

SALADS

AUTUMN GREENS SALAD - 10

ROOT CHIPS | CANDIED WALNUTS | CREAMY FETA |
CRANBERRIES | GRANNY SMITH APPLE

OLD SCHOOL WEDGE SALAD - 10

BLUE CHEESE | BACON | TOMATOES |
PICKLED ONION

SOUPS

CARAMELIZED FRENCH ONION SOUP - 10

PROVOLONE CHEESE | SWISS CHEESE | BAGUETTE

NEW ENGLAND CLAM CHOWDER - 10

HERBS | PAPRIKA OIL



Early Fall Menu
Executive Chef, Grant Hinderliter

APPETIZERS

CHORIZO-STUFFED MUSHROOMS - 11

CRÈME FRAÎCHE

CARAMELIZED BRUSSELS SPROUTS - 12

BLUE CHEESE | PUMPKIN SEED | ROUILLE | CRANBERRY

BISON SLIDERS - 15

BOURSIN | CLEMENTINE MARMALADE | ARUGULA

BRAISED SHORT RIB - 19

PARMESAN POLENTA | W2 ONION JAM | ROOT CHIPS

DUNGENESS CRAB RANGOON FONDUE - 17

DUNGENESS | PROVOLONE | WONTON | FRESH CRUDITÉS

CRISPY CALAMARI - 16

ROASTED PEPPER | AIOLI | HOUSE SRIRACHA | COTIJA CHEESE

GRILLED CHEESE INCIDENT - 17

SMOKED CHEDDAR | SWISS | PROVOLONE | TOMATO SOUP | GREENS

2ND & ROSE CHEESE PLATE - 27

CHARCUTERIE | BERRIES | HOUSE-PICKLED VEGGIES
| CANDIED NUTS | HOUSE-MADE JAMS | CRACKERS

ENTRÉES

BONE-IN PORK CHOP - 10 oz. - 29

CRISPY PORK BELLY | GREEN BEANS | WASHINGTON
APPLE CHUTNEY | MASHED POTATOES

DOUBLE-R RANCH 12 oz. NEW YORK STRIP (GF) - 42

TWICE COOKED YUKON | ROASTED CARROTS |
HOLLANDAISE | MUSHROOM RAGOUT | OR. BLUE CHEESE

DOUBLE-R RANCH 12 oz. PNW RIB-EYE (GF) - 42

BRUSSELS SPROUTS | PARMESAN SPÄTZEL
| WINTER SQUASH PURÉE | ROASTED SHALLOT BUTTER

MARC BURGER - 17

BACON | BUTTER LETTUCE | TILLAMOOK SMOKED CHEDDAR
| GARLIC AIOLI | BALSAMIC ONION JAM | HAND CUT FRIES

SCALLOPS - 40

RISOTTO | CRANBERRY | WINTER SQUASH PURÉE
| APRICOT CLEMENTINE | CAULIFLOWER

BRAISED SHORT RIB BEEF STROGANOFF - 25

PAPPARDELLE | MUSHROOM | CRÈME FRAÎCHE

DESSERT

SEASONAL COBBLER - 9

STREUSEL | VANILLA ICE CREAM

A LA CARTE FROZEN DESSERT - 3

- SALTED CARAMEL ICE CREAM
- FRENCH VANILLA ICE CREAM
- HUCKLEBERRY ICE CREAM
- RASPBERRY SORBET

- SPLIT PLATE CHARGE - ENTRÉES ONLY - 5 -

RESTAURANT & LOUNGE DINE-IN SERVICE | SUN-THU, 5:00 PM to 8:00 PM | FRI-SAT, 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

THE MARC
RESTAURANT & LOUNGE

Signature Cocktails

ROWDY KATE - 12

HUCKLEBERRY VODKA | TRIPLE SEC | FRESH
LEMON JUICE | SIMPLE SYRUP | CHERRY JUICE

THE NARCISSA - 12

RYE WHISKEY | AMARO | ORANGE TWIST

THE GODDESS - 12

MANDARIN VODKA | TRIPLE SEC | LIME JUICE |
SIMPLE SYRUP | CRANBERRY JUICE | SUGAR RIM

THE BROWN SUGAR SOUR - 12

BROWN SUGAR BOURBON |
ST. GERMAIN | FRESH LEMON JUICE

THE NARANCIA - 12

TEQUILA | APEROL | SIMPLE SYRUP | ABSINTHE
FRESH LEMON JUICE | FRESH ORANGE JUICE

THE SPICEY PEAR - 12

PEAR VODKA | ST. GERMAIN | FRESH LIME JUICE |
FIREWATER BITTERS | SPICY SALT RUM

AN EXERCISE IN TRUST - 13

A HAND-CRAFTED COCKTAIL MADE BY YOUR
FAITHFUL BARTENDER. DELICIOUSNESS GUARANTEED!