

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

Tuna Tartare
Gaufrette Potatoes, Chive Oil
20

Sushi Grade Hamachi Sashimi
Avocado, Soy-Yuzu Dressing
22

Crispy Sushi
Salmon, Tuna, Scallop
Hamachi and Avocado
24

Beef Carpaccio
Lemon Oil and Parmesan
19

APPETIZER

Sweet Pea Soup
Croutons and Parmesan
14

Warm Beets
Goat Cheese Fondue
Walnuts, Grapes and Endive
15

Burrata Crostini
Grilled Ramps,
Fava Beans and
Lemon Vinaigrette
15

Chilled Artichoke
Mustard Dipping Sauce
16

Crispy Calamari
Lemon Dip and Basil
15

Peekytoe Crab Cake
Pink Grapefruit
Avocado and Ginger
19

Russ and Daughters'
Norwegian Smoked Salmon
Horseradish Condiment and
Grilled Country Bread
20

SALAD

Heart of Romaine
Caesar Salad
15

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

Steamed Shrimp Salad
Avocado and Enoki
Champagne Dressing
22

Organic Market Vegetable
Salad, Feta and Black Olive
16

Shaved Fennel Salad Arugula
Parmesan and Mushroom
17

PIZZA

Mozzarella, Tomato and Basil
15

Pepperoni and Cheese
18

Russ and Daughters'
Smoked Salmon
"Everything Crust"
20

Barry Wine's
Raw Tuna and Wasabi
19

Black Truffle
with Fontina Cheese
26

PASTA

Ricotta and Herb Ravioli
Peas, Morels and Parmesan
16/24

Fresh Fettuccine
Meyer Lemon
Parmesan and Black Pepper
16/24

Fresh Angel Hair
Asparagus, Shiitake
Mushrooms and Parmesan
16/24

Fresh Linguine
Clams, Chili and Parsley
24/32

Fusilli with Tomato
Mozzarella and Basil
15/22

SPRING 2012

EXECUTIVE CHEF PIERRE SCHUTZ
CHEF JEAN-GEORGES VONGERICHTEN

FISH

Slowly Cooked Scottish
Salmon, Bok Choy and
Ginger-Chili Vinaigrette
32

Grilled Black Sea Bass
Braised Fennel and Carrots
Cerignola Olives
36

Steamed Maine Halibut
Spring Onion Vinaigrette
Ramps, Morels and Pistachio
41

Sautéed Lobster
"Puttanesca"
Potato Gnocchettis
43

Wild Dover Sole
Spinach and Potatoes
Mustard Sauce
65

SIDES 9

Sautéed Spinach

Roasted Asparagus
Olive Oil and Black Pepper

Maitake Mushrooms
Sesame and Lime

Sautéed Broccoli Rabe
Lemon Zest, Olive Oil

Glazed Carrots

Mashed Potatoes

Hand Cut French Fries

MEAT

Parmesan Crusted
Organic Chicken, Artichoke,
Lemon-Basil Butter
30

Grilled Lamb Chops
Mushroom Bolognese
Broccoli Rabe and Pecorino
42

Caramelized Beef Tenderloin
Carrots and Miso-Mustard
44

THE MARK Cheeseburger
Black Truffle Dressing, Brie
27

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

Veal Milanese
Parmesan, Escarole
and Lemon
34

SIMPLY COOKED

Maine Halibut
39

Salmon
30

Black Sea Bass
33

Diver Scallops
39

Maine Lobster
40

Veal Chop
48

Lamb Chops
40

Prime NY Strip
49

Whole Chicken for Two
56

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