



Dinner Served Daily

THE MARC

• RESTAURANT •

5 pm – 9 pm

SHAREABLES

STEAK TIPS DIANE // 22*

Sautéed Mushrooms, Peppercorn Dijon Sauce, Grilled Focaccia

GRILLED FOCACCIA // 10

Choice Of Olive oil & Balsamic Vinegar or Salted Butter

CHARCUTERIE BOARD FOR TWO // 29

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

SWEET ONION DIP // 14

Crackers, Assortment of Vegetable Crudité

SOUPS & SALADS

SOUP OF THE SEASON // 12

THE WHITMAN CAESAR // 18

Romaine, House Dressing, Parmesan, Anchovy, Toasted Breadcrumbs

WARM HONEYNUT SQUASH SALAD // 19

Prosciutto, Frisée, Toasted Hazelnuts, Sherry Vinaigrette

PEAR & SPINACH SALAD // 19

Poached Pear, Rogue Smokey Blue, Candied Walnuts, White Balsamic Vinaigrette

Add Protein to Any Salad

*Grilled Chicken Breast // 7**

*Jumbo Prawns // 12**

*Grilled Sirloin Cap Steak // 19**

SIDES

BUTTERY MASHED POTATOES // 12

SWEET POTATO PAVÉ // 12

ROASTED LOCAL MUSHROOMS // 14

SAUTÉED WINTER GREENS // 14

ENTREES

STEAK FRITES// 38 *

8oz Grilled Hanger Steak, Truffle Fries, Garlic Demi-Glace
Add Sauce Au Poivre // 4

GRILLED HALF CHICKEN // 35 *

Mashed Potatoes, Seasonal Root Vegetables, Chicken Velouté

PAN-SEARED PACIFIC BLACK COD // 43 *

Smokey Tomato & White Beans, Castelvetro Olives, Crispy Leeks

BRAISED BEEF SHORT RIB // 42 *

Honeynut Squash, Charred Scallions, Smokey Au Jus, Crispy Garlic

GRILLED PORK CHOP // 38 *

Sweet Potato Pavé, Sautéed Winter Greens, Aged Balsamic

MEZZI PACCHERI // 29

Charred Cauliflower, Winter Greens, Hazelnuts, Parmesan, Lemon, Breadcrumbs

BEEF BOLOGNESE // 29

Pappardelle, Slow-Braised Beef, Parmigiano Reggiano, Chili Crisp, Basil

STEAKS

Pacific Northwest Raised

Served With Confit Potatoes, Seasonal Vegetables, House Pickles

14 OZ NEW YORK STRIP // 54 *

8 OZ HANGER STEAK // 38 *

8 OZ SIRLOIN PICANHA // 42 *

Add Jumbo Prawns // 12

Add Sauce Au Poivre // 4

Add Garlic Demi-Glace // 4

Add Rogue Creamery Smokey Blue Cheese //4

OUR LOCAL ARTISANS IN THE FIELD

Pacific Seafoods

Frog Hollow Farm

Painted Hills Beef

St Helen's Beef

Walla Walla Cheese Company

Chesed Farms

*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.
A 20% taxable service charge will be added to parties of six or more. 100% of the service charge will be distributed to service personnel.



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WINES BY THE GLASS

SPARKLING

Affinitás Méthode Traditionnelle, Tokaj, Hungary, NV	12
Pierre Sparr Crémant d'Alsace Brut Rosé, France, NV	16
Elentone 'Noa' Sparkling Blend of Chardonnay & Pinot Blanc Rainmaker Vineyard, Columbia Gorge, WA, 2022	21

WHITE

Rotie Cellars 'Northern White' Marsanne & Roussane Walla Walla Valley, WA, 2024	16
Abacela Albarino Umpqua Valley, OR, 2025	14
Walla Walla Vintners Sauvignon Blanc Les Collines Vineyard, Walla Walla Valley, WA, 2025	14
August Forest Viognier Carousel Vineyard, Yakima Valley, WA, 2024	16
Abeja 'Beekeeper's White' Chardonnay Washington State, 2025	16

