



Dinner Served Daily

THE MARC

• RESTAURANT •

5 pm – 9 pm

STARTERS

TRUFFLE FRIES // 9

Truffle Salt, Herbs. Served with Aioli

SMOKED WALLA WALLA SWEET ONION DIP // 15

Vegetable Cudité, Rosemary Flatbread Crackers

BEEF CARPACCIO* // 29

Cured Egg Yolk, Aioli, Crispy Garlic, Micro Green

ROASTED BEETS // 22

Whipped Ricotta, Micro Salad, Orange & Black Pepper Honey

FIRE ROASTED CABBAGE // 16

Romesco, Marcona Almond, Manchego Cheese

SEARED OREGON ALBACORE TUNA* // 32

Carrot Butter, Coriander, Hawaiian Sea Salt, Pickled Sea Bean

HOUSE FOCACCIA // 13

Hotel Butter & Agrodolce

CHEESE & CHARCUTERIE // 29

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

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 Jumbo Prawns // 12

ENTREES

GRILLED HALF CHICKEN // 37

Roasted Stone Fruit, Twain's Grains, Sautéed Greens, W2 Sweet Onion Mustard, Agrodolce

SEAFOOD OF THE MOMENT // MP

Ask Your Server About Today's Selection

DUROC PORK CHOP // 39

Bone-in Loin Chop, Apple Cider Gastrique, Baby Potato Sautéed Greens

SWEET CORN TAGLIATELLE // 26

Roasted Bi-Color Corn, Shiso Pesto, Corn Brodo Add Grilled Jumbo Prawns +12

PASTA BOLOGNESE // 38

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

STEAK FRITES* // 29

6 oz Top Sirloin, Truffle Fries, Chimichurri

STEAKS

Served With Confit Potato, Seasonal Vegetables, Pickled Vegetables, Chimichurri Butter

14 OZ RIBEYE* // 79

PRIME FILET MIGNON* // 65

6 OZ SIRLOIN BASEBALL CUT* // 46

SIDES

ROASTED CORN // 8

Roasted Jalapeño Aioli, Smoked Paprika, Cotija Cheese

SAUTÉED GREENS // 8

Garlic, Shallot, Dijon Vinegar

SAUTÉED MUSHROOMS // 8

Locally Grown Mushroom, Cognac Butter, Herbs

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

WHITE

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

ROSÉ

Seven Hills Columbia Valley, WA, 2023	12
Dama Wines, Rosé of Cabernet Franc Columbia Valley, WA, 2024	14

RED

Single Barrel, Pinot Noir	18
Solaksen Vineyard, Royal Slope, WA, 2021	
Walla Walla Vintners, Merlot,	15
Walla Walla Valley, WA, 2021	
Reynvaan - Result of a Crush, Reserve Syrah	20
Walla Walla Valley, WA, 2022	

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 Dupon	9
Fort George Cavatica Stout	12

CIDERS

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

COCKTAILS

WHITMAN OLD FASHIONED	18
Bacon Fat Washed Bourbon Black Pepper Syrup Black Walnut Bitters	
Brandied Cherry	
-Crafted by Kalani Cayaban-	

CHAMPS DU PROVENCE	17
DW Brandy St. Germain Lemon Lavender Bitters	
-Crafted by Kalani Cayaban-	

LA ROSA	18
Reposado Tequila Strawberry Syrup Aperol Egg White Lemon	
-Crafted by Joel Ortega-Osorio-	

THE POLLINATOR	16
Gin House-Made Basil, Clove & Lemon Shrub Honey Soda	
-Crafted by Leena Baker-	

PINEAPPLE CARTEL	17
Stiggin’s Pineapple Rum Averna Lillet Rosé, Luxardo Bitters	
-Crafted by Brett Fallows & Joel Ortega-Osorio-	

HOT CHARLOTTE	17
Gin St. Germain Lemon Tabasco Cucumber	
-Crafted by Murray Stenson-	

POMELO FELLOW	18
Mezcal Cynar Dry Vermouth Pamplemousse Grapefruit Bitters	
-Crafted by Kevin King & Leena Baker-	

ZERO PROOF

HONEYCOMB HOME	12
House-Made Basil, Clove & Lemon Shrub Honey Soda	

FRENCH 86	14
Dhos Gin-Free Lemon Simple Syrup Zero Proof Prosecco	

GIMLESS	14
Dhos Gin-Free Lime Juice Simple Syrup	

NON COLLINS	11
Dhos Gin-Free Lemon Juice Simple Syrup	

CRANCOLA TEA	12
Cranberry Juice Lemon Juice Ceylon Tea-Cola Syrup Soda	

809 PUNCH	12
Pineapple Lime Pineapple Szechuan Tart Mixer Basil Syrup Soda	