

THE MARC RESTAURANT

LOCALLY INSPIRED BEGINNINGS AND LITE BITES

MARC CAESAR

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

CANDIED BEET SALAD (GF|V)

GOAT CHEESE | PUMPKIN SEEDS | ARUGULA | BALSAMIC REDUCTION – 10
Poet's Leap, Riesling – 9

OLD SCHOOL ICEBERG WEDGE

CREAMY BLUE CHEESE | APPLE SMOKED BACON | W2 ONION | TOMATO – 10
Saviah, Pinot Noir – 10

AUTUMN GREENS SALAD (GF|V)

PECAN | CARROT CURLS | CHAMPAGNE VINAIGRETTE | CRANBERRY COMPOTE | FETA – 10
Marcus Whitman, Chardonnay – 7

CARAMELIZED ONION SOUP

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

ROASTED BUTTERNUT SQUASH BISQUE (GF|V)

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

LITTLE BITES & SMALL SHAREABLES

OVEN CARAMELIZED BRUSSEL SPROUTS

OREGON BLUE CHEESE | CRISPY PANCETTA | PUMPKIN SEEDS | ROUILLE – 14
L'Ecole #41, Merlot – 8

STUFFED PORTABELLA MUSHROOM

TOMATO | MOZZARELLA | QUINOA | ARTICHOKE – 14
Marcus Whitman, Red – 8

SEARED PACIFIC NORTHWEST CRAB CAKES

GRILLED GREEN ONION CRÈME FRAÎCHE | GREEN APPLE | MICRO SPROUTS | PISTACHIO – 18
Marcus Whitman, Chardonnay – 7

AUTUMN/WINTER

(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

FORAGED FROM 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

ARTICHOKE & SPINACH STUFFED PETRALE SOLE

CLEMENTINE MARMALADE | WILD RICE & BASMATI | BRUSSEL SPROUTS | PECANS - 34
Kerloo, Grenache Blanc - 11

*COLOSSAL DIVER SCALLOPS (GF)

SQUASH PURÉE | CHERRY MOSTARDA | QUINOA | HAZELNUTS - 40
Poet's Leap, Riesling - 9

*WAGU SHORT RIB (GF)

POTATO PURÉE | CARROT | COMPRESSED APPLE | BEET - 32
Rotie, Syrah - 16

*10 OZ. DOUBLE 'R' RANCH NEW YORK STRIP (GF)

POTATO PUREE | BABY GARDEN CARROTS | TRUFFLE INFUSED HOLLANDAISE | MUSHROOM RAGOUT - 38
L'Ecole #41, Merlot - 8

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

FINGERLING POTATOES | GREEN BEANS | ROASTED PEPPER | DEMI-GLACE - 39
Pepper Bridge, Cabernet Sauvignon - 17

*GRILLED RACK OF LAMB

VER JUS | TOASTED COUSCOUS | MEDITERRANEAN RELISH | BEET - 39
Five Star, Cabernet Sauvignon - 12

*BRAISED SNAKE RIVER FARMS PORK SHANK (GF)

RISOTTO | ROASTED CAULIFLOWER | APPLE JUS - 32
Rotie, Syrah - 16

ADDITIONS

BROILED MAINE 5OZ LOBSTER TAIL - 17

DRAWN BUTTER | LEMON

SAUTÉED MORELS - 9

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.