

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

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
25

Chilled Maine Lobster
30

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

Egg Caviar
46

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

Crispy Calamari
Lemon Dip
24

Peekytoe Crab Cake
Pink Grapefruit
Avocado, Ginger
25

"Russ and Daughters"
Norwegian Smoked Salmon
Horseradish Condiment
Grilled Country Bread
26

Crispy Octopus
Potatoes
Fennel Herb Salad
Lemon Caper Emulsion
25

Chilled Artichoke
Mustard Dipping Sauce
22

PASTA

Fresh Fettuccine
Meyer Lemon
Parmesan, Black Pepper
21/29

Fusilli
Mozzarella, Tomato, Basil
20/27

*Gluten Free Fusilli
Pasta Available

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

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

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

Niçoise Salad
Sicilian Tuna
Lemon Confit Vinaigrette
24

PIZZAS

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

*All Pizzas are available Gluten Free

WINTER LUNCH 2018

EXECUTIVE CHEF PIERRE SCHUTZ
CHEF JEAN-GEORGES VONGERICHTEN

SANDWICHES

Lobster Burger
Gruyere Cheese
Green Chili Mayonnaise
Yuzu Pickles
32

Grilled Tuna Burger
Shiso, Yuzu Pickles
30

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

Chicken Club Sandwich
House Mayonnaise
26

Grilled Organic Chicken Panini
Ciabatta Bread
Chipotle Dressing
25

THE MARK Cheeseburger
Black Truffle Dressing, Brie
32

Cheeseburger
Pepper Jack Cheese
Avocado, Crispy Onions
Russian Dressing
30

ENTREES

Wild Mushroom Kale Frittata
23

Croque M
Flying Pigs Farm Ham
Comte, Gruyere Cheese
23

Slowly Cooked Salmon
Boston Lettuce
Carrot-Ginger Dressing
45

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

Veal Milanese
Parmesan, Escarole
Pecans, Lemon Vinaigrette
42

Beef Tenderloin
Smooth Parsnips
Roasted Brussels Sprouts
Miso Mustard
51

SIDES 12

Sautéed Spinach

Sautéed Kale

Maitake Mushrooms
Sesame, Lime

Sautéed Broccoli Rabe
Lemon Zest, Olive Oil

Mashed Potatoes

Chickpea Fries

Hand Cut French Fries

Roasted Brussels Sprouts
Pecans, Aged Balsamic

HOUSE MADE SODAS 9

Fresh Ginger Ale

Cherry Yuzu

Lemonade

Arnold Palmer

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