

LUNCH

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
Peekytoe Crab Cake, Green-Yellow Wax Bean Remoulade	42
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	36

SALAD

Kale, Serrano Chili, Parmesan Cheese, Lemon, Sourdough Croutons	36
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
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	41
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	47
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
Squash Blossom, Sungold Tomato Pizza	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
Slowly Cooked Faroe Island Salmon, Boston Lettuce, Carrot-Ginger Dressing	64
Grilled Black Sea Bass, Braised Fennel, Carrot, Cerignola Olives	72
Grilled Beef Tenderloin, White Asparagus, Buttery Hot Sauce	79

SIDES

Hand Cut French Fries (V 🌱)	19
Chickpea Fries (V)	
Mashed Potatoes (V)	
Crispy Mac and Cheese (V)	
Sautéed Corn, Jalapeno, Lime (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