

DINNER

EXECUTIVE CHEF MICHAEL HURSA
CHEF JEAN-GEORGES VONGERICHTEN

RAW

Egg Caviar, featuring Petrossian Caviar JG Select	80
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	39
Crispy Salmon Sushi, Chipotle Mayonnaise, Soy Glaze	39
Tuna Tartare, Avocado, Spicy Radish, Ginger Marinade	41
Spicy Tuna Tartare, Black Olive, Cucumber, Avocado	41
Chilled Seafood Platter, Oysters, Clams, Shrimp, Lobster, Tuna Tartare	95/180

STARTER

Sweet Pea Guacamole, Crunchy Tortillas (v)	31
Tomato Gazpacho, Summer Flavors, Olive Oil (v)	28
Burrata, Cherry Vinaigrette, Arugula, Basil (v)	38
Russ and Daughters Smoked Salmon, Horseradish, Grilled Country Bread	47
Chilled Artichoke, Mustard Sauce, Frisée, Chervil (v)	34
Crispy Artichoke, Saffron Rose Aioli (v)	34
Spiced Vegetable Samosas, Cilantro Yogurt (v)	35
Spiced Chicken Samosas, Cilantro Yogurt (v)	36
Crispy Calamari, Parmesan Cheese, Lemon, Salsa Verde	38
Peekytoe Crab Cake, Green-Yellow Wax Bean Remoulade	42
Chicken and Coconut Milk Soup, Shiitake Mushroom, Cilantro	36

SALAD

Kale, Serrano Chili, Parmesan Cheese, Lemon, Sourdough Croutons	35
Chopped Lettuce, Avocado, Apple, Pecan, Blue Cheese (v)	36
Heirloom Tomato, Summer Fruit (v)	38
Watermelon, Goat Cheese, Olive Oil, Fleur de Sel (v)	38
Heart of Romaine Caesar, Parmesan Cheese, Sourdough Croutons, Chili Flakes	38
Boston Lettuce and Arugula, Avocado, Fines Herbs, Mustard Vinaigrette (v 🍴)	39
Warm Shrimp, Avocado, Tomato, Enoki Mushroom, Champagne Vinegar Dressing	49

(v) vegetarian / (v 🍴) vegan

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.

DINNER

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CHEF JEAN-GEORGES VONGERICHTEN

PIZZA & PASTA

Mozzarella, Tomato, Basil Pizza (v)	34
Squash Blossom, Sungold Tomato Pizza (v)	44
Black Truffle, Fontina Cheese Pizza (v)	49
Fusilli, Mozzarella, Tomato, Basil (v)	42
Fresh Angel Hair, Summer Squash, Parmesan Cheese, Chili (v)	42
Fresh Fettuccine, Meyer Lemon, Parmesan Cheese, Black Pepper (v)	47

ENTRÉE

Bouquet of Summer Vegetables, Sunflower Seed-Mustard Emulsion (v 🍴)	42
The Mark Cheeseburger, Black Truffle Dressing, Brie Cheese	47
Parmesan Crusted Organic Chicken, Artichoke, Lemon-Basil Butter Sauce	58
Slowly Cooked Faroe Island Salmon, Mashed Potato, Bok Choy, Fermented Black Bean Vinaigrette	64
Grilled Black Sea Bass, Braised Fennel, Carrot, Cerignola Olives	72
Grilled Maine Lobster, Habanero Hot Sauce, Lemon	81
Colorado Lamb Chops, Seven Spices, Haricot Vert, Cucumber Mint Relish	74
Veal Milanese, Tomato, Arugula, Red Wine Vinaigrette	75
Roasted Beef Tenderloin, Crunchy Potatoes, Tangy-Spicy Stewed Peppers, Chive Flowers	79

PRIME 28-DAY DRY-AGED STEAK

Served with Béarnaise, French Fries

New York Strip	118	Ribeye for Two	235
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SIMPLY GRILLED

Served with Shishito Peppers, Sriracha Foam

Black Sea Bass	69	Lamb Chops	72
Faroe Island Salmon	61	Veal Chop	73
Maine Lobster	84	Beef Tenderloin	77

SIDES

Hand-Cut French Fries (v 🍴)	Chickpea Fries (v)	19
Mashed Potato (v)	Broccoli Rabe, Lemon, Chili (v 🍴)	
Sautéed Spinach (v 🍴)	Sauteed Corn, Jalapeno, Lime (v 🍴)	
Maitake Mushrooms, Sesame, Lime (v 🍴)	Crispy Mac and Cheese (v)	