



Dinner Served Daily

THE MARC
• RESTAURANT •

5 pm – 9 pm

SHAREABLES

TRUFFLE FRIES // 9

Truffle Salt, Herbs, served with Aioli

HOUSE FOCACCIA // 13

Herbed Butter & Strawberry Agrodolce

SMOKED WALLA WALLA SWEET ONION DIP // 15

Vegetable Cudité, Rosemary Flatbread Crackers

ROASTED BEETS // 22

Whipped Ricotta, Micro Salad, Orange & Black Pepper Honey

SEARED OREGON ALBACORE TUNA* // 32

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

BEEF CARPACCIO* // 29

Cured Egg Yolk, Aioli, Crispy Garlic, Micro Green

CHEESE & CHARCUTERIE // 29

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

DUNGENESS CRAB CAKE // 22

Saffron Aioli, Lemon, Seasonal Greens

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

-Add Sirloin Steak // 19

STONEFRUIT & ARUGULA SALAD // 18

Toasted Almonds, Feta, Buckwheat Honey & Lime Vinaigrette

ENTREES

GRILLED HALF CHICKEN // 37

Roasted Stone Fruit, Twain’s Grains Wheatberries,
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

-Add Grilled Jumbo Prawns // 12

PASTA BOLOGNESE // 29

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

STEAK FRITES* // 29

6 oz Top Sirloin, Truffle Fries, Fresh Chimichurri

-Add Sauce Au Poivre // 4

STEAKS

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

14 OZ USDA PRIME RIBEYE* // 79

PRIME FILET MIGNON* // 65

6 OZ SIRLOIN* // 46

-Add Jumbo Prawns // 12

-Add Sauce Au Poivre // 4

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
CHESSED FARM

*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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WINES BY THE GLASS

SPARKLING

Antech Limoux, Tradition, Brut Blanquette de Limoux, FR, NV	11
Tirriddis, Sparkling House Rosé Columbia Valley, WA, NV	15
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

Peyrassol, La Croix, Méditerranée, France, 2023	14
Dama Wines, Rosé of Cabernet Franc, Columbia Valley, WA, 2024	14

RED

Single Barrel, Pinot Noir Solaksen Vineyard, Royal Slope, WA, 2021	18
Walla Walla Vintners, Merlot, Valla Walla Valley, WA, 2021	15
Reynvaan - Result of a Crush, Reserve Syrah Walla Walla Valley, Wa, 2022	20
Marcus Whitman, Red Blend, Columbia Valley, WA, 2021	15
Long Shadows, Pirouette, Columbia Valley, WA, 2020	26
Matthews Winery, Cabernet Sauvignon Columbia Valley, WA, 2021	26

DRAFT

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

BOTTLED & CANNED

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

COCKTAILS

WHITMAN OLD FASHIONED	18
Bacon Fat Washed Bourbon Black Pepper Syrup Black Walnut Bitters Brandied Cherry <i>-Crafted by Kalani Cayaban-</i>	
CARIBBEAN HOUND	16
Rhum Agricole House Made Grapefruit & Rosemary Shrub Soda Water <i>-Crafted by Noah Dybdahl-</i>	
LA ROSA	18
Reposado Tequila Strawberry Syrup Aperol Egg White Lemon <i>-Crafted by Joel Ortega-Osorio-</i>	
CHERRY CHAPSTICK	18
House Infused Fresh Bing Cherry Bourbon Lemon Sugar <i>-Crafted by Kevin King & Noah Dybdahl-</i>	
PINEAPPLE CARTEL	17
Stiggin’s Pineapple Rum Averna Lillet Rosé Maraschino Bitters <i>(Spirit-forward style cocktail)</i> <i>-Crafted by Brett Fallows & Joel Ortega-Osorio-</i>	
HOT CHARLOTTE	17
Hendricks’s Gin St. Germain Lemon Tabasco Cucumber <i>-Crafted by Murray Stenson-</i>	
SUMMER SYLLABLES	18
Mezcal House Made Fresh Elderflower Liqueur Yellow Chartreuse Lime <i>-Crafted by Kevin King-</i>	
THE GIRLFRIEND EXPERIENCE	16
Gin Passionfruit Orgeat Lime Angostura Bitters <i>-Crafted by Aubrey Meliah-</i>	
WALLA COLADA	16
DW Brandy Coconut Cream Limoncello Lemon <i>-Crafted by Joel Ortega-Osorio-</i>	

ZERO PROOF

MIONETTO SPRITZ	14
Mionetto Aperitivo Zero Proof Prosecco Lemon	
FRENCH 86	14
Dhos Gin-Free Lemon Simple Syrup Zero Proof Prosecco	
809 PUNCH	12
Pineapple Lime Pineapple Szechuan Tart Mixer Basil Syrup Soda	
GRAPEFRUIT & ROSEMARY SHRUB	12
Housemade Shrub & Soda Water	
CRANCOLA TEA	12
Cranberry Juice Lemon Juice Ceylon Tea-Cola Syrup Soda	

CIDER & SELTZER

Locust Pear Honey	6
Locust Blackberry	6
Double Mountain Dry Cider	8
Yoxi Hard Seltzers (by Balebreaker Brewing)	8
<i>Choice of...</i> <i>Lime Agave Ranch Water, Strawberry Citrus, Paloma Ranch Water, Spicy Mango</i>	