

# Max Bistro Lunch

## starters

**northern oysters 18 / 30**  
*champagne mignonette half doz / dozen*

**steak tartare 17**  
*hand cut prime sirloin, capers, dijon aioli, crostini*

**escargot bourguignon 16**  
*garlic, parsley, butter*

**hudson valley foie gras 23**  
*brioche french toast, almonds, maple gastrique*

**onion soup gratinee 9**

## salads

**organic mixed greens 9**  
*grape tomato, red onion, croutons, french dressing*

**roasted candy cane beets 13**  
*lively goat cheese mousse, arugula, salted pistachios, orange-basil vinaigrette*

**baby frisee 13**  
*red wine poached pear, bleu cheese, candied walnuts, port wine vinaigrette*

## bistro classics

**french omelette & toast 15**  
*free range eggs, boursin cheese, petite salad, toast*

**moules frites 17**  
*fresh PEI mussels, garlic, shallots, butter, white wine, herbs, pommes frites*

**croque monsieur 15**  
*grilled french ham, gruyere cheese, mornay sauce, petite salad*

**max signature burger 17**  
*8 oz custom blend angus burger, cheddar cheese, lettuce, tomato, special sauce, pommes frites*  
*+ add bacon +2 +*

**catch du jour mkt**

**chicken cutlet lyonnaise 23**  
*baby frisee, pickled red onion, bacon, poached egg, dijon-sherry vinaigrette*

**14 oz heirloom pork chop 31**  
*bacon braised savoy cabbage, roasted fingerling potatoes, herb-dijon pork jus*

**filet steak frites 35**  
*6oz filet mignon, watercress salad, pommes frites*

**veal osso busso bolognese 23**  
*max signature braised veal shanks in tomato sauce with mezze rigatoni, parmesan*

**wild mushroom pappardelle 19**  
*mushroom ragout, cream, fine herbs, shaved parmesan*