

MAX

six northern oysters on ice, preserved lemon mignonette

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

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

classic Caesar with crisp romaine, creamy parmesan dressing and croutons

baby frisee, roasted baby beets, Lively Run goat cheese, candied pecans, poached pear, port wine vinaigrette

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

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

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

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

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

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

wild Atlantic salmon, Mediterranean lentil salad and rouille

pan roasted petite filet mignon, organic swiss chard, roasted fingerlings, 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