ROSÉ

Open Soul Rosé of Pinot Noir, Willamette Valley, OR, 2024	15
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RED

Cristom Vineyards Pinot Noir, Willamette Valley, OR, 2024	19
Hoquetus Wine Co. Cabernet Franc, Blue Mountain Vineyard Walla Walla Valley, WA, 2022	17
Saviah Cellars 'The Stones Speak' Estate Syrah Walla Walla Valley, WA, 2022	19
L'Ecole No. 41 'Marcus Whitman' Red Blend Columbia Valley, WA, 2022	16
Long Shadows 'Pedestal' Merlot Columbia Valley, WA, 2021	25
Spring Valley Vineyards 'Frederick' Cabernet Sauvignon Blend Walla Walla Valley, WA, 2022	18

DRAFT

Burwood Brewing Pilsner, Walla Walla, WA	8
Varietal Brewing 'Sunflight' Citrus Wheat Ale, Sunnyside, WA	8
Rotating IPA	8
Five Dollar Ranch 'Goat Candy' Hazy Pale Ale, Walla Walla, WA	8

BOTTLED & CANNED

Modelo 'Especial', Mexico	7
Coors Light	6
Terminal Gravity 'Eagle Cap' IPA, OR	7
Kona Longboard Lager, HI	7
Guinness, Ireland	8
Black Raven Pilsner, WA	6
Saison Dupont, Belgium	12
Fort George 'Cavatica' Stout, OR- 16oz	12
No-Li 'Porch Glow' Amber Ale WA	7

COCKTAILS

WHITMAN OLD FASHIONED	19.28
Bacon Fat Washed Bourbon, Black Pepper Syrup, Black Walnut Bitters Brandied Cherry <i>-Crafted by Kalani Cayaban-</i>	

THE PERKS OF AUTUMN	17
Vodka, Pumpkin, Fall-Spice Syrup, Kahlua, Espresso <i>-Crafted By Amanda Cottrill-</i>	

BRING THE APPLE BACK	17
Clear Creek Apple Brandy, Lemon, Ginger Liqueur, Maple Walnut Bitters <i>-Crafted By Deanna Sikma & Kalani Cayaban-</i>	

EMERALD GODDESS MARTINI	17
Wildwood Spirits Kur Gin, Green Chartreuse, Dry Vermouth, Lime Twist <i>-Crafted by Joel Ortego-Osorio-</i>	

BLUE MOUNTAIN MANHATTAN	18
Rye Whiskey, Porcini-Infused DW Brandy, Foro Amaro <i>-Crafted By Kevin King-</i>	

SPICE, SPICE, BABY	18
Bourbon, Spiced Luxardo Cherry Syrup, Chocolate Bitters, Gran Classico, Lemon <i>-Crafted By Aaron Fine-</i>	

BITTER EX-GIRLFRIEND	18
Tequila, Aperol, Orgeat, Passionfruit, Lime, Orange Bitters <i>-Crafted By Aaron Fine & Aubrey Meliah-</i>	

PAPER DOVE	18
El Buho Espadin Mezcal, Grapefruit Liqueur, Brovo Aperitivo Amaro Montenegro, Lemon <i>-Crafted By Kevin King-</i>	

CAMPFIRE MULE	17
Pendleton, Lemon, Maple, Ginger Beer, Laphroaig, Burnt Marshmallow <i>-Crafted By Aaron Fine-</i>	

ZERO PROOF

MIONETTO SPRITZ	14
Mionetto Aperitivo, Zero Proof Prosecco, Lemon	

FRENCH 86	14
Empress 1908 Alcohol-Free Gin Lemon Simple Syrup Zero Proof Prosecco	

HERBALIZED DAQUIRI	14
Pathfinder 'Hemp & Root', Lime, Orgeat Almond Syrup	

APPLE BUTTER BLISS	14
House Made Spiced Apple Butter, Lemon, N/A Sparkling Wine	

CIDER

Yonder Rotating Seasonal Cider, WA - 16oz	9
Endless Orchard Blueberry Basil Cider, WA	8
Double Mountain Dry Cider, OR	8