



MAX of EASTMAN PLACE

six northern oysters on ice with orange-black pepper mignonette 16

prime sirloin beef tartare with farm fresh egg yolk, house pickled red onion, grain mustard aioli, watercress and crostini 13

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

steamed PEI mussels with garlic, shallots, butter, white wine and herbs 16

ricotta cavatelli 'en brodo', roasted tomato, shitake mushrooms, basil, and mascarpone cheese 15

steamed littleneck clams, chorizo sausage, roasted tomato, garlic, parsley, white wine and crostini 17

free range breast of chicken with sweet corn succotash, ancho chile butter, salsa verde and radish salad 19

wild salmon 'nicoise' with heirloom grape tomatoes, fingerling potatoes, haricot vert, egg and olive with lemon-caper vinaigrette 21

max "house special" veal osso bucco bolognese with mezze rigatoni and parmesan cheese 17

pan seared breast of duck, braised vidalia onion and white bean puree, wilted spinach and cherry-apricot chutney 23

steak frites du jour 25