

JUICES & SMOOTHIES

Green Juice
Spinach, Cucumber, Kale, Apple
Lemon, Ginger
15

Ruby Red Juice
Carrot, Beet, Lemon, Orange
15

Banana-Berry Smoothie
Greek Yogurt, Maple Syrup
15

COCKTAILS

Ginger Margarita 20
Arette Reposado Tequila
Ginger, Lime, Ginger Salt

The MARK Cocktail 20
Fantinel Prosecco
Lychee-Raspberry

Mandarin Mule 28
Stoli Elit Vodka, Mandarin
Nectar, Elderflower, Lemon

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
25

Chilled Maine Lobster
27

Osetra Caviar
Warm Blinis
91 per ounce

Tuna Tartare
Avocado, Spicy Radish
Ginger Marinade
27

Sushi Grade Hamachi Sashimi
Avocado, Soy-Yuzu Dressing
27

Crispy Sushi
Salmon, Tuna, Scallop
Hamachi, Avocado
27

APPETIZERS

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

Chilled Artichoke
Mustard Dipping Sauce
22

Crispy Octopus
Potatoes
Fennel Herb Salad
Lemon Caper Emulsion
25

Peekytoe Crab Cake
Pink Grapefruit
Avocado, Ginger
25

PIZZAS & PASTAS

Mozzarella, Tomato, Basil
19

Pepperoni, Tomato
Mozzarella
21

Avocado, Jalapeno
Cilantro, Lime, Onion
22

"Russ and Daughters"
Smoked Salmon
Dill Mascarpone
26

Black Truffle
Fontina Cheese
29

Fusilli Pasta
Mozzarella, Tomato, Basil
20/27

Fresh Fettuccine
Meyer Lemon
Parmesan, Black Pepper
21/29

*Pizzas and Fusilli Pasta
available as Gluten Free

SOUPS & SALADS

Butternut Squash Soup
Wild Mushrooms
18

Chicken and Coconut Milk Soup
Galangal, Shiitakes
19

Hearts of Romaine
Caesar Salad
23

Steamed Shrimp Salad
Avocado, Enoki
Champagne Dressing
29

Kale Salad
Croutons, Serrano Chili
Lemon Parmesan Vinaigrette
22

Endive, Pear and Apple Salad
Pecan, Blue Cheese Dressing
24

Boston Lettuce and Arugula
Salad, Avocado, Fine Herbs
Mustard Vinaigrette
21

Niçoise Salad
Sicilian Tuna
Lemon Confit Vinaigrette
24

WINTER 2018

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
21

Eggs Benedict
Roasted Potatoes
Smoked Salmon or
Flying Pig Farms Ham
26

Wild Mushroom Kale Frittata
23

Omelette
Gruyere Cheese, Spinach
Roasted Potatoes
23

Egg Sandwich
Cheddar Cheese
English Muffin or Bagel
19
with Bacon or Ham
23

BRUNCH

Freshly Baked
Pastry Basket
21

Avocado Toast
(Seven Grain, Gluten Free)
15
with Two Poached Eggs
20
with Smoked Salmon
23
with Eggs and Salmon
27

Chicken Club Sandwich
House Mayonnaise
26

"Russ and Daughters"
Norwegian Smoked Salmon
(Choice of Bagel)
26

"Russ and Daughters"
Norwegian Smoked Salmon
Club Sandwich
Tofu Cream Cheese, Dill
Seven Grain Bread
28

Buttermilk Pancakes
Sliced Banana
Mixed Berries
21

Gluten Free Almond Pancakes
Sliced Banana
21

French Toast
Sautéed Apple
19

ENTREES

Chopped Lettuce
Avocado, Apple
Pecans, Blue Cheese
22
with Grilled Chicken Paillard
34
with Grilled Shrimp
35

Grilled Black Sea Bass
Braised Fennel, Carrots
Cerignola Olives
46

THE MARK Cheeseburger
Black Truffle Dressing, Brie
32

Cheeseburger,
Pepper Jack Cheese
Avocado, Crispy Onions
Russian Dressing
30

Grilled Tuna Burger
Shiso, Yuzu Pickles
30

"Croque M"
Flying Pigs Farm Ham
Comte, Gruyere Cheese
23

Grilled Organic Chicken Panini
Ciabatta Bread
Chipotle Dressing
25

Beef Tenderloin
Smooth Potatoes
Roasted Brussels Sprouts
Miso Mustard
51

Treat Any Dish with
Black Truffles
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