

THE MARC RESTAURANT

LOCALLY INSPIRED BEGINNINGS

MARC CAESAR

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

BABY SPRING GREENS (GF|V)

GOAT CHEESE | SPRING VEGETABLES | CASHEW | PARSNIPS | MINUS 8 ICE WINE VINAIGRETTE – 10
Marcus Whitman, Chardonnay – 7

OLD SCHOOL ICEBERG WEDGE

OVEN ROASTED TOMATOES | CRISPY BACON | W2 ONION | CREAMY BLUE CHEESE DRESSING – 10
Lagana, Pinot Noir – 14

CARAMELIZED FRENCH ONION SOUP

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

CREAMY ASPARAGUS & BRIE BISQUE (GF|V)

HERB OIL | ALMOND – 10
Marcus Whitman, Chardonnay – 7

SMALL SHAREABLES

GRILLED LOCAL ASPARAGUS (GF)

BLACK TRUFFLE HOLLANDAISE | FETA | BACON CANDY – 13
L'Ecole #41, Merlot – 8

TEMPURA PRAWN LOLLIPOPS

BELL PEPPER | NAPA CABBAGE | THAI HUCKLEBERRY – 15
Poet's Leap, Riesling – 9

SEARED PNW CRAB CAKES

SESAME GINGER AIOLI | HAZELNUTS | COMPRESSED APPLE – 18
Woodward Canyon, Sauvignon Blanc – 12

ROASTED PORTOBELLO MUSHROOM (GF|V)

ARTICHOKE | TOMATO | SWEET ONION | RED QUINOA – 15
Lagana, Pinot Noir – 14

SPRING

(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

CRISPY SEARED SALMON FILET (GF)

CARROT PURÉE | BASMATI RICE | BUTTER ROASTED CAULIFLOWER | MARMALADE | GREEN TEA - 34

Lagana, Pinot Noir - 14

*COLOSSAL DIVER SCALLOPS (GF)

COUGAR GOLD RISOTTO | STRAWBERRY | SPRING PEAS | PISTACHIO - 38

Poet's Leap, Riesling - 9

*CHEF'S 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 PURÉE | CLIP CARROT | TRUFFLE INFUSED HOLLANDAISE | MUSHROOM RAGOUT - 38

Seven Hills, Petit Verdot - 12

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

BEEF PURÉE | LOCAL ASPARAGUS | COMPOUND BUTTER | TRI-COLOR FINGERLING POTATOES - 38

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 - 35

Rotie, Syrah - 16

*GRILLED RACK OF LAMB (GF)

LAMB JUS | GRILLED SQUASH | QUINOA | PEACH - 36

Five Star, Cabernet Sauvignon - 13

ADDITIONS

5 OZ. MAINE LOBSTER TAIL - 23

DRAWN BUTTER | LEMON CROWN

TILLAMOOK CHEDDAR MAC & CHEESE - 7

BLACK TRUFFLE HOLLANDAISE - 3

MUSHROOM RAGOUT - 5

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.