

SEPTEMBER
24-26

WATER STREET GRILL

Takeover!

@MAX BISTRO ON GIBBS STREET

Come re-live the iconic dining experience that was the **WATER STREET GRILL**. Chef **TONY GULLACE** will team up with Water Street chefs **MARK CUPOLO** of Rocco, **JAY SPERANZA** of Tony D's, private chef **LUCAS SANTIAGO** and others along with current Max staff to re-create the Water Street Grill menu favorites you remember.



INDOOR + OUTDOOR dining available

LIVE ENTERTAINMENT each night

REUNITE with some old friends and
meet some new!

WATER STREET GRILL *Takeover!*

DATE: September 24, 25, 26 2020

WHERE: Max Bistro @ Eastman Place • 25 Gibbs Street

PHONE: 585.697.0491

E-MAIL: events@maxrochesterny.com

TIME: 5 p.m. – 10 p.m.

A different charity to be highlighted every night with 5% of all proceeds being donated to each cause.

THU
SEPT 24

Endless Highways
endless-highway.org

FRI
SEPT 25

HUGS
helpusgivesmiles.org

SAT
SEPT 26

InterVol
intervol.org

MENU HIGHLIGHTS: raw oysters, shrimp alexander, charred tenderloin, block island swordfish, pasta with truffle sauce, steak au poivre, osso bucco bolognese, malaysian clams, fried calamari java joe's famous potato gnocchi "so light you have to catch them in a butterfly net" + many more. Specialty cocktails, wine, & beer specials. An unforgettable a la carte dining experience...



RESERVATIONS RECOMMENDED

APPETIZERS

NORTHERN OYSTERS ON ICE

classic mignonette

15

JUMBO SHRIMP COCKTAIL

lemon, cocktail sauce

15

BEEF CARPACCIO

black pepper, truffle aioli + arugula

17

ESCARGOT EN COUTE

shallot-brandy cream sauce

16

MALAYSIAN CLAMS

steamed littleneck clams, black pepper, basil,
spicy black bean roasted red pepper sauce, crostini

15

OYSTERS ROCKEFELLER

17

CHARRED TENDERLOIN TIPS

southwestern spice rub, shredded romaine, pico de gallo,
crème fraiche, tortilla strips

13

SHRIMP ALEXANDER

jumbo shrimp stuffed shrimp with feta, wrapped in bacon
on wilted spinach

15

FRIED CALAMARI

pepperoncini, garlic, parsley + lemon

15

LOBSTER BISQUE

11

SALADS

CLASSIC CAESAR SALAD

11

MIXED BABY GREENS

grape tomato, red onion, croutons,
aged sherry vinaigrette

9

ICEBERG WEDGE

grape tomato, pickled red onion, creamy blue cheese,
applewood smoked bacon

13

ENTRÉE

STEAK AU POIVRE

14 oz prime ny strip, swiss chard, sauce au poivre,
mashed potatoes

45

JAVA JOE'S POTATO GNOCCHI

veal osso buco bolognese

15/29

BLACKENED NORTH ATLANTIC SWORDFISH

cajun rice & beans, tomato salsa,
crème fraiche

29

FILET MIGNON

8oz prime filet, creamed swiss chard, mashed potatoes,
red wine jus

41

SEAFOOD FRA DIAVOLO

over linguine

29

CHICKEN PANZANELLA

free range chicken, heirloom tomato bread salad,
pesto drizzle

29

CANADIAN LOBSTER TAIL – 8oz

drawn butter, watercress salad

ONE: 43 TWO: 79

SURF & TURF

8oz filet & 8oz lobster tail
drawn butter, watercress salad

79

RACK OF LAMB

ratatouille, mashed potatoes, rosemary lamb jus

39

DUCK A LA ORANGE

crescent farms duck breast, haricot vert, wild rice pilaf,
grand marnier sauce

33

SIDES

CAJUN RICE & BEANS

MASHED POTATOES

HARICOT VERT

CREAMED SWISS CHARD

RATATOUILLE