

LUNCH

EXECUTIVE CHEF MICHAEL HURSA
CHEF JEAN-GEORGES VONGERICHTEN

RAW

Egg Caviar, Petrossian Caviar JG Select	82
Petrossian Caviar JG Select, Warm Blinis	160 per ounce
Little Neck Clam	6.50 each
Oyster on the Half-Shell	7.50 each
Shrimp Cocktail	46
Chilled Maine Lobster	72
Sushi Grade Hamachi Sashimi, Avocado, Soy Yuzu Dressing	40
Crispy Salmon Sushi, Chipotle Mayonnaise, Soy Glaze	40
Tuna Tartare, Avocado, Spicy Radish, Ginger Marinade	42
Spicy Tuna Tartare, Black Olive, Cucumber, Avocado	42
Chilled Seafood Platter, Oysters, Clams, Shrimp, Lobster, Tuna Tartare	95/180

STARTER

Guacamole with Pistachio, Crunchy Tortillas (V)	31
Cream of Tomato Soup, Sourdough Crouton, Basil and Cheddar Cheese (V)	30
French Onion Soup	38
Burrata, Fig Compote and Aged Balsamic Vinegar, Olive Oil and Tarragon (V)	39
Russ and Daughters Smoked Salmon, Horseradish, Grilled Country Bread	47
Warm Artichoke, Mustard Sauce, Frisée, Chervil (V)	34
Peekytoe Crab Cake, Celeriac Remoulade, Pink Grapefruit and Ginger	44
Avocado Toast, Sunflower Seed, Chili Flakes, Seven Grain (V)	29
with Poached Eggs 37, Smoked Salmon 41, Eggs and Smoked Salmon	46
Chicken and Coconut Milk Soup, Shiitake Mushroom, Cilantro	38

SALAD

Pear, Apple & Endive Salad (V)	38
Kale, Serrano Chili, Parmesan Cheese, Lemon, Sourdough Croutons	36
Chopped Lettuce, Avocado, Apple, Pecan, Blue Cheese (V)	39
Fall Lettuces, Fried Brussel Sprouts, Lemon Vinaigrette, Radishes, Pecorino and Pistachio (V)	38
Heart of Romaine Caesar, Parmesan Cheese, Sourdough Croutons, Chili Flakes	38
Boston Lettuce and Arugula, Avocado, Fines Herbs, Mustard Vinaigrette (V🐣)	39
Niçoise, Sicilian Tuna, Lemon Confit Vinaigrette	47
Warm Shrimp, Avocado, Tomato, Enoki Mushroom, Champagne Vinegar Dressing	49

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

Chicken Paillard 21 Grilled Salmon 22 Grilled Shrimp 23

(V) vegetarian / (V🐣) vegan

We are committed to serving 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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SANDWICHES

Croque M, Ham, Comté and Gruyère Cheese	42
Chicken Club Sandwich, Hard Boiled Egg, Bacon, Avocado, Mayonnaise	44
Organic Turkey Burger, Balsamic Roasted Onions, Roasted Peppers, Smoky Aioli	44
Grilled Tuna Burger, Shiso, Yuzu Pickles	47
Maine Lobster Burger, Green Chili Mayonnaise, Yuzu Pickles	48
JG Cheeseburger, Pepper Jack Cheese, Avocado, Crispy Onions, Russian Dressing	47
The Mark Cheeseburger, Black Truffle Dressing, Brie Cheese	47

PIZZA & PASTA

Mozzarella, Tomato, Basil Pizza (V)	34
Honeynut Squash Pizza with Three Cheeses and Spicy Salumi	44
Black Truffle, Fontina Cheese Pizza (V)	49
Fusilli, Mozzarella, Tomato, Basil (V)	44
Linguine and Shrimp Scampi, White Wine, Calabrian Chili and Herbs (V)	49
Fresh Fettuccine, Meyer Lemon, Parmesan Cheese, Black Pepper (V)	47

ENTRÉE

Quinoa & Sweet Corn, Savory Granola, Chantrelle, Fairy Tale Eggplant, Tahini Dil (V)	44
Slowly Cooked Faroe Island Salmon, Boston Lettuce, Carrot-Ginger Dressing	64
Grilled Black Sea Bass, Braised Fennel, Carrot, Cerignola Olives	72
Caramelized Beef Tenderloin with Carrots and Miso Mustard	79

SIDES

Hand Cut French Fries (V)	19
Chickpea Fries (V)	
Mashed Potatoes (V)	
Crispy Mac and Cheese (V)	
Roasted Brussel Sprouts with Chilies, Mint and Aged Pecorino Cheese (V)	
Sautéed Spinach (V)	
Broccoli Rabe, Lemon, Chili (V)	
Maitake Mushrooms, Sesame, Lime (V)	

JUICES & SMOOTHIES

Ginger Shot (V)	12
Turmeric Tonic, Lime, Lemon, Honey (V)	23
Green Juice, Spinach, Cucumber, Kale, Apple, Lemon, Ginger (V)	23
Ruby Red Juice, Carrot, Beet, Lemon, Orange, Ginger (V)	23