

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

Chilled Artichoke
Mustard Dipping Sauce
16

Warm Beets
Goat Cheese Fondue
Walnuts, Grapes and Endive
15

Burrata Crostini
Grilled Ramps,
Fava Beans and
Lemon Vinaigrette
15

Crispy Calamari
Lemon Dip and Basil
15

Peekytoe Crab Cake
Pink Grapefruit
Avocado and Ginger
19

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

SOUP & SALAD

Sweet Pea Soup
Croutons and Parmesan
14

Heart of Romaine
Caesar Salad
15

Steamed Shrimp Salad
Avocado and Enoki
Champagne Dressing
22

Shaved Fennel Salad
Arugula, Parmesan and
Mushroom
17

Organic Market Vegetable Salad,
Feta and Black Olive
16

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

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 Linguine
Clams, Chili and Parsley
24/32

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

Fusilli with Tomato
Mozzarella and Basil
15/22

SPRING 2012

EXECUTIVE CHEF PIERRE SCHUTZ
CHEF JEAN-GEORGES VONGERICHTEN

SANDWICHES

Grilled Tuna Burger
Shiso and Yuzu Pickles
27

Chicken Club Sandwich
House Mayonnaise
19

Croque M
Flying Pigs Farm Ham
Comte and Gruyere cheese
18

Grilled Organic Chicken
Sandwich on Ciabatta
Avocado and Chipotle
Dressing
19

THE MARK Cheeseburger
Black Truffle Dressing, Brie
27

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

ENTREES

Goat Cheese and
Spinach Omelette
19

Slowly Cooked Salmon
Boston Lettuce
Carrot Ginger Dressing
32

Chopped Lettuce
Avocado, Apple, Pecan
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

Caramelized Beef Tenderloin
Carrots and Miso-Mustard
44

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

HOUSE MADE SODAS 5

Calamansi

Fresh Ginger Ale

Cherry Yuzu

Lemonade

Arnold Palmer

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