

HOUSE MADE BEVERAGES

Green Juice
Spinach, Cucumber, Kale, Apple
Lemon, Ginger
18

Ruby Red Juice
Carrot, Beet, Lemon, Orange
18

Banana-Berry Smoothie
Greek Yogurt, Maple Syrup
19

Iced Matcha & Coconut Water
13

COCKTAILS

Ginger Margarita 23
Maestro Dobel Reposado Tequila
Ginger, Lime, Ginger Salt

The MARK Cocktail 22
Bisol ' Jeio' Prosecco
Lychee-Raspberry

Vodka Thyme Lemonade 29
Stoli Elit Vodka, Lemon, Thyme

RAW

Chilled Seafood Platter
Oysters, Shrimp
Little Neck Clams
Lobster, Tuna Tartare
39/77

Oysters on the Half-Shell
5.25 each

Little Neck Clams
4.75 each

Shrimp Cocktail
27

Chilled Maine Lobster
36

Osetra Caviar
Warm Blinis
91 per ounce

Tuna Tartare
Avocado, Spicy Radish
Ginger Marinade
29

Sushi Grade Hamachi Sashimi
Avocado, Soy-Yuzu Dressing
29

Crispy Sushi
Salmon, Tuna, Scallop
Hamachi, Avocado
29

APPETIZERS

House Made Granola Parfait
Yogurt (Greek or Non-Fat)
Seasonal Compote
20

Chilled Artichoke
Mustard Dipping Sauce
24

Crispy Octopus
Fennel Herb Salad
Potatoes
Lemon Caper Emulsion
27

Peekytoe Crab Cake
Pink Grapefruit
Avocado, Ginger
26

PIZZAS

Mozzarella, Tomato, Basil
22

Pepperoni, Tomato
Mozzarella
24

Avocado, Jalapeno
Cilantro, Lime, Onion
26

"Russ and Daughters"
Smoked Salmon
Dill Mascarpone
32

Black Truffle
Fontina Cheese
37

PASTAS

Fusilli
Mozzarella, Tomato, Basil
22/32

Fresh Fettuccine
Meyer Lemon
Parmesan, Black Pepper
24/34

*Pizzas and Fusilli Pasta
available as Gluten Free

SOUPS & SALADS

Cream of Tomato Soup
Sourdough Crouton
Aged Cheddar, Basil
19

Butternut Squash Soup
Wild Mushrooms
19

Chicken-Coconut Milk Soup
Galangal, Shiitakes
24

Heart of Romaine
Caesar Salad
25
with Grilled Chicken Paillard
36
with Grilled Shrimp
37
with Grilled Salmon
41

Steamed Shrimp Salad
Avocado, Enoki Mushrooms
Champagne Dressing
29

Kale Salad
Croutons, Serrano Chili
Lemon Parmesan Vinaigrette
24

Endive, Pear, Apple Salad
Pecans, Blue Cheese Dressing
26

Boston Lettuce and Arugula
Avocado, Fine Herbs
Mustard Vinaigrette
24

Nicoise Salad
Sicilian Tuna
Lemon Confit Vinaigrette
27

WINTER 2019

EXECUTIVE CHEF PIERRE SCHUTZ
CHEF JEAN-GEORGES VONGERICHTEN

EGGS

(Local & Organic)

Egg Caviar

46

Toasted Egg Yolk Caviar

46

Egg White Omelette

Herbs, Roasted Potatoes

27

Eggs Benedict

Roasted Potatoes

Smoked Salmon or

Flying Pig Farms Ham

29

Wild Mushroom

Kale Frittata, Parmesan

29

Omelette

Gruyere Cheese, Spinach

Roasted Potatoes

26

Egg Sandwich

Cheddar Cheese

English Muffin or Bagel

22

with Bacon or Ham

25

BRUNCH

Freshly Baked Pastry Basket

21

Avocado Toast

(Seven Grain, Gluten Free)

18

with Two Poached Eggs

23

with Smoked Salmon

26

with Eggs and Salmon

30

Chicken Club Sandwich

Hard Boiled Egg, Bacon

Mayonnaise

28

"Russ and Daughters"

Norwegian Smoked Salmon

(Choice of Bagel)

29

"Russ and Daughters"

Norwegian Smoked Salmon

Club Sandwich

Tofu Cream Cheese, Dill

Seven Grain Bread

29

Buttermilk Pancakes

Sliced Banana, Mixed Berries

24

Gluten Free Almond Pancakes

Sliced Banana

29

French Toast

Sauteed Apples

25

ENTREES

Chopped Lettuce Salad

Avocado, Apple

Pecans, Blue Cheese

25

with Grilled Chicken Paillard

36

with Grilled Shrimp

37

with Grilled Salmon

41

Grilled Black Sea Bass

Braised Fennel, Carrots

Cerignola Olives

48

THE MARK Cheeseburger

Black Truffle Dressing, Brie

36

Cheeseburger

Pepper Jack Cheese

Avocado, Crispy Onions

Russian Dressing

40

Grilled Tuna Burger

Shiso, Yuzu Pickles

33

"Croque M"

Flying Pigs Farm Ham

Comte, Gruyere Cheese

26

Treat Any Dish with
Black Truffles
10 per gram
Subject to Market Availability

A gratuity of 20% for parties of 8 or larger is suggested
We are committed to serve our guests local, organic and GMO-free products.