

RAW

Osetra Caviar, Warm Blinis
105 per ounce

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

Little Neck Clams
4.75 each

Oysters on the Half-Shell
5.25 each

Shrimp Cocktail
27

Chilled Maine Lobster
36

Tuna Tartare
Avocado, Spicy Radish
Ginger Marinade
29

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

Sushi Grade Hamachi Sashimi
Avocado, Soy-Yuzu Dressing
29

SALADS

Heart of Romaine
Caesar Salad
25

Boston Lettuce and Arugula Salad
Avocado, Fine Herbs
Mustard Vinaigrette
24

Kale Salad
Croutons, Serrano Chili
Lemon Parmesan Cheese
Vinaigrette
24

Endive and Pear Salad
Black Pepper Buttermilk Dressing
Mint, Puffed Quinoa
26

Nicoise Salad
Sicilian Tuna
Lemon Confit Vinaigrette
27

Steamed Shrimp Salad
Avocado, Enoki Mushrooms
Champagne Dressing
29

APPETIZERS

Egg Caviar
46

Cream of Tomato Soup
Aged Cheddar, Basil
19

Chicken Coconut Milk Soup
Galangal, Shiitakes
24

Chilled Artichoke
Mustard Dipping Sauce
24

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

Crispy Calamari
Lemon Dip
26

Peekytoe Crab Cake
Celeriac Remoulade
Pink Grapefruit, Ginger
26

Crispy Octopus
Fennel Herb Salad
Potatoes
Lemon Caper Emulsion
27

Spiced Vegetable Samosas
Cilantro Yogurt
23

Spiced Chicken Samosas
Cilantro Yogurt
24

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 Cheese, Black Pepper
24/34

Rigatoni
Meatballs, Spicy Tomato Sauce
26/34

Fusilli
Mozzarella, Tomato, Basil
22/32

*Gluten Free Fusilli Pasta available

AUTUMN 2019

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
Meyer Lemon Risotto
Caramelized Fennel
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
Seven Spices
Haricot Vert
Cucumber Mint Relish
55

Grilled Beef Tenderloin
Roasted Brussels Sprouts,
Parsnips, Miso Mustard
56

THE MARK Cheeseburger
Black Truffle Dressing, Brie
38

JG Cheeseburger
Pepper Jack Cheese
Avocado, Crispy Onions
Russian Dressing
38

Veal Milanese
Escarole, Parmesan Cheese,
Pecan Lemon Vinaigrette
46

SIMPLY COOKED

Scottish Salmon
47

Maine Diver Scallops
48

North Atlantic Black Bass
47

Maine Lobster
63

Niman Ranch Beef Tenderloin
55

“Plume De Veau” Veal Chop
55

Sonoma County Lamb Chops
54

Organic Free Range
Roasted Chicken
Half
41
Whole
78

28 Day Aged Ribeye for Two
Bearnaise Sauce, Fries
140

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.