

# MAX

six northern oysters on ice, grilled lemon mignonette

prime sirloin beef tartare, "steak sauce", NY farm fresh egg yolk, cornichon, crostini

spring vegetable risotto, whipped raschera cheese from the Italian alps

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

---

mixed baby greens, grape tomato, cucumber, red onion,  
roasted shallot-honey vinaigrette

organic bibb lettuce, pickled red onion, cucumber, black olives, grape tomato, radish,  
creamy feta dressing

organic crunchy quinoa salad, candied sunflower seeds, grapes, goat cheese, arugula,  
apricot-balsamic vinaigrette

classic caesar with crisp romaine, creamy parmesan dressing and croutons

---

slow roasted atlantic salmon, artichoke barigoule, tomato, black olive oil

cacciucco-tuscan seafood stew ~ shrimp, scallops, clams, crab and white fish,  
in rich tomato-vegetable mediterranean stew

organic breast of chicken, asparagus, carrots, peas and potato ragout,  
rosemary pan jus

oven roast rack of lamb chops, asparagus, lemon-feta fingerling potatoes,  
mint salsa verde

pan seared crescent farm breast of duck, honey-lavender glazed baby carrots, braised  
baby kale, apricot-duck pan jus

NY strip steak, frites, watercress salad, red wine jus

max house special veal osso bucco Bolognese, mezze rigatoni, aged  
reggiano parmigiano