

## 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

Iced Matcha & Coconut Water  
13

## COCKTAILS

Ginger Margarita 23  
Arette Reposado Tequila Ginger, Lime  
Ginger Salt

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

Vodka Thyme Lemonade 29  
Stoli Elit Vodka, Lemon, Thyme

## RAW

Osetra Caviar  
Warm Blinis  
105 per ounce

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  
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 or Non-Fat)  
Seasonal Compote  
20

Chilled Artichoke  
Mustard Dipping Sauce  
24

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

Crispy Octopus  
Fennel Herb Salad  
Potatoes  
Lemon Caper Emulsion  
27

Peekytoe Crab Cake  
Celeriac Remoulade  
Pink Grapefruit, Ginger  
26

## 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

## PASTAS

Fusilli  
Mozzarella, Tomato, Basil  
22/32

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

\*Pizzas and Fusilli Pasta  
available as Gluten Free

## 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

# AUTUMN 2019

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

27

Eggs Benedict

Roasted Potatoes

Smoked Salmon or

Flying Pig Farms Ham

29

Wild Mushroom

Kale Frittata, Parmesan Cheese

29

Omelette

Gruyere Cheese, Spinach

Roasted Potatoes

26

Egg Sandwich

Cheddar Cheese

English Muffin or Bagel

22

with Bacon or Ham

25

## BRUNCH

Freshly Baked Pastry Basket

21

Avocado Toast

(Seven Grain, Gluten Free)

18

with Two Poached Eggs

23

with Smoked Salmon

26

with Eggs and Salmon

30

Chicken Club Sandwich

Hard Boiled Egg, Bacon

Mayonnaise

28

“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

Sliced Banana, Mixed Berries

24

Gluten Free Almond Pancakes

Sliced Banana

29

French Toast

Sauteed Apples

25

## ENTREES

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

49

THE MARK Cheeseburger

Black Truffle Dressing, Brie

38

JG Cheeseburger

Pepper Jack Cheese

Avocado, Crispy Onions

Russian Dressing

38

Organic Turkey Burger

Balsamic Roasted Onions

Roasted Peppers

Smoky Aioli

36

Grilled Tuna Burger

Shiso, Yuzu Pickles

33

“Croque M”

Flying Pigs Farm Ham

Comte, Gruyere Cheese

26

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.