

ALL DAY DINING AT THE MARK

EXECUTIVE CHEF PIERRE SCHUTZ
CHEF JEAN-GEORGES VONGERICHTEN

STARTER

Chilled Artichoke, Mustard Sauce, Frisée and Chervil (V)	27
Shrimp Cocktail	32
Egg Caviar	49
Osetra Caviar, Warm Blinis	120 per ounce
Sushi Grade Hamachi Sashimi, Avocado, Soy Yuzu Dressing	29
Crispy Salmon Sushi, Chipotle Mayonnaise and Soy Glaze	29
Tuna Tartare, Avocado, Spicy Radish, Ginger Marinade	29
Russ and Daughters Smoked Salmon, Horseradish Condiment, Grilled Country Bread	34
Burrata with Heirloom Tomato and Basil	29
Chicken and Coconut Milk Soup, Shiitake Mushroom, Cilantro	28
Tomato Gazpacho, Summer Flavors, Olive Oil (V)	24

SALAD

Warm Shrimp Salad, Avocado, Tomato, Enoki Mushrooms, Champagne Vinegar Dressing	38
Kale Salad, Serrano Chili, Parmesan, Lemon, Sourdough Crouton	26
Boston Lettuce and Arugula Salad, Avocado, Fine Herbs, Mustard Vinaigrette (V 🌱)	28
Heart of Romaine Caesar Salad	27
Watermelon and Goat Cheese Salad (V)	28
Sugar Snap Pea and Endive Salad, Parmesan Cheese Dressing, Herbs (V)	28

**All salads may be accompanied by a choice of protein*

Chicken Paillard 14 Grilled Salmon 17 Grilled Shrimp 16

PIZZA

Mozzarella, Tomato, Basil (V)	25
Black Truffle, Fontina Cheese (V)	38

PASTA

Fusilli, Mozzarella, Tomato, Basil (V)	32
Fresh Fettucine, Meyer Lemon, Parmesan Cheese, Black Pepper (V)	36

ENTRÉE

Roasted Maine Lobster, Habanero-Lime Sauce, Corn, Cucumber, Mint	65
Grilled Black Seabass, Braised Fennel, Carrots, Cerignola Olives	51
Slow Cooked Salmon, Mashed Potatoes, Bok Choy, Fermented Black Bean Vinaigrette	51
The Mark Cheeseburger, Black Truffle Dressing, Brie	41
Grilled Beef Tenderloin, Summer Beans, Mashed Potatoes Miso-Mustard Sauce	59
Parmesan Crusted Organic Chicken, Artichokes and Lemon-Basil Butter Sauce	43
Grilled Lamb Chops, Seven Spices, Haricot Vert, Cucumber Mint Relish	58
Whole Roasted Cauliflower, Grainy Mustard, Cilantro (V)	40

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.

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SIMPLY GRILLED

Black Seabass	49
Salmon	49
Beef Tenderloin	58
Lobster	64
Lamb Chops	57

SIDES

Mashed Potatoes (V)	15
French Fries (V 🌱)	15
Broccoli Rabe (V 🌱)	15
Spinach (V 🌱)	15
Summer Beans, Salt, Olive Oil (V 🌱)	15
Sautéed Corn Jalapeno, Lime (V 🌱)	15

DESSERT

Strawberries and Cream (V)	19
Grand Marnier and Chocolate Chip Soufflé, Mandarin Sorbet (V)	19
Salted Caramel Sundae, Candied Popcorn, Peanuts, Fudge Sauce (V)	19
Profiteroles, Vanilla Ice Cream, Chocolate Sauce (V)	19
Warm Chocolate Cake Vanilla Ice Cream (V)	19
Cookie Plate (V)	19
Assorted Ice Cream & Sorbet (V)	19
Artisanal Cheese Plate	29
Saint Nectaire	
Gruyère Rolf Beeler	
Istara	
Brie de Meaux	
Stilton, Colston Basset	

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COCKTAILS & WINE BY THE GLASS AT THE MARK

COCKTAILS

The MARK Frosé

Rosé, Tito's Vodka

23

The MARK Cocktail

Bisol 'Jeio' Prosecco, Lychee, Raspberry

22

Vodka Thyme Lemonade

Stoli Elit Vodka, Lemon, Thyme

29

Ginger Margarita

Maestro Dobel Diamante Tequila, Ginger, Lime, Ginger Salt

25

The MARK Manhattan

Michter's USI Bourbon, Carpano 'Formula Antica', Brandied Cherries, Bitters

25

Cucumber Mint Martini

Hendrick's Gin, Cucumber, Mint

25

SPARKLING

Prosecco, Bisol 'Jeio' NV, Veneto, Italy

18/90

Champagne, HRLM Brut Reserve NV, France

27/135

Champagne, Delamotte Brut NV, France

29/145

Champagne Rosé, Billecart-Salmon, Brut NV, France

51/255

Champagne, Moutard Vignes Chiennes Brut Nature NV, France

56/280

Champagne, Moët & Chandon 'Dom Pérignon' Brut 2009, France

90/450

COCKTAILS & WINE BY THE GLASS AT THE MARK

WHITE WINE

Grüner Veltliner, Federspiel, Josef Fischer 2017, Wachau, Austria

18/90

Nascetta, Elvio Cogno 'Novello Anas-Cëtta' 2018, Langhe, Italy

20/100

Alvariño, Quinta de Soalheiro 2019, Vinho Verde, Portugal

21/105

Chardonnay, Sequoia Grove 2018, Napa Valley, California

27/135

Sancerre, Alfonse Mellot La Moussiere 2018, Loire Valley, France

28/140

Chassagne-Montrachet, Philippe Colin 2018, Burgundy, France

44/220

ROSE WINE

Château Pigoudet 2020, Coteaux d'Aix-en-Provence, France

19/95

Bedell Cellars 2020, North Forks of Long Island, New York

23/115

Château de Peyrassol 2020, Côtes de Provence, France

32/160

Domaine Ott, Château de Selle 2020, Côtes de Provence, France

38/190

RED WINE

Malbec, Bodega Norton 'Reserva' 2018, Lujan de Cuyo, Mendoza, Argentina

20/100

Rhone Style Blend, Big Basin Vineyards 'Homestead' 2017, California

21/105

Pinot Noir, Elk Cove Vineyards 2017, Willamette Valley, Oregon

25/125

Cabernet Sauvignon, Chappellet 'Mountain Cuvée' 2017, Napa Valley, California

32/160

Gevrey-Chambertin, Antonin Guyon 'La Justice' 2014, Burgundy, France

37/185

Super Tuscan, Tenuta San Guido 'Guidalberto' 2018, Bolgheri, Italy

38/190

Pauillac, Château Pontet-Canet 'Hauts de Pontet-Canet' 2008, Bordeaux, France

42/210