



## MAX of EASTMAN PLACE

six northern oysters on ice with asian pear- black pepper mignonette 16

prime sirloin beef tartare with farm fresh egg yolk, watercress paint,  
lemon pepper aioli and crostini 13

---

bibb lettuce, red onion, grape tomato, crispy chick peas, applewood smoked bacon  
and creamy bleu cheese 12

classic caesar salad with creamy dressing, herb croutons and aged parmesan 9

mixed baby greens, grape tomato, red onion, croutons, and french dressing 7

roasted beet "carpaccio", goat cheese, toasted pepitas, orange vinaigrette  
and beet micro greens 11

---

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

potato gnocchi with serrano ham, peas and parmesan brodo 15

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

free range breast of chicken, caramelized brussel sprouts and butternut squash,  
and an apple cider gastrique 19

slow roasted atlantic salmon, baby frisee and lentil salad, pernod citrus butter  
and red wine jus 21

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

pan seared breast of duck, vanilla infused parsnip puree, shaved brussel sprouts and  
apple-cranberry chutney 23

steak frites du jour 25