



Dinner Served Daily

THE MARC

• RESTAURANT •

5 pm – 9 pm

SHAREABLES

PAN-SEARED STEAK TIPS // 22

Local Mushrooms, Carmelized Onion, Sauce Au Poivre, Grilled Focaccia

CHERRY TOMATO CONFIT & BURRATA // 22

Burrata, Confit Tomato, Basil, Garlic Chips, Grilled Sourdough

WALLA WALLA SWEET ONION DIP // 14

Summer Vegetable Crudit , Housemade Potato Chips, Crispy Onions, Black Pepper

GRILLED FOCACCIA // 10

Choice Of Olive oil & Balsamic Vinegar or Butter & Sea Salt

CHARCUTERIE BOARD FOR TWO // 29

Assortment of Cheeses & Cured Meats, Olives, Giardiniera Pickles, Stone-Ground Mustard, Nuts, Crackers

SOUPS & SALADS

SOUP OF THE SEASON // 12

THE WHITMAN CAESAR // 18

Romaine, House Dressing, Parmigiano, Anchovy, Pangrattato

HEIRLOOM TOMATO SALAD // 19

Shaved Cucumber, Basil, Extra Virgin Olive Oil, Aged Balsamic, Breadcrumbs

THE MARC SALAD // 16

Local Greens, Fines Herbes, Shallot, Crushed Hazelnuts, Rogue Creamery Smokey Blue Cheese, Strawberry Vinaigrette

Add Protein to Any Salad

*Grilled Chicken Breast // 7**

*Jumbo Prawns // 12**

*Grilled Sirloin Cap Steak // 19**

SIDES

CHARRED SUMMER SQUASH // 12

Basil & Balsamic

BROWN BUTTER GREEN BEANS // 12

Toasted Almond, Lemon, Fresh Herbs

SWEET CORN SUCCOTASH // 12

Walla Walla Sweet Onion, Roasted Pepper, Summer Vegetables, Herb Butter, Lemon

ENTREES

STEAK FRITES// 40 *

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

GRILLED HALF CHICKEN // 35 *

Summer Potato Salad, Garlic Green Beans, Charred Lemon, Rosemary Chicken Jus

KING SALMON // 44 *

Summer Squash Ratatouille, Creamy Polenta, Basil

PORK CHOP // 38 *

Sweet Corn Succotash, Cherry Tomatoes, Walla Walla Onion

GRILLED LAMB LOIN // 42 *

Sweet Corn Risotto, Roasted Cherry Tomatoes, Basil Pistou, Lamb Jus

CASARECCE PASTA WITH TOMATO & SUMMER VEGETABLE RAGU // 28

Stewed Tomato, Yellow Squash, Capers, Parmesan, Basil

PASTA BOLOGNESE // 29

Braised Beef, Parmigiano Reggiano, Chili Crisp

STEAKS

Pacific Northwest Raised

Served With Confit Potatoes, Seasonal Vegetables, House Pickles

14 OZ NEW YORK STRIP // 54 *

8 OZ HANGER STEAK // 45 *

8 OZ SIRLOIN PICANHA // 48 *

Add Jumbo Prawns // 12

Add Sauce Au Poivre // 4

Add Garlic Demi-Glace // 4

Add Smokey Blue Cheese // 6

OUR LOCAL ARTISANS IN THE FIELD

Frog Hollow Farm

Chesed Farms

Pacific Seafoods

St Helen's Beef

Painted Hills Beef

Walla Walla Cheese Company

*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.



Dinner Served Daily

THE MARC
• RESTAURANT •

5pm – 9 pm

WINES BY THE GLASS

SPARKLING

Affinitás Méthode Traditionnelle, NV Tokaj, Ungarn, Hungary	12
Pierre Sparr Crémant d’Alsace Brut Rosé, France, NV	16
Elentone ‘Shadowplay’ Sparkling Pinot Noir Rosé Rainmaker Vineyard, Columbia Gorge, WA, 2020	25

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

Brook & Bull Rosé of Mourvèdre Blend Inland Desert Vineyard, Yakima Valley, WA, 2025	12
Open Soul Rosé of Pinot Noir, Willamette Valley, OR, 2024	15

RED

Cristom Vineyards Pinot Noir, Willamette Valley, OR, 2024	19
Rizzi Nebbiolo, Langhe, Italy, 2022	16
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 ‘Sunlight’ 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 Bacon Fat Washed Bourbon Black Pepper Syrup Black Walnut Bitters Brandied Cherry <i>-Crafted by Kalani Cayaban-</i>	19.28
THE PERKS OF AUTUMN Vodka, Pumpkin, Fall-Spice Syrup, Kahlua, Espresso <i>-Crafted By Amanda Cottrill-</i>	17
BRING THE APPLE BACK Clear Creek Apple Brandy, Lemon, Ginger Liqueur, Maple Walnut Bitters <i>-Crafted By Deanna Sikma & Kalani Cayaban-</i>	17
EMERALD GODDESS MARTINI Wildwood Spirits Kur Gin, Green Chartreuse, Dry Vermouth, Lime Twist <i>-Crafted by Joel Ortego-Osorio-</i>	17
BLUE MOUNTAIN MANHATTAN Rye Whiskey, Porcini-Infused DW Brandy, Foro Amaro <i>-Crafted By Kevin King-</i>	18
SPICE, SPICE, BABY Bourbon, Spiced Luxardo Cherry Syrup, Chocolate Bitters, Gran Classico, Lemon <i>-Crafted By Aaron Fine-</i>	18
BITTER EX-GIRLFRIEND Tequila, Aperol, Orgeat, Passionfruit, Lime, Orange Bitters <i>-Crafted By Aaron Fine-</i>	18
PAPER DOVE Mezcal, Grapefruit Liqueur, Brovo Aperitivo, Amaro Montenegro Lemon <i>-Crafted By Kevin King-</i>	18
CAMPFIRE MULE Pendleton, Lemon, Maple, Ginger Beer, Laphroaig, Burnt Marshmallow <i>-Crafted By Aaron Fine-</i>	17

ZERO PROOF

MIONETTO SPRITZ Mionetto Aperitivo, Zero Proof Prosecco, Lemon	14
FRENCH 86 Empress 1908 Alcohol-Free Gin Lemon Simple Syrup Zero Proof Prosecco	14
HERBALIZED DAQUIRI Pathfinder ‘Hemp & Root’, Lime, Orgeat Almond Syrup	14
APPLE BUTTER BLISS House Made Spiced Apple Butter, Lemon, N/A Sparkling Wine	14

CIDER

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