



THE MARKER

RESTAURANT

RESTAURANT WEEK DINNER MENU

Long Island's Winter 2026 Restaurant Week January 25th – February 1st
(Offered only until 7PM on Saturday)

\$46 per person

APPETIZERS

CORN CHOWDER

Crispy bacon, green onions, basil oil

SHAVED FENNEL SALAD

Grapefruit wedges, sliced apples, olives, pickled red onions, pomegranate seeds, crumbled goat cheese, toasted macadamia nuts, yuzu vinaigrette

EGGYOLK RICOTTA RAVIOLI

Crispy leeks, shaved pecorino Romano, truffle butter sauce

FRENCH ONION GRILLED CHEESE

Pickles, gruyere, Dijon mustard, whole grain toast

STUFFED CALAMARI

Swiss chard, herbs, panko, baby arugula, anchovy vinaigrette

MAIN COURSE

FREE-RANGE CHICKEN BREAST

Sauteed mushrooms, grilled asparagus, pommes puree, Boursin cheese sauce

PEPPERCORN CRUSTED PORK CHOP

Parsnip puree, purple cabbage, green beans, Cognac cream sauce

RED WINE BRAISED BONELESS SHORT RIBS (\$6 SUPPLEMENT)

Roasted Brussels sprouts, baby carrots, russet potato gnocchi, goat cheese crème fraiche, au jus

PAN SEARED ATLANTIC MONKFISH

Spiced white beans, leeks, grilled zucchini, lemon brown butter

PACCHERI

Crispy artichokes, crumbled gorgonzola, chanterelle mushrooms, truffle cream sauce

DESSERT

APPLE CAKE

Coffee ice cream, blueberries, mint, cinnamon butter sauce

PEAR TARTINE

Vanilla ice cream, strawberries, mint, red wine caramel sauce

PROFITEROLES

Vanilla ice cream, chocolate sauce

ICE CREAM OR SORBET

Vanilla, Chocolate, Coffee, 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



RESTAURANT WEEK **LUNCH** MENU

Long Island's Winter 2026 Restaurant Week January 25th – February 1st

(Offered until 4PM)

\$24 per person

APPETIZERS

CORN CHOWDER

Crispy bacon, green onions, basil oil

MIXED GREEN SALAD

Shaved carrots, cucumbers, pomegranate seeds, white onions, feta cheese, toasted pine nuts, lemon vinaigrette

RUSSET POTATO GNOCHI

Mushrooms, sundried tomatoes, sage, parmesan cream sauce

STEAMED MUSSELS

Shallots, leeks, fennel, toasted crostini, saffron cream sauce

SWEET POTATO & BEET TOWER

Burrata, pesto, candied walnuts, drizzled maple syrup

MAIN COURSE

CHICKEN SALTIMBOCCA

Sage, prosciutto, fontina cheese, spinach, roasted fingerling potatoes, pan jus

PORK MILANESE

Heirloom cherry tomatoes, root vegetables, baby arugula, shaved pecorino, citrus vinaigrette

MEATLOAF

Cream cheese mashed potatoes, grilled vegetables, brown gravy

GRILLED ICELANDIC COD (\$6 SUPPLEMENT)

Northern white beans, cherry tomatoes, baby spinach, garlic sauce

BUCATINI ALL'AMATRICIANA

Pomodoro, guanciale, pecorino, fresh basil, extra virgin olive oil

DESSERT

\$6 supplement

APPLE CAKE

Coffee ice cream, blueberries, mint, cinnamon butter sauce

PEAR TARTINE

Vanilla ice cream, strawberries, mint, red wine caramel sauce

PROFITEROLES

Vanilla ice cream, chocolate sauce

ICE CREAM OR SORBET

Vanilla, Chocolate, Coffee, 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

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