

ALL DAY DINING AT THE MARK

EXECUTIVE CHEF PIERRE SCHUTZ
CHEF JEAN-GEORGES VONGERICHTEN

STARTER

Warm Artichoke, Mustard Sauce, Frisée and Chervil (V)	27
Shrimp Cocktail	32
Egg Caviar	49
Osetra Caviar, Warm Blinis	120 per ounce
Little Neck Clams	5 each
Oysters on the Half-Shell	6 each
Sushi Grade Hamachi Sashimi, Avocado, Soy Yuzu Dressing	29
Crispy Salmon Sushi, Chipotle Mayonnaise and Soy Glaze	32
Tuna Tartare, Avocado, Spicy Radish, Ginger Marinade	32
Russ and Daughters Smoked Salmon, Horseradish Condiment, Grilled Country Bread	36
Burrata, Fig Compote, Aged Balsamic Vinegar, Olive Oil and Tarragon	32
Chicken and Coconut Milk Soup, Shiitake Mushroom, Cilantro	28
Cream of Tomato Soup, Sourdough Croutons and Cheddar (V)	24
Spiced Chicken Samosas, Cilantro Yogurt	28

SALAD

Warm Shrimp Salad, Avocado, Tomato, Enoki Mushrooms, Champagne Vinegar Dressing	38
Half Avocado Stuffed Crab Salad, Russian Dressing	36
Kale Salad, Serrano Chili, Parmesan, Lemon, Sourdough Crouton	26
Chopped Lettuce Salad, Avocado, Apple, Pecans, Blue Cheese	28
Boston Lettuce and Arugula Salad, Avocado, Fine Herbs, Mustard Vinaigrette (V 🌱)	28
Heart of Romaine Caesar Salad	27
Escarole and Apple Salad, Gorgonzola Cheese and Basil (V)	28

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

Chicken Paillard 16 Grilled Salmon 18 Grilled Shrimp 18

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.

(V) vegetarian (V 🌱) vegan

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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

Seared Sea Scallops, Roasted Pumpkin Seeds, Spaghetti Squash, Soy Yuzu Broth	54
Roasted Maine Lobster, Meyer Lemon Risotto, Caramelized Fennel	69
Grilled Black Sea Bass, Braised Fennel, Carrots, Cerignola Olives	51
Slow Cooked Salmon, Mashed Potatoes, Bok Choy, Fermented Black Bean Vinaigrette	54
The Mark Cheeseburger, Black Truffle Dressing, Brie	41
Grilled Beef Tenderloin, Smooth Parsnips, Roasted Brussels Sprout Miso-Mustard Sauce	62
Parmesan Crusted Organic Chicken, Artichokes and Lemon-Basil Butter Sauce	46
Grilled Lamb Chops, Smoked Chili Glaze, Broccoli Rabe	59
Whole Roasted Cauliflower, Couscous, Turmeric Tahini Sauce (V🌱)	40

SIMPLY GRILLED

Black Sea Bass	52
Salmon	52
Beef Tenderloin	60
Lobster	67
Sea Scallops	52
Lamb Chops	57

SIDES

Mashed Potatoes (V)	17
French Fries (V🌱)	17
Sautéed Broccoli Rabe, Lemon Zest, Olive Oil (V🌱)	17
Sautéed Spinach (V🌱)	17
Roasted Brussels Sprouts, Pecans, Aged Balsamic Vinegar (V🌱)	17

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