

# MAX

six northern oysters on ice, grilled lemon mignonette

prime sirloin beef tartare, tomato syrup, caper aioli, egg yolk, arugula, crostini

mixed baby greens, grape tomato, red onion, croutons, herb vinaigrette

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

organic bibb lettuce, red onion, cucumber, grape tomato, applewood smoked  
bacon, and creamy blue cheese dressing

peach and arugula salad with pickled cherries, goat cheese, toasted marcona  
almonds, and cumin vinaigrette

heirloom tomato, burrata, basil, pickled red onion, EVOO, and aged balsamic

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steamed littleneck clams, fresh corn, leeks, garlic, white wine, parsley, crostini

vegetable risotto, whipped raschera cheese, and crispy shallots

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

organic chicken breast, local corn and black bean salad, roasted  
hatch-chile vinaigrette

slow roasted atlantic salmon, creamy cucumber salad and herb 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

custom blend angus burger, cheddar cheese, lettuce, tomato, special sauce