

## SALADS

### OLD SCHOOL ROMAINE WEDGE SALAD - 12

CREAMY BLUE CHEESE | CANDIED BACON  
| TOMATO | PICKLED ONION

### CAESAR SALAD - 12

PARMESAN | TOMATO | CROUTON | BALSAMIC REDUCTION

### LOCAL CANDIED BEET & CHÈVRE - 12

GREENS | CANDIED WALNUTS | CRANBERRY

### HOUSE-SMOKED KING SALMON CANDY - 15

HUCKLEBERRY CREAM CHEESE | PICKLED ONION |  
LAVASH CRACKERS

## SOUPS

### FRENCH W<sup>2</sup> ONION SOUP - 12

PROVOLONE | SWISS

### NEW ENGLAND CLAM CHOWDER - 14

SERVED IN A SOURDOUGH BREAD BOWL



*Executive Chef  
Grant Hinderliter*

## SMALL PLATES

### CHORIZO-STUFFED MUSHROOMS - 14

CRÈME FRAÎCHE | BALSAMIC REDUCTION

### TUNA TARTARE - 17

AVOCADO | SWEET SOY | WASABI | CRISPY GARLIC

### DUNGENESS CRAB DIP - 16

HOT CAST IRON | CHIPS | CRUDITES

### 2ND & ROSE CHEESE PLATE - 21

LOCAL & INT'L CHEESE | LAVASH CRACKER |  
MARCONA ALMONDS | HOUSE JAMS

### CRISPY CALAMARI - 16

GARLIC AIOLI | CHERRY PEPPER | SRIRACHA | COTIJA

### TEMPURA SHRIMP - 14

THAI PEANUT SAUCE | SESAME | HOUSE SRIRACHA

### CARAMELIZED BRUSSELS SPROUTS - 15

BACON | PUMPKIN SEEDS | BLUE CHEESE | CRANBERRY | ROMESCO

### GRILLED LAMB LOLLIPOPS - 19

COUSCOUS | TZATZIKI | ROASTED PEPPERS

### SHAVED PRIME RIB SLIDERS - 18

AU JUS | HORSERADISH CREAM | CRISPY ONIONS

### BUTTER-POACHED PRINCE EDWARD

### ISLAND LOBSTER CLAWS - 23

BACON-WRAPPED BROCCOLINI | LEMON

## PUB FARE

### MARC BURGER - 19

PNW BACON | CRISPY ONION | BEECHERS CHEDDAR  
| W<sup>2</sup> ONION JAM | BLACK TRUFFLE AIOLI

### HOUSE-SMOKED PORK BELLY - 36

MAPLE GLAZE | SWEET PEPPER JELLY |  
MANGO AVOCADO TOWER | CRISPY ROOT CHIPS

### IRISH STOUT SHEPHERD'S PIE - 25

WHIPPED POTATO | TILLAMOOK CHEDDAR |  
ROOT VEGETABLES | GROUND LAMB

### OVEN ROASTED TURKEY PANINI - 19

BRIE | CRANBERRY & ORANGE JAM |  
PNW BACON | GREENS

## ENTRÉES

### DOUBLE -R RIBEYE 16oz. - 54

WHIPPED POTATO | CARROT & PARSNIP |  
COMPOUND BUTTER | DEMI-GLACE

### BONE-IN GRILLED PORK CHOP - 35

WHIPPED POTATO | APPLE | BACON |  
CORN | BRUSSELS SPROUTS

### NEW YORK STRIP 14oz. - 48

CHESED FARMS MUSHROOM RAGOUT | TALLOW  
RED POTATO | CARROT | BLACK TRUFFLE BÉARNAISE

### DOUBLE -R FILET 7oz. - 54

PARSNIP PURÉE | BROCCOLINI | RED WINE  
CAMEL | ROASTED CAULIFLOWER

### CRISPY SEARED SALMON - 38

CLEMENTINE MARMALADE | BASMATTI RICE | CARROTS

### BRAISED SHORT RIB STROGANOFF - 28

PAPPARDELLE | MUSHROOM | SWEET ONION  
| SOUR CREAM | TOAST POINTS

## ADDITIONS

### BLACK TRUFFLE HOLLANDAISE - 4

### BACON-WRAPPED BROCCOLINI - 7

### HOUSE-MADE VEAL DEMI-GLACE - 5

### HOUSE-SMOKED PORK BELLY - 6

### CHESED FARMS MUSHROOM RAGOUT - 6

### BUTTER-POACHED LOBSTER CLAWS - 19

#### - STEAK TEMPERATURE GUIDE -

**RARE** – Cool Red Center | **MEDIUM-RARE** – Warm Red Center | **MEDIUM** – Warm Pink Center | **MEDIUM-WELL** – Hot Slightly Pink |  
**WELL** – Cooked Through, Slight Pink Center | **VERY-WELL** – No Pink, Entirely Cooked

- SPLIT PLATE CHARGE - 5 -

\*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.