

## SALADS

### FROG HOLLOW CAPRESE - 10

BURRATA | HEIRLOOM TOMATOES | MIXED GREENS |  
BALSAMIC REDUCTION

### 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



*Summer Menu*  
*Executive Chef, Grant Hinderliter*

## APPETIZERS

### CHORIZO-STUFFED MUSHROOMS - 11

CRÈME FRAÎCHE

### DUNGENESS CRAB CAKES - 19

CHIMICHURRI | CITRUS | ARUGULA | CANDIED WALNUTS

### BISON SLIDERS - 15

BOURSIN | CLEMENTINE MARMALADE | ARUGULA

### CARAMELIZED CAMBOZOLA & BERRIES - 10

LAVENDER HONEY | ARUGULA | CANDIED WALNUTS

### DUNGENESS CRAB RANGOON FONDUE - 17

DUNGENESS | PROVOLONE | WONTON | FRESH CRUDITÉS

### CRISPY CALAMARI - 16

ROASTED PEPPER | AIOLI | HOUSE SRIRACHA | FETA

### THICK-CUT WALLA WALLA ONION RINGS - 10

GARLIC AIOLI | THAI CHILI

### 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  
CHERRY | MASHED POTATOES

### HAND CUT 12 oz. NEW YORK STRIP (GF) - 40

TWICE COOKED YUKON | HEIRLOOM TOMATOES |  
HOLLANDAISE | MUSHROOM RAGOUT | BLUE CHEESE

### HAND CUT 12 oz. PNW RIB-EYE (GF) - 40

SUMMER SQUASH | BABY RED POTATOES | CHARRED  
SPRING ONION | ROASTED SHALLOT BUTTER

### MARC BURGER - 17

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

### SHRIMP, CLAMS & DUNGENESS CRAB OH MY - 34

PAPPARDELLE PASTA | LEMON CREAM SAUCE |  
SUMMER SQUASH | ARUGULA

### 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