

MARCUS DC

\$65 | PER PERSON

EXCLUSIVE OF TAXES |
BEVERAGES | GRATUITY

Summer Restaurant Week

To ensure the best Restaurant Week experience, the promotion requires full table participation and Restaurant Week menus cannot be shared.



For The Table

+\$12 SUPPLEMENT
BLUE CORNBREAD

yassa butter, berbere honey **D, G, E**

Appetizer

GUEST SELECTION | CHOOSE ONE

STRAWBERRY SALAD

heirloom tomato, avocado broth, smoked almonds **V, N**

DRY-AGED STEAK TARTARE

stout onion marmalade, teff country bread, egg yolk **E, G**

Entree

GUEST SELECTION | CHOOSE ONE

ROAST HALF CHUCK B'S CHICKEN

glazed carrots, dukkah

SEARED SALMON

aji amarillo pil pil, summer squash **D**

GRILLED PORK COLLAR

clam chimichurri, green tomato, mustard **S**

DRY-AGED NY STRIP STEAK

+\$9 SUPPLEMENT

cambray onion, guajillo jus, sweet peppers **D, G**

ADOBO SPICED CAULIFLOWER **V**

green mango, toasted coconut

Dessert

GUEST SELECTION | CHOOSE ONE

CUCUMBER GUINEA PEPPER SHAVED ICE

pickled melon, shiso gel **V, GF**

SCOOP OF SORBET OR ICE CREAM

seasonal selection



CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS. PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

CONTAINS SHELLFISH (S), DAIRY (D), GLUTEN (G) NUTS (N), EGGS (E), VEGAN (V)