



MAX of EASTMAN PLACE

- six northern oysters on ice with orange-black pepper mignonette 16
- steamed littleneck clams, chorizo sausage, roasted tomato, garlic, parsley,
white wine and crostini 14
- prime sirloin beef tartare with farm fresh egg yolk, house pickled red onion, grain
mustard aioli, watercress and crostini 13
- steamed PEI mussels with garlic, shallots, butter, white wine and herbs 12
- iberico ham bruschetta- toasted crostini, roasted grapes, goat cheese and 15yr aged
balsamic 13
- ricotta cavatelli 'en brodo' roasted tomato, shitake mushrooms, basil, and
mascarpone cheese 13/27
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- bibb lettuce, red onion, grape tomato, shaved radish, applewood smoked bacon and
green goddess dressing 12
- classic caesar salad with creamy dressing, sourdough croutons and aged parmesan 9
- mixed baby greens, grape tomato, red onion and aged sherry vinaigrette 7
- baby frisee, radicchio, cantaloupe, mint, goat cheese, toasted pepitas and
coriander vinaigrette 11
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- prime/aged new york strip steak with red wine jus, arugula and pommes frites 43
- free range breast of chicken with sweet corn succotash, ancho chile butter,
salsa verde and radish salad 29
- braised lamb shank with caramelized fennel, fingerling potatoes, baby carrots and
apricots 35
- wild salmon 'nicoise' with heirloom grape tomatoes, fingerling potatoes, haricot vert,
egg and olive with lemon-caper vinaigrette 29
- bostrom farms heirloom pork chop, german potato salad, braised green cabbage and
mustard infused red wine sauce 31
- local farmers delight- chef's selection of seasonal vegetables and specialty grains with
sea salt and extra virgin olive oil 27
- max "house special" veal osso bucco bolognese with mezze rigatoni and parmesan
cheese 31
- pan seared breast of duck, braised vidalia onion and white bean puree, wilted
spinach and cherry-apricot chutney 32