEANS | WASHINGTON APPLE CHUTNEY |

TILLAMOOK CHEDDAR MAC & CHEESE – 34

Rotie, Syrah – 16

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.