



Dinner Served Daily

THE MARC
• RESTAURANT •

5 pm – 9 pm

SOUPS & SALADS

SOUP OF THE MOMENT // MP

Rotating Seasonal Soup

THE MARC SALAD // 15

Fines Herbes, Shallot, Crushed Hazelnuts,
Rogue Creamery Smokey Blue, Vim and
Vinegar’s Strawberry Vinaigrette

THE WHITMAN CAESAR // 18

Romaine, House Dressing, Parmigiano,
Anchovy, Pangrattato

Add Grilled Chicken Breast // 7
Add Hanger Steak // 18
Add Jumbo Prawns // 12

STARTERS

TRUFFLE FRIES // 9

Truffle Salt, Herbs. Served with Aioli

FOCACCIA // 13

Housemade Focaccia, Rotating Specialty Extra
Virgin Olive Oil, Klicker Strawberry Vinegar

SEASONAL SQUASH // 18

Roasted Squash, Local Honey, Lime, Chili

CRISPY BRUSSELS SPROUTS // 15

Harissa Aioli, Marcona Almonds, Roasted Peppers

CHEESE & CHARCUTERIE // 29

Assortment of Cheeses and Cured Meats,
Seasonal Fruit, Olives, Giardiniera Pickles,
Stone-Ground Mustard, Nuts, Crostini

SAUTÉED JUMBO PRAWNS // 23

Garlic, White Wine, Local Chili, Tomato, Parsley.
Served over Grilled Bread

ENTREES

POTATO GNOCCHI // 30

Local Mushrooms, Pancetta, Brown Butter,
Parmesan

PASTA BOLOGNESE // 38

Braised Beef, Housemade Pappardelle, Jimmy
Nardello Chili Crisp, Parmigiano Reggiano

BUTTERMILK-CURED HALF CHICKEN // 37

Pomme Puree, Roasted Vegetables,
Sautéed Mushrooms, Sauce Supreme

PAN-SEARED HALIBUT // 48

Saffron Risotto, Roasted Pepper, Beldi Olives, Spicy
Persillade

BRAISED BEEF SHORT RIB // 42

Seared Polenta, Root Vegetables, Mushrooms, Tomato
Sauce, Baby Bok Choy, Pickled Mirepoix

STEAKS

Served with Roasted Local Mushrooms, Chimichurri Butter

14 oz Ribeye // 89
8 oz Hanger Steak // 46

Add 2 oz Seared Foie Gras // 18
Add 1 oz Rogue Creamery Smokey Blue // 8

SIDES

SAUTÉED CORN // 8
Aioli, Smoked Paprika, Lemon

GRILLED VEGETABLES // 8
Crispy Garlic, Balsamic Vinegar

ROASTED GARLIC MASHED POTATOES // 9

OUR LOCAL ARTISANS IN THE FIELD

HAYSHAKER FARM
DIXIE ACRES FARM

FROG HOLLOW FARM
SNAKE RIVER FARMS

CHANNING FARM
CASTOLDI FARMS

FIRST CUT FARM
PACIFIC SEAFOODS

WELCOME TABLE

*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.
For parties of 6 or more a 20% gratuity will be applied.



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4 pm – 9 pm

WINES BY THE GLASS

SPARKLING

Antech Limoux, Tradition, Brut Blanquette de Limoux, FR, NV	11
Tirridis, Sparkling House Rosé Columbia Valley, WA, NV	14
Gaston Chiquet, Brut Tradition Premier Cru, Dizy, FR, NV	28

WHITE

Gorgiste, Grüner Veltliner, Columbia Gorge, WA, 2023	16
Long Shadows, Poet’s Leap, Riesling, Columbia Valley, WA, 2022	13
Walla Walla Vintners, Sauvignon Blanc, Columbia Valley, WA, 2023	12
L'Ecole No. 41, Chenin Blanc, Yakima Valley, WA 2022	13
Marcus Whitman, Chardonnay Columbia Valley, WA, 2021	14

ROSÉ

Seven Hills Columbia Valley, WA, 2023	12
Peyrassol, La Croix Columbia Valley, WA, NV	14

RED

Single Barrel, Pinot Noir, Solaksen Vineyard Blanquette de Limoux, FR, NV	18
Walla Walla Vintners, Merlot Valla Walla Valley, WA, 2021	15
Reynvaan - Result of a Crush, Reserve Syrah Walla Walla Valley, WA, 2022	20

CRAFT BEER BY TAP

Burwood Pilsner	8
Burwood Hefeweizen	8
Bale Breaker, Hazy IPA	8
Five Dollar Ranch, Goat Candy Hazy Pale Ale	8

BEER

Modelo	7
Coors Light	6
Elysian Space Dust	7
Kona Longboard	7
Guinness	8
Black Raven Pilsner	6
Saison Dupont	9
Fort George Cavitca Stout	12

CIDERS

Locust Pear Honey	6
Locust Blackberry	6
Double Mountain Dry Cider	8

COCKTAILS

WHITMAN OLD FASHIONED Bacon Fat Washed Bourbon Black Pepper Syrup Black Walnut Bitters Brandied Cherry <i>-Crafted by Kalani Cayaban-</i>	18
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CHAMPS DU PROVENCE DW Brandy St. Germain Lemon Lavender Bitters <i>-Crafted by Kalani Cayaban-</i>	17
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LA ROSA Reposado Tequila Strawberry Syrup Aperol Egg White Lemon <i>-Crafted by Joel Ortega-Osorio-</i>	18
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THE POLLINATOR Gin House-Made Basil, Clove & Lemon Shrub Honey Soda <i>-Crafted by Leena Baker-</i>	16
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PINEAPPLE CARTEL Stiggin’s Pineapple Run Averna Lillet Rosé Luxardo Bitters <i>-Crafted by Brett Fallows & Joel Ortega-Osorio-</i>	17
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HOT CHARLOTTE Gin St. Germain Lemon Tobasco Cucumber <i>-Crafted by Murray Stenson-</i>	17
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POMELO FELLOW Mezcal Cynar Dry Vermouth Pamplemousse Grapefruit Bitters <i>-Crafted by Kevin King & Leena Baker-</i>	18
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WHAT'S YOUR JAM? Gin Lemon Choice of House-Made Blackberry, Raspberry, or Blueberry Jam <i>-Crafted by Breanna Baltrusch-</i>	17
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ZERO PROOF

HONEYCOMB HOME House-Made Basil, Clove & Lemon Shrub Honey Soda	12
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FRENCH 86 Dhos Gin-Free Lemon Simple Syrup Zero Proof Prosecco	14
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GIMLESS Dhos Gin-Free Lime Juice Simple Syrup	14
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NON COLLINS Dhos Gin-Free Lemon Juice Simple Syrup Soda	11
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CRANCOLA TEA Cranberry Juice Lemon Juice Ceylon Tea-Cola Syrup Soda	12
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809 PUNCH Pineapple Lime Pineapple Szechuan Tart Mixer Basil Syrup Soda	12
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