

## HOUSE MADE BEVERAGES

Green Juice  
Spinach, Cucumber, Kale, Apple  
Lemon, Ginger  
18

Ruby Red Juice  
Carrot, Beet, Lemon, Orange  
18

Milkshake  
Vanilla, Chocolate or Mixed Berry  
18

Banana-Berry Smoothie  
Greek Yogurt, Maple Syrup  
19

## RAW

Osetra Caviar, Warm Blinis  
105 per ounce

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

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

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

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

Peekytoe Crab Cake  
Celeriac Remoulade  
Pink Grapefruit, 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 Cheese, Black Pepper  
24/34

Fusilli  
Mozzarella, Tomato, Basil  
22/32

\*Gluten Free Fusilli Pasta Available

## SOUPS & SALADS

Cream of Tomato Soup  
Aged Cheddar, Basil  
19

Chicken-Coconut Milk Soup  
Galangal, Shiitakes  
24

Heart of Romaine  
Caesar Salad  
25

Boston Lettuce and Arugula  
Avocado, Fine Herbs  
Mustard Vinaigrette  
24

Kale Salad  
Croutons, Serrano Chili  
Lemon Parmesan Cheese Vinaigrette  
24

Nicoise Salad  
Sicilian Tuna  
Lemon Confit Vinaigrette  
27

Steamed Shrimp Salad  
Avocado, Enoki Mushrooms  
Champagne Dressing  
29

## 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 2019

EXECUTIVE CHEF PIERRE SCHUTZ  
CHEF JEAN-GEORGES VONGERICHTEN

## SANDWICHES

Lobster Burger  
Gruyere Cheese, Yuzu Pickles  
Green Chili Mayonnaise  
36

Organic Turkey Burger  
Balsamic Roasted Onions  
Roasted Peppers  
Smoky Aioli  
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

THE MARK Cheeseburger  
Black Truffle Dressing, Brie  
38

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

## ENTREES

Wild Mushroom  
Kale Frittata, Parmesan Cheese  
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 Cheese,  
Pecan Lemon Vinaigrette  
46

Grilled Beef Tenderloin  
Roasted Brussels Sprouts,  
Parsnips, 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

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.