

## 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

Crispy Calamari  
Lemon Dip  
26

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

## SOUPS & SALADS

Cream of Tomato Soup  
Sourdough Crouton  
Aged Cheddar, Basil  
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

## 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

# AUTUMN LUNCH 2018

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  
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.