

RAW

Chilled Seafood Platter
Oysters, Clams, Shrimp,
Lobster and Tuna Tartare
38/76

Oysters on the Half-Shell
3.8 each

Little Neck Clams
3.25 each

Shrimp Cocktail
20

Chilled Maine Lobster
23

Caviar with Warm Blinis
90 per ounce

Sushi Grade Hamachi
Sashimi, Avocado
Soy-Yuzu Dressing
22

Crispy Sushi
Salmon, Tuna, Scallop,
Hamachi and Avocado
24

APPETIZERS

House Made Granola
Crushed Raspberry
Yogurt Parfait
17

Peekytoe Crab Cake
Pink Grapefruit
Avocado and Ginger
19

Crispy Calamari
Lemon Dip and Basil
15

Burrata Crostini
Grilled Ramps,
Fava Beans and
Lemon Vinaigrette
15

Chilled Artichoke
Mustard Dipping Sauce
16

HOUSE MADE SODAS 5

Calamansi

Fresh Ginger Ale

Cherry Yuzu

Lemonade

Arnold Palmer

SOUPS & SALADS

Sweet Pea Soup
Croutons and Parmesan
14

Heart of Romaine
Caesar Salad
15

Steamed Shrimp Salad
Avocado and Enoki
Champagne Dressing
22

Organic Market Vegetable
Salad, Feta and Black Olive
16

Frisée and Lardon Salad,
Mustard Vinaigrette and
Sunny Side Up Egg
18

Shaved Fennel Salad Arugula
Parmesan and Mushroom
17

PIZZA & PASTA

Tomato, Mozzarella and
Basil Pizza
15

Pepperoni and Cheese Pizza
18

Russ and Daughters'
Smoked Salmon Pizza
"Everything Crust"
20

Black Truffle Pizza
Fontina Cheese
26

Fusilli with Mozzarella
Tomato and Basil
15/22

Fresh Fettuccine
Meyer Lemon, Parmesan
Black Pepper
16/24

SPRING 2012

EXECUTIVE CHEF PIERRE SCHUTZ
CHEF JEAN-GEORGES VONGERICHTEN

EGGS

(Egg Dishes are prepared with Organic Eggs)

Egg White Omelette
Herbs, Roasted Potatoes
18

Eggs Benedict
Roasted Potatoes
19

Omelette Goat Cheese
Parsley, Roasted Potatoes
19

Omelette Gruyere Cheese
Spinach, Roasted Potatoes
19

COCKTAILS

Lychee Raspberry Bellini 15
Blood Orange Mimosa 15
Kumquat Mojito 15
Rhubarb Cosmopolitan 15
Grapefruit Cocktail 15
Cucumber Martini 16
The Mark Manhattan 17

BRUNCH

Freshly Baked
Pastry Basket
20

Chicken Club Sandwich
House Mayonnaise
19

Russ and Daughters'
Norwegian Smoked Salmon
Grilled Country Bread
20

Buttermilk Pancakes
Sliced Bananas
Mixed Berries
18

French Toast
Sautéed Apples
15

Croque M
Flying Pigs Farm Ham
Comte and Gruyere Cheese
18

Grilled Organic Chicken
Sandwich on Ciabatta
Avocado and Chipotle
Dressing
19

ENTREES

Chopped Lettuce
Avocado, Apple, Pecan
with Blue Cheese
17
with Grilled Chicken Paillard
24
with Grilled Shrimp
26

Grilled Black Sea Bass
Braised Fennel and Carrots
Cerignola Olives
36

Veal Milanese
Parmesan, Escarole
and Lemon
34

Grilled Tuna Burger
Shiso and Yuzu Pickles
27

THE MARK Cheeseburger
Black Truffle Dressing, Brie
27

Cheeseburger, Pepper Jack
Cheese, Avocado, Crispy
Onions, Russian Dressing
25

A 20% gratuity may be applied to
parties of 8 or more