



## 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 15

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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

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

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steamed PEI mussels with garlic, shallots, butter, white wine  
and herbs, served with frites 19

potato gnocchi with roasted tomato, basil, butter and parmesan cheese 15

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

risotto – daily prep 17

free range breast of chicken, caramelized brussel sprouts and butternut squash,  
and an apple cider gastrique 23

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 21

pan seared breast of duck with haricot vert and candied pecan wild rice pilaf  
and orange-cranberry chutney 25

prime/aged ny strip steak, swiss chard, roasted fingerling potatoes, herb butter,  
and red wine jus 25