

SALADS

MARC CAESER - 10

CROÛTON DUO | QUAIL EGG | OVEN ROASTED
TOMATOES | ANCHOVIES

W2 FARMERS MIXED GREENS (V/GF) - 10

LAVENDER HONEY VINAIGRETTE | LOCAL STRAWBERRIES |
OREGON BLUE CHEESE | CANDIED PECANS | RADISH

SOUPS

CARAMELIZED FRENCH ONION SOUP - 10

PROVOLONE CHEESE | SWISS CHEESE | BAGUETTE

ASPARAGUS & BRIE SOUP - 10

ALMONDS | HERB OIL



APPETIZERS

CHORIZO-STUFFED MUSHROOMS - 11

CRÈME FRAÎCHE

DUNGENESS CRAB RANGOON FONDUE - 17

DUNGENESS | PROVOLONE | WONTON | FRESH CRUDITÉ

LOCATI GRILLED ASPARAGUS (V) - 15

CRANBERRY | PECAN | COTIJA | TRUFFLE

CRISPY CALAMARI - 16

ROASTED PEPPER | AIOLI | HOUSE SRIRACHA | FETA

TEMPURA LOCAL VEGETABLES (V) - 15

SWEET CHILI | GARLIC AIOLI

ENTRÉES

SEARED SALMON FILET - 35

TOASTED BASMATI RICE | SUMMER SQUASH |
CLEMENTINE MARMALADE

MARC BURGER - 17

BACON | BUTTER LETTUCE | MUENSTER | GARLIC AIOLI |
BALSAMIC ONION JAM | HAND CUT FRIES

HAND CUT 12 oz. NEW YORK STRIP (GF) - 39

POTATO PURÉE | BABY CARROTS | TRUFFLE
HOLLANDAISE | MUSHROOM RAGOUT

COLOSSAL DIVER SCALLOPS (GF) - 39

RISOTTO | STRAWBERRY | PEA | ARUGULA

12 oz. CENTER CUT PNW RIB-EYE (GF) - 39

ASPARAGUS | BABY RED POTATOES | CHARRED SPRING
ONION | ROASTED SHALLOT BUTTER

**PLEASE ASK YOUR SERVER ABOUT TODAY'S
BUTCHER BOARD SPECIALS. THANK YOU.**

DESSERT

VANILLA CREAM BRULEE - 9

FRESH BERRIES | SWEET CREAM | TUILE

A LA CARTE FROZEN DESSERT - 3

PLEASE ASK YOUR SERVER FOR DETAILS

- SPLIT PLATE CHARGE - ENTRÉES ONLY - 5 -

RESTAURANT & LOUNGE DINE-IN SERVICE - 5:00 PM to 9:00 PM

*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.

(GF) DENOTES GLUTEN-FREE SELECTIONS | (V) DENOTES VEGETARIAN SELECTIONS