

# MAX

six northern oysters on ice, preserved lemon mignonette

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

herb risotto, fricassee of wild mushrooms, mushroom jus, parmesan cheese

steamed littleneck clams, roasted tomatoes, garlic, parsley, white wine, nundja butter,  
and grilled bread

house made potato gnocchi, creamy tomato sauce, basil,  
pecorino- romano cheese

---

mixed baby greens, grape tomato, red onion, croutons, aged sherry vinaigrette

baby frisee, roasted baby beets, lively run goat cheese, candied pecans,  
poached pear, port wine vinaigrette

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

belgian endive and radicchio, red wine- apple puree, pickled apples  
blue cheese, white balsamic vinaigrette

---

wild alaskan salmon, mediterranean lentil salad, and rouille

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

free range breast of chicken "chasseur", mushrooms, shallots, roasted  
tomatoes, white wine, thyme, and cream

colorado lamb shank, sicilian style caponata, toasted pine nut  
gremolata, lamb jus

spice crusted crescent farm duck breast, orange- honey glaze, haricot vert,  
and cumin roasted baby carrots

center cut angus filet mignon, organic swiss chard, roasted  
fingerling potatoes, and red wine jus

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

vegetable orchestration~ seasonal selection of the freshest vegetables served  
with grains, legumes, and potatoes

---