



MAX of EASTMAN PLACE

- six northern oysters on ice with an asian pear-black pepper mignonette 16
- potato gnocchi with serrano ham, peas and parmesan brodo 13/27
- steamed littleneck clams, chorizo sausage, roasted tomato, garlic,
parsley, white wine and crostini 14
- prime sirloin beef tartare with farm fresh egg yolk, watercress point,
lemon-black pepper aioli and crostini 13
- steamed PEI mussels with garlic, shallots, butter, white wine and herbs 12
- stuffed portabella mushroom ~ spinach, onion, garlic and taleggio cheese with
parmesan crust and tomato sauce 11
- calabrian cauliflower ~ crispy fried cauliflower tossed with pepperoni,
garlic, lemon, parsley and nunda 11
- house cured pork belly, pickled giardinere vegetables and a fig balsamic glaze 13
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- bibb lettuce, red onion, grape tomato, crispy chick peas, applewood smoked bacon
and creamy bleu cheese 12
- classic caesar salad, creamy caesar dressing, herb croutons and aged parmesan 9
- mixed baby greens, grape tomato, red onion, croutons and french dressing 7
- pickled beet "carpaccio", goat cheese, toasted pepitas, orange vinaigrette
and beet micro greens 11
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- center cut filet mignon, swiss chard, roasted fingerling potatoes,
herb butter and red wine jus 39
- free range breast of chicken, caramelized brussel sprouts and butternut squash,
and an apple cider gastrique 29
- colorado lamb shank, mushroom-barley risotto, goat cheese mousse, gremolata 33
- slow roasted atlantic salmon, baby frisee and lentil salad,
pernod citrus butter and red wine jus 31
- bostrom farms heirloom pork chop, root vegetable hash, sage brown butter 33
- local farmers delight- chef's selection of seasonal vegetables and grain preparations
with sea salt and extra virgin olive oil 27
- max "house special" veal osso bucco bolognese over mezze rigatoni
with aged parmesan cheese 31
- pan seared breast of duck, vanilla infused parsnip puree, shaved brussel sprouts and
apple-cranberry chutney 33