

LUNCH

SOUPS & SALADS

Soup du Jour CUP 12 BOWL 18

Classic Caesar SIDE 12 FULL 18  
Romaine Hearts, Shaved Parmesan, Crostini,  
Caesar Dressing

Fall Salad SIDE 12 FULL 18  
Baby Kale, Maple Apple Vinaigrette, Toasted Almonds, Diced  
Apples, Dried Cranberry, Goat Cheese, Pickle Red Onion

Salad Proteins\*  
Grilled Chicken +10 Grilled Shrimp +14 Salmon +16

STARTERS

Cheese & Charcuterie 37  
Olives, Housemade Pickled Vegetables, Candied Pecans

Loaded Fries 14  
Mixed Cheese, Bacon, Chives, Fresno Chilies

Fried Green Tomatoes 18  
House Jalapeno Ranch, Goat Cheese, Mixed Greens

Pesto and Goat Cheese Flatbread 24  
Basil Pesto, Crumbled Goat Cheese, Sun-Dried Tomatoes,  
Pickled Shallots

HANDHELDS

Served with Steak Fries and  
Housemade Dill Pickle

Marc Burger\* 25  
Tomato Jam, Pancetta, Butter Lettuce, Marco Polo,  
Sautéed Onions, Mayo

BBQ Short Rib Sandwich 26  
Pickles, House Coleslaw

Beef Tenderloin Philly 26  
Crispy Onion Rings, Sautéed Peppers & Onions,  
Swiss Cheese, Toasted Hoagie

Avocado Black Bean Spinach Wrap 22  
Spinach Tortilla, Smashed Avocado, Black Beans,  
Corn, Red Onion, Cilantro-Lime Dressing

Grilled Chicken Sandwich 23  
Guacamole, Marco Polo Cheese, Crispy Bacon,  
Tomato, Brioche Bun

FROM THE GRILL

Served with Hand-Cut Steak Fries

Maple Whisky Glazed Salmon 34  
12 oz. 1855 Prime New York Strip\* 54  
14 oz. 1855 Prime Ribeye\* 59  
8 oz. 1855 Prime Filet Mignon\* 65

FOR THE TABLE

- Biscuits** 14  
*Cheddar Chive Biscuit, House Honey Herb Butter*
- Cheese & Charcuterie** 37  
*Olives, House Made Pickled Vegetables, Candied Pecans*
- Seared Crab Cakes** 30  
*Celeriac Slaw, Dill Remoulade*
- Fried Green Tomato** 18  
*House Jalapeno Ranch, Goat Cheese, Mixed Greens*
- BBQ Braised Short Rib** 24  
*Grilled Baguette, Tomato Jam, Mixed Greens*
- Seared Scallops** 28  
*Butternut Squash Puree, Praline Crumble, Habanero Honey*

SOUP & SALADS

- Chef’s Seasonal Soup** CUP 12 BOWL 18
- Baby Wedge** SIDE 12 FULL 18  
*Blue Cheese, Bacon Lardon, Cherry Tomato, Herb Buttermilk Dressing*
- Classic Caesar** SIDE 12 FULL 18  
*Romaine Hearts, Parmigiano Reggiano, Foccacia Croutons, House Made Caesar Dressing*
- Fall Salad** SIDE 12 FULL 18  
*Baby Kale, Toasted Almonds, Diced Apples, Goat Cheese, Dried Cranberry, Pickle Red Onion, Maple Apple Vinaigrette*

SEASONAL MAINS

- Blackened Snapper Pappardelle** 54  
*White Wine Butter Sauce, Parmigiano Reggiano, Pancetta, Roasted Cherry Tomato, Spinach*
- Southern Fried Chicken** 42  
*Jalapeno-Cheddar Cornbread, Chicken Gravy, Beer-Braised Collard Greens*
- Smoked Duck Breast** 45  
*Rum-Pomegranate Reduction, Acorn Squash Puree, Sautéed Brussel Sprouts*
- Wild Mushroom Risotto** 34  
*Mushroom Stock, Arborio Rice, Wild Mushrooms, Truffle Oil, Parmigiano Reggiano*  
Vegan Option Available Upon Request
- Marc Style Surf & Turf** 125  
*Saffron Butter Poached Lobster Tail, 12 oz. Dry-Aged New York Strip, Asparagus, Dijon Roasted Red Bliss Potatoes*

FROM THE GRILL

- 8 oz. 1855 Prime Center Cut Filet Mignon\*** 65
- 12 oz. 1855 Prime New York Strip\*** 54
- 12 oz. Prime Dry Aged New York Strip\*** 84
- 14 oz. 1855 Prime Ribeye\*** 59
- 24 oz. Prime Tomahawk Ribeye** 120
- Marinated Lamb Rack\*** 54
- Maple Whisky Glazed Salmon\*** 34
- Specialty Cut 50/50 Australian Wagyu\*** MP
- Choice of Horseradish Cream, Housemade Steak Sauce, Cabernet Demi, Chimichurri*

ENHANCEMENTS

- Oscar Style** 32  
*Jumbo Lump Crab, Béarnaise, Asparagus*
- Lobster Tail** 36
- Scallops (3)** 30
- Shrimp (3)** 26
- Mushroom Cream Sauce** 14
- Blue Cheese Sauce** 12
- Sautéed Onions** 8

SIDES

- Asparagus** 10
- Broccolini** 10
- Butter-Whipped Potatoes** 10
- Loaded Baked Potato** 12
- Parmesan-Herb French Fries** 12
- Sautéed Mushrooms** 12
- Beer-Braised Collard Greens** 12
- Honey Sriracha Dragon Fried Brussel Sprouts** 12
- Smoked Gouda and Bacon Macaroni & Cheese** 12

## DESSERTS

**Seasonal Cheesecake** 18  
*Assorted Toppings, Whipped Cream*

**Maple Pecan Mousse** 18  
*Maple Mousse Chocolate Dome, Pralines, Orange Crème Anglaise*

**Vanilla Crème Brûlée** 16  
*Fresh Berries*

**Apple Spiced Cake** 16  
*Caramel Buttercream, Apple Cider Jam, Vanilla Ice Cream, Spiced Apple Streusel*

## AFTER DINNER COCKTAILS

**Godfather** 15  
*Glenlivet 12 Year, Amaretto di Sarrona, Amarena Cherry*  
*Make it a **Godmother** with*  
*Grey Goose Vodka Instead of Scotch*

**Boozy Coffee** 15  
*Fresh Hot Coffee with Your Choice of One of the Following:*  
*Baileys Irish Crème, Jameson, Frangelico, Kahlúa*

**Espresso Martini** 20  
*Vodka, Shot of Espresso, Kahlúa,*  
*Garnished with Coffee Beans*

**Chateau Elan Port** 13  
*Flavors of Berries and Spice, Aged in Rum Barrels*

## CORDIALS

**Baileys Irish Crème** 10

**Frangelico** 10

**Kahlúa** 10

**Sambuca** 9

**Galliano** 10

**Godiva** 10

**Rémy Martin VSOP** 17.50

**Grand Marnier** 11

**Courvoisier** 17.50

**Jameson** 9

**Disaronno** 9