THE MARKER
RESTAURANT

PRIX-FIXE MENU · DINNER $48/pp

Long Island's Fall 2026 Restaurant Week November 1st – November 8th
(Offered only until 7PM on Saturday)

APPETIZERS

POTATO LEEK SOUP
Toasted croutons, crispy bacon, basil oil

CELERY & RADISH SALAD
Radicchio, shaved carrot, blood orange, heirloom tomato, crumbled goat cheese, toasted pine nuts, fig balsamic vinaigrette

RUSSET POTATO GNOCCHI
Oyster mushrooms, crispy kale, sage brown butter

OXTAIL SLIDERS
Celery root slaw, pickles, carrots, horseradish sauce

DUCK CONFIT CROQUETTE
Mixed greens, chive, roasted parsley, miso sauce

MAIN COURSE

BLACKENED MAHI MAHI
White polenta, roasted root vegetables, Cajun sauce

FRENCH-CUT CHICKEN BREAST
Steamed white rice pilaf, broccoli, carrots, creamy tarragon sauce

GRILLED HANGER STEAK
Smashed fingerling potatoes, broccoli rabe, romesco, red wine jus

VEAL MILANESE A LA NAPOLITANA
Ham, tomato sauce, mozzarella, mixed greens, French fries

BUTTERNUT SQUASH ORECHIETTE
Andouille sausage, baby spinach, toasted hazelnuts, ricotta cheese, garlic & oil

DESSERT

CHOCOLATE CHIP COOKIES
Vanilla whipped cream, powdered sugar

PROFITEROLES
Vanilla ice cream, chocolate sauce

TIRAMISU

PUMPKIN PIE
Vanilla whipped cream

CHOCOLATE BANANA CAKE
Coffee Ice cream, caramel sauce, blueberries, fresh mint

ICE CREAM OR SORBET
Vanilla, Chocolate, Coffee, Pumpkin, Raspberry, Mango

**Prix-fixe menu available for parties of 8 or less*
**No substitutions due to special pricing*
**Please inform your server of any food allergies*
**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*