



MAX of EASTMAN PLACE

- six northern oysters on ice with pear-black pepper mignonette 16
- potato gnocchi with roasted tomato, basil, butter and parmesan cheese 15/29
- steamed littleneck clams, chorizo sausage, roasted tomato, garlic,
parsley, white wine and crostini 15
- prime sirloin beef tartare with farm fresh egg yolk, watercress point,
lemon-black pepper aioli and crostini 15
- steamed PEI mussels with garlic, shallots, butter, white wine and herbs 13
- calabrian cauliflower - crispy fried cauliflower tossed with
pepperoncini, garlic, lemon, and parsley 11
- risotto du jour (mkt)



- 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
- baby frisee salad with roasted beets, goat cheese,
toasted pepitas, orange vinaigrette 11



- prime/aged new york strip steak, swiss chard, roasted fingerling potatoes,
herb butter and red wine jus 41
- 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,
period 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 with haricot vert and candied pecan wild rice
pilaf and cranberry - orange chutney 33