

HOUSE MADE BEVERAGES

Green Juice
Spinach, Cucumber, Kale, Apple
Lemon, Ginger (V) (GF)
18

Ruby Red Juice
Carrot, Beet, Lemon, Orange (V) (GF)
18

Milkshake (V)
Vanilla, Chocolate or Mixed Berry
18

Banana-Berry Smoothie (V)
Greek Yogurt, Maple Syrup
19

Iced Matcha & Coconut Water
(V) (GF)
13

COCKTAILS

Mimosa 18
Gerard Bertrand Cremant de Limoux
Fresh Squeezed Orange Juice

Bloody Mary 20
Tito's Vodka, Tomato Juice,
Horseradish, Lemon

The MARK Bellini 22
Bisot 'Jeio' Prosecco
Lychee-Raspberry

Ginger Margarita 23
Arette Reposado Tequila Ginger
Lime, Ginger Salt

Vodka Thyme Lemonade 29
Stoli Elit Vodka, Lemon, Thyme

RAW

Osetra Caviar

Warm Blinis
105 per ounce

Oysters on the Half-Shell
5.25 each

Little Neck Clams
4.75 each

Shrimp Cocktail
27

Chilled Maine Lobster
36

Tuna Tartare
Avocado, Spicy Radish
Ginger Marinade
29

Sushi Grade Hamachi Sashimi
Avocado, Soy-Yuzu Dressing
29

Crispy Sushi
Chipotle Mayonnaise
Salmon, Tuna, Hamachi
Scallop, Avocado
29

APPETIZERS

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

Warm Artichoke
Mustard Dipping Sauce (V)
24

Peekytoe Crab Cake
Pink Grapefruit
Avocado, Ginger
26

PIZZAS & PASTAS

Mozzarella, Tomato, Basil (V)
22

Black Truffle (V)
Fontina Cheese
37

Campanelle (V)
Mozzarella, Tomato, Basil
22/32

Fresh Fettuccine (V)
Meyer Lemon
Parmesan Cheese, Black Pepper
24/34

*Pizzas and Fusilli Pasta
available as Gluten Free

SOUPS & SALADS

Butternut Squash Soup (V)
Black Trumpet Mushrooms
19

Chicken-Coconut Milk Soup
Galangal, Shiitakes
24

Boston Lettuce and Arugula
Avocado, Fine Herbs
Mustard Vinaigrette (V) (GF)
24

Kale Salad (V)
Croutons, Serrano Chili
Lemon Parmesan Cheese
Vinaigrette
24

Endive, Pear and Apple Salad (V)
Pecans, Blue Cheese Dressing
26

Niçoise Salad
Sicilian Tuna
Lemon Confit Vinaigrette
27

Steamed Shrimp Salad
Avocado, Enoki Mushrooms
Champagne Dressing
29

WINTER 2020

EXECUTIVE CHEF PIERRE SCHUTZ
CHEF JEAN-GEORGES VONGERICHTEN

EGGS

(Local & Organic)

Egg Caviar

46

Egg White Omelette (V)

Herbs, Roasted Potatoes

27

Eggs Benedict

Roasted Potatoes

Smoked Salmon or

Flying Pig Farms Ham

29

Wild Mushroom (V)

Kale Frittata, Parmesan Cheese

29

Omelette (V)

Gruyere Cheese, Spinach

Roasted Potatoes

26

BRUNCH

Freshly Baked Pastry Basket

(V)

21

Avocado Toast (V)

(Seven Grain, Gluten Free)

18

with Two Poached Eggs

23

with Smoked Salmon

26

with Eggs and Salmon

30

“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 (V)

Sliced Banana, Mixed Berries

24

Gluten Free Almond Pancakes

Sliced Banana (V)

29

French Toast (V)

Sauteed Apples

25

ENTREES

Chopped Lettuce Salad (V)

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

49

THE MARK Cheeseburger

Black Truffle Dressing, Brie

38

JG Cheeseburger

Pepper Jack Cheese

Avocado, Crispy Onions

Russian Dressing

38

(V) vegetarian

(V🌱) vegan

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.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.