

JUICES & SMOOTHIES

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

RAW

Chilled Seafood Platter
Oysters, Clams, Shrimp
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
105 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

Egg Caviar
46

Avocado Toast
(Seven Grain, Gluten Free)
18
with Two Poached Eggs
23
with Smoked Salmon
26
with Eggs and Salmon
30

Peekytoe Crab Cake
Pink Grapefruit
Avocado, Ginger
26

“Russ and Daughters”
Norwegian Smoked Salmon
Horseradish Condiment
Grilled Country Bread
28

Chilled Artichoke
Mustard Dipping Sauce
24

PASTA

Fresh Fettuccine
Meyer Lemon
Parmesan, Black Pepper
24/34

Fusilli
Mozzarella, Tomato, Basil
22/32

*Gluten Free Fusilli Pasta Available

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

*All Pizzas are available 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

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

Boston Lettuce and Arugula
Avocado, Fine Herbs
Mustard Vinaigrette
24

Kale Salad
Croutons, Serrano Chili
Lemon Parmesan Vinaigrette
24

Nicoise Salad
Sicilian Tuna
Lemon Confit Vinaigrette
27

WINTER LUNCH 2019

EXECUTIVE CHEF PIERRE SCHUTZ
CHEF JEAN-GEORGES VONGERICHTEN

SANDWICHES

Lobster Burger
Gruyere Cheese, Yuzu Pickles
Green Chili Mayonnaise
36

Grilled Tuna Burger
Shiso, Yuzu Pickles
33

"Russ and Daughters"
Norwegian Smoked Salmon
Club Sandwich
Tofu Cream Cheese, Dill
Seven Grain Bread
29

Chicken Club Sandwich
Hard Boiled Egg, Bacon
Mayonnaise
28

Grilled Organic Chicken Panini
Ciabatta, Chipotle Dressing
26

THE MARK Cheeseburger
Black Truffle Dressing, Brie
36

Cheeseburger
Pepper Jack Cheese
Avocado, Crispy Onions
Russian Dressing
40

ENTREES

Wild Mushroom
Kale Frittata, Parmesan
29

Croque M
Flying Pigs Farm Ham
Comte, Gruyere Cheese
26

Slowly Cooked Salmon
Boston Lettuce
Carrot-Ginger Dressing
47

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

Veal Milanese
Escarole, Parmesan, Pecan
Lemon Vinaigrette
46

Caramelized Beef Tenderloin
Carrots, Miso-Mustard
56

SIDES 14

Sauteed Spinach

Sauteed Kale

Roasted Maitake Mushroom
Sesame, Lime

Sauteed Broccoli Rabe
Lemon Zest, Olive Oil

Chickpea Fries

Mashed Potatoes

Hand Cut French Fries

HOUSE MADE SODAS 10

Fresh Ginger Ale
Cherry Yuzu
Lemonade
Arnold Palmer

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.