



## MAX of EASTMAN PLACE

### APPETIZERS

six northern oysters on ice  
shallot- black pepper mignonette  
16

prime sirloin beef tartare  
farm fresh egg yolk, cornichon,  
sea salt, dijon aioli and crostini  
13

iberico ham bruschetta  
toasted garlic bread, iberico ham,  
tomato 'jam', extra virgin olive oil drizzle  
13

ricotta cavatelli 'en brodo'  
roasted tomato, shitake mushrooms,  
basil, mascarpone cheese  
13/27

steamed PEI mussels  
garlic, shallots, parsley, white wine, butter  
12

steamed littleneck clams  
chorizo sausage, roasted tomato,  
garlic, parsley, white wine, crostini  
14

### SALADS

bibb lettuce, applewood smoked bacon,  
crispy chickpeas, pickled red onion, sherry  
vinaigrette, crumbled bleu cheese  
12

classic caesar salad  
9

mixed baby greens, grape tomato,  
red onion, aged sherry vinaigrette  
7

baby spinach, strawberries,  
candied pecans, goat cheese and  
caramelized honey- poppy seed dressing  
11

### ENTREE

free range breast of chicken,  
tuscan tomato-bread salad, pesto pan jus  
29

slow roasted atlantic salmon,  
quinoa salad, cucumber-red onion salsa  
29

bostrom farms heirloom pork chop,  
arugula, cantaloupe and fingerling potato  
salad, toasted cumin vinaigrette  
31

prime/aged ny strip steak,  
red wine jus, arugula, pommes frites  
43

'osso bucco' bolognese  
braised veal shanks off the bone,  
rich tomato sauce, mezze rigatoni  
parmesan cheese  
31

pan seared breast of duck,  
snap peas, wild rice pilaf, peach - ginger  
gastrique and raspberry puree  
32

angus filet mignon,  
swiss chard, roasted fingerling potatoes,  
caramelized shallot butter  
and red wine jus  
41

### SIDES

6

russian banana fingerling potatoes  
with rosemary and garlic

rapini with garlic and toasted  
breadcrumbs

snap peas

potatoes, sea salt, parsley

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

website: [maxrochesterny.com](http://maxrochesterny.com)