

THE MARC RESTAURANT

LOCALLY INSPIRED BEGINNINGS

MARC CAESAR

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

CANDIED BEET SALAD (GF|V)

ARUGULA | VANILLA HONEY VINAIGRETTE | ALMOND | FETA – 10
Marcus Whitman, Chardonnay – 7

OLD SCHOOL ICEBERG WEDGE

CREAMY BLUE CHEESE DRESSING | APPLEWOOD SMOKED BACON | W2 ONION | TOMATO – 10
Lagana Cellars, Pinot Noir – 14

CARAMELIZED FRENCH ONION SOUP

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

WINTER CARROT BISQUE (GF|V)

RED WINE CAMEL | PEPITA – 10
Poet's Leap, Riesling – 9

SMALL SHAREABLES

CARAMELIZED BRUSSEL SPROUTS

CANDIED BACON | BLUE CHEESE | RED PEPPER ROUILLE | PEPITA | HOLLANDAISE – 14
L'Ecole #41, Merlot – 8

APPLEWOOD SMOKED PORK BELLY

DARK MAPLE | BARLEY | CARROT PURÉE | HUCKLEBERRY – 15
Rotie, Syrah – 16

SEARED PNW CRAB CAKES

CHARRED ONION CRÈME FRAÎCHE | APPLE | MICRO SPROUTS | PISTACHIO – 20
Woodward Canyon, Sauvignon Blanc – 12

ROASTED PORTOBELLO MUSHROOM (GF|V)

MOZZARELLA | ARTICHOKE | ROASTED TOMATOES | SWEET ONION | RED QUINOA – 15
Marcus Whitman, Red Blend – 8

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

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 SALMON (GF)

BABY KALE | WILD RICE | BEET | CLEMENTINE - 36
Lagana Cellars, Pinot Noir - 14

*COLOSSAL DIVER SCALLOPS

PAPPARDELLE PASTA | BORDEAUX CHERRY | SPINACH | ROASTED PEPPER & WALNUT PESTO - 40
Woodward Canyon, Sauvignon Blanc - 12

*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 PUREE | BABY GARDEN CARROT | TRUFFLE INFUSED HOLLANDAISE | MUSHROOM RAGOUT - 40
Five Star, Cabernet Sauvignon - 13

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

CREAMY CORN CASSEROLE | TWICE COOKED YUKON POTATOES | BEET | BLACK GARLIC - 40
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 | WINTER SQUASH | QUINOA | HUCKLEBERRY | BRUSSEL SPROUTS - 39
L'Ecole #41, Merlot - 8

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.