

ALL DAY DINING AT THE MARK

EXECUTIVE CHEF PIERRE SCHUTZ
CHEF JEAN-GEORGES VONGERICHTEN

PIZZA

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| Mozzarella, Tomato, Basil | 22 |
| Black Truffle, Fontina Cheese | 37 |

STARTER

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| Watermelon and Coach Farm Goat Cheese Salad | 26 |
| Chilled Artichoke, Mustard Sauce, Frisée And Chervil | 24 |
| Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing | 34 |
| Kale Salad, Serrano Chili, Parmesan, Lemon Sourdough Crouton | 24 |
| <i>With Chicken Breast</i> | 36 |
| <i>With Salmon</i> | 41 |
| Boston Lettuce and Arugula Salad, Avocados, Fine Herbs, Mustard Vinaigrette | 24 |
| Heirloom Tomato Salad, Mozzarella, Shaved Red Onion and Sherry Vinaigrette | 24 |
| Heart of Romain Caesar Salad | 25 |
| Crispy Salmon Sushi, Chipotle Mayonnaise and Soy Glaze | 28 |
| Tuna Tartare, Avocado, Spicy Radish Ginger Marinade | 29 |
| Chicken Coconut Soup | 24 |
| Tomato Gazpacho, Summer Flavor, Olive oil | 19 |

PASTA

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| Fusilli, Mozzarella, Tomato, Basil | 32 |
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ENTRÉE

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| Black Seabass, Carrot, Lemon - Leek Emulsion | 49 |
| Slow Cooked Salmon, Mashed Potatoes, Broccoli, Fermented Black Bean Vinaigrette | 49 |
| Roasted Maine Lobster, Fresh Corn, Artichokes and Fingerling Potatoes | 66 |
| The Mark Cheeseburger, Black Truffle Dressing, Brie | 38 |
| Grilled Beef Tenderloin, Summer Beans, Mashed Potatoes, Miso-Mustard Sauce | 51 |
| Parmesan Crusted Organic Chicken, Artichokes and Lemon Butter Sauce | 42 |
| Whole Roasted Cauliflower, Couscous, Turmeric, Tahini Sauce | 38 |

SIMPLY GRILLED

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| Black Seabass | 47 |
| Salmon | 46 |
| Beef Tenderloin | 48 |
| Lobster | 63 |
| Lamb Chops | 55 |

SIDES

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|-----------------|----|
| Summer Bean | 14 |
| Mashed Potatoes | 14 |
| French Fries | 14 |
| Sautéed Corn | 14 |

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DESSERT

| | |
|---|----|
| Peach Pie, Whipped Cream | 15 |
| Marshmallow Chocolate Cake By The Slice | 15 |
| Whole Cake | 78 |
| Jumbo Chocolate Chip Cookie | 12 |
| Vanilla Ice Cream Pint | 12 |
| Chocolate Ice Cream Pint | 12 |
| Strawberry Sorbet Pint | 12 |

COCKTAILS

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| Vodka Thyme Lemonade | 29 |
| Stoli Elit Vodka, Lemon, Thyme | |
| The Mark Frosé | 21 |
| Rose, Tito's Vodka | |
| Ginger Margarita | 25 |
| Volcan 'Cristalino' Tequila, Ginger, Lime | |

SPARKLING

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| Prosecco, Bisol 'Jeio' NV, Venteo | 75 |
| Billecart-Salmon Brut Reserve | 245 |

ROSÉ WINE: GL / BTL

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| Château La Gordonne 2018, Côtes de Provence, France | \$20.00 G / \$100.00 B |
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WHITE WINE: GL / BTL

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| Chardonnay, Ramey 2016, Sonoma Coast, California | \$27.00 G / \$135.00 B |
| Sancerre, Jacques Dumont 2018, Loire Valley | \$22.00 G / \$110.00 B |

RED WINE: GL / BTL

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| Côtes du Rhône, M. Chapoutier 'Belleruche' 2017, Rhone Valley, France | \$18.00 G / \$90.00 B |
| Cabernet Sauvignon, Clos du Val 2015, Napa Valley, California | \$30.00 G / \$150.00 B |