SERVING DINNER
WEDNESDAY-SATURDAY

206.842.1633



PROPRIETORS:
GREG AND BETSY ATKINSON

150 MADRONE LANE BAINBRIDGE ISLAND, WA

RESTAURANTMARCHEBAINBRIDGE.COM

April Dinner Specials

BAINBRIDGE

Wednesday - April 3 Umpqua Valley Lamb Chops, Wood-fired

ROSEMARY RED POTATOES, PURÉE OF SHALLOT AND MINT

Thursday - April 4 Mary's Organic Chicken, Braised with Lemon

FINGERLING POTATOES, WOOD-FIRED ASPARAGUS

Friday - April 5 Breast of Mary's Organic Chicken, Fried

PURÉE OF YUKON GOLD POTATOES, CREAM GRAVY

Saturday - April 6 Wild Alaska Halibut, Wood-fired

LEMON BUTTER, FINGERLING POTATOES, BABY BOK CHOY

Wednesday - April 10 Skagit River Ranch Pork, Braised Adobo-style

STEAMED RICE, SAVOY CABBAGE

Thursday - April 11 *Mary's Organic Chicken, Braised with Oranges*

PURÉE OF SWEET POTATOES, GARLICKY GREENS

Friday - April 12 Breast of Mary's Organic Chicken, Fried

PURÉE OF YUKON GOLD POTATOES, CREAM GRAVY

Saturday - April 13 Dungeness Crabcakes, Orange Butter Sauce

STRAW POTATOES AND BABY SPINACH

Wednesday - April 17 Wild Alaska Halibut, Wood-fired

LEMON BUTTER, FINGERLING POTATOES, BABY BOK CHOY

Thursday - April 18 Manila Clams, Steamed with Chorizo

WOOD-FIRED COUNTRY BREAD

Friday - April 19 Breast of Mary's Organic Chicken, Fried

PURÉE OF YUKON GOLD POTATOES AND CREAM GRAVY

Saturday - April 20 Paella, with Mary's Organic Chicken

WILD GULF PRAWNS, MANILA CLAMS, MEDITERRANEAN MUSSELS

Wednesday - April 24 Umpqua Valley Lamb Chops, Wood-fired

ROSEMARY RED POTATOES, PURÉE OF SHALLOT AND MINT

Thursday - April 25 Mary's Organic Chicken Gumbo

WITH SKAGIT RIVER RANCH ANDOUILLE, JASMINE RICE, WALDORF SALAD

Friday - April 26 Breast of Mary's Organic Chicken, Fried

PURÉE OF YUKON GOLD POTATOES AND CREAM GRAVY

Saturday - April 27 Wild Alaska Halibut, Wood-fired

LEMON BUTTER, FINGERLING POTATOES, BABY BOK CHOY

There is a 20% dine-in service charge added to your bill. 66% of that charge goes directly to the people that helped prepare and serve your meal.

