



MAX of EASTMAN PLACE

APPETIZERS

six northern oysters on ice with
lemon zest and white peppercorn mignonette
16

prime sirloin beef tartare, arugula, black
pepper, egg yolk and dijon aioli
13

roasted cauliflower steak with peperonata,
fried capers, whipped ricotta and
extra virgin olive oil
9

SALADS

mixed baby greens with cherry tomato,
red onion, and aged sherry vinaigrette
7

max caesar salad with housemade
croutons, caesar dressing and
parmesan cheese
9

boston bibb lettuce with creamy blue
cheese, grape tomato, applewood smoked
bacon and sourdough croutons
12

baby frisee and roasted beets,
candied walnuts, goat cheese, orange zest
and champagne vinaigrette
11

ENTREES

slow roasted norwegian salmon,
roasted beets, haricot vert, baby carrots
and everything butter
19

steamed PEI mussels with garlic, shallots,
butter, white wine and herbs and pommes frites
17

steamed littleneck clams, chorizo sausage,
garlic, roasted tomatoes white wine and crostini
15

shrimp risotto 'scampi style'
with mascarpone and gremolotta
17

max house special bolognese
braised veal shanks "off the bone",
rich tomato sauce, mezze rigatoni
17

house-made potato gnocchi with
roasted tomato, proscuitto, garlic,
white wine, butter and parmesan
15

coq au vin
free range breast of chicken,
bacon lardons, pearl onions and shiitake
mushrooms in a rich red wine-chicken jus
19

steak du jour
21

we proudly support local growers and we use organic products and sustainable fish and meats whenever available