

**RAW**

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

Little Neck Clams  
5.25 each

Oysters on the Half-Shell  
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

Crispy Sushi  
Salmon, Tuna, Hamachi  
Scallop, Avocado  
29

Sushi Grade Hamachi Sashimi  
Avocado, Soy-Yuzu Dressing  
29

**SALADS**

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

Boston Lettuce and Arugula Salad  
Avocado, Fine Herbs  
Mustard Vinaigrette  
29

Kale Salad  
Croutons, Serrano Chili  
Lemon Parmesan Vinaigrette  
24

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

Nicoise Salad  
Sicilian Tuna  
Lemon Confit Vinaigrette  
27

**APPETIZERS**

Egg Caviar  
46

Cream of Tomato Soup  
Sourdough Crouton  
Aged Cheddar, Basil  
19

Chicken-Coconut Milk Soup  
Galangal, Shiitakes  
24

Spiced Vegetable Samosas  
Cilantro Yogurt  
23

Chilled Artichoke  
Mustard Dipping Sauce  
24

Spiced Chicken Samosas  
Cilantro Yogurt  
24

Crispy Calamari  
Lemon Dip  
26

Peekytoe Crab Cake  
Pink Grapefruit  
Avocado, Ginger  
26

Crispy Octopus  
Fennel Herb Salad  
Potatoes  
Lemon Caper Emulsion  
27

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

**PIZZAS**

Mozzarella, Tomato, Basil  
22

Pepperoni, Tomato, Mozzarella  
24

Avocado, Jalapeno, Cilantro  
Lime, Onion  
26

Black Truffle, Fontina Cheese  
37

"Russ and Daughters"  
Smoked Salmon  
Dill Mascarpone  
32

\*All Pizzas are available Gluten Free

**PASTAS**

Fresh Fettuccine  
Meyer Lemon  
Parmesan, Black Pepper  
24/34

Rigatoni  
Meatballs, Spicy Tomato Sauce  
26/34

Fusilli  
Mozzarella, Tomato, Basil  
22/32

\*Gluten Free Fusilli Pasta available

# AUTUMN 2018

EXECUTIVE CHEF PIERRE SCHUTZ  
CHEF JEAN-GEORGES VONGERICHTEN

## FISH

Slowly Cooked Salmon  
Mashed Potatoes, Bok Choy  
Ginger-Chili Vinaigrette  
49

Grilled Black Sea Bass  
Braised Fennel, Carrots  
Cerignola Olives  
49

Pan Seared Scallops  
Roasted Pumpkin Seeds  
Spaghetti Squash  
Soy Yuzu Broth  
49

Roasted Maine Lobster  
Herb Butter, Lime, Fries  
66

Lobster Burger  
Gruyere Cheese, Yuzu Pickles  
Green Chili Mayonnaise  
36

## SIDES 14

Sautéed Spinach

Sautéed Kale

Sautéed Broccoli Rabe  
Lemon Zest, Olive Oil

Roasted Maitake Mushroom  
Sesame, Lime

Chickpea Fries

Mashed Potatoes

Hand Cut French Fries

## MEAT

Parmesan Crusted  
Organic Chicken  
Artichoke  
Lemon-Basil Butter  
42

Grilled Lamb Chops  
Mushroom Bolognese  
Broccoli Rabe, Pecorino  
55

Caramelized Beef Tenderloin  
Carrots, Miso-Mustard  
56

THE MARK Cheeseburger  
Black Truffle Dressing, Brie  
36

Cheeseburger  
Pepper Jack Cheese  
Avocado, Crispy Onions  
Russian Dressing  
40

Veal Milanese  
Escarole, Parmesan, Pecan  
Lemon Vinaigrette  
46

## SIMPLY COOKED

Scottish Salmon  
47

Maine Diver Scallops  
48

North Atlantic Black Sea Bass  
47

Maine Lobster  
63

Niman Ranch Beef Tenderloin  
55

Sonoma County Lamb Chops  
54

"Plume De Veau" Veal Chop  
55

Organic Free Range  
Roasted Organic Chicken  
Half  
41  
Whole  
78

Treat Any Dish with  
White Truffles from Alba  
15 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.