

MAX

six northern oysters on ice, grilled lemon mignonette

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

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

classic caesar with crisp romaine lettuce, creamy parmesan dressing and croutons

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

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

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

spring vegetable risotto, whipped raschera cheese from the Italian alps

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

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

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

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

pan roasted petite filet mignon, swiss chard, roasted fingerlings, herb butter,
red wine jus

max house special veal osso bucco bolognese, mezze rigatoni,
aged parmesan reggiano