

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

HEIRLOOM CHERRY TOMATO CAPRESE (GF|V)

MOZZARELLA | BASIL VINAIGRETTE | ARUGULA | SWEET ONION | BALSAMIC – 10
Poet's Leap, Riesling – 9

OLD SCHOOL ICEBERG STACK

BUTTERMILK BLUE CHEESE | OVEN TOMATOES | APPLE SMOKED BACON | PICKLED ONION – 10
Saviiah, Pinot Noir – 10

SUMMER GREENS SALAD (GF|V)

RASPBERRIES | CARROT CURL | CHAMPAGNE VINAIGRETTE | CANDIED WALNUTS | COTIJA CHEESE – 10
Marcus Whitman, Chardonnay – 7

W² SWEET ONION SOUP

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

FROG HOLLOW FARM ROASTED TOMATO BISQUE (GF|V)

SHAVED PARMESAN | HERB OIL – 10
Marcus Whitman, Chardonnay – 7

FORAGED FROM FIELD, FARM & SEA

BABY BACKED KOREAN-STYLE BBQ RIBS

W² PICKLED ONION | CUCUMBER SALAD | VINEGAR POTATOES | GARDEN CHIVE – 17
L'Ecole, Merlot – 8

*GRILLED VENISON CHOP

HUCKLEBERRY VINAIGRETTE | BARLEY | BORDEAUX CHERRY – 17
Marcus Whitman, Red Blend – 8

QUINOA STUFFED ROASTED PEPPER (GF|V)

FROG HOLLOW SUMMER SQUASH | BASIL EMULSION | SWEET ONION | CARROT – 14
Poet's Leap, Riesling – 9

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.

SUMMER

(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.*

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FORAGED FROM FIELD, FARM & SEA

*WAGYU BONELESS SHORT RIB (GF)

CARROTS | POTATO PUREE | COMPRESSED APPLES | BEETS – 25
Five Star, Cabernet Sauvignon – 12

*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

BRIE | BASIL | GARDEN BEANS | MORELS | JADE BASMATI – 34
Kerloo, Grenache Blanc – 11

*JUMBO DIVER SCALLOPS (GF)

RISOTTO | STRAWBERRY TWO WAYS | PISTACHIOS | ARUGULA – 39
Kerloo, Grenache Blanc – 11

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

POTATO PUREE | BABY GARDEN CARROTS | TRUFFLE INFUSED HOLLANDAISE | MORELS – 37
Pepper Bridge, Cabernet Sauvignon – 17

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

FINGERLING POTATOES | BABY HEIRLOOM TOMATOES | ROASTED PEPPER | DEMI-GLACE – 39
Pepper Bridge, Cabernet Sauvignon – 17

*GRILLED RACK OF LAMB

VER JUS | TOASTED COUSCOUS | MEDITERRANEAN RELISH | BEET – 39
Rotie, Syrah – 16

*CHAIRMAN'S RESERVE FILET MIGNON (GF)

GRILLED SQUASH | TWICE COOKED POTATOES | ROASTED SHALLOT & FRENCH THYME BUTTER | PARSNIPS – 40
Five Star, Cabernet Sauvignon – 12

ADDITIONS

BROILED MAIN 5OZ LOBSTER TAIL - 17

DRAWN BUTTER | LEMON

OSCAR STYLE - 12

SNOW CRAB | BÉARNAISE | ASPARAGUS

SPLIT ENTRÉE CHARGE - 5

EXECUTIVE CHEF, GRANT HINDERLITER

DINNER | OPEN DAILY AT 5:30 PM