

# max bistro

## starters

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

**PEI Mussels** 13  
*shallots, parsley, white wine*

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

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

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

**onion soup gratinee** 9

## salads

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

**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*

## bistro classics

**catch du jour** mkt

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

**roast free-range chicken** 29  
*semi-boneless half chicken, glazed carrots, potato puree, pan jus*

**crescent farms duck breast** 33  
*haricot vert, wild rice, raspberry-balsamic glaze*

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

**wild mushroom pasta** 14 / 27  
*pappardelle, wild mushroom ragout, cream, fine herbs, shaved parmesan*

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

**6 oz prime filet mignon** 39  
*creamed swiss chard, roasted fingerling potatoes, red wine jus*

**new york strip steak frites** 47  
*12 oz prime ny strip, watercress salad, pommes frites*

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

## sides

<i>creamed swiss chard</i>	<i>caramelized brussel sprouts</i>	
<i>haricot vert</i>	<i>glazed baby carrots</i>	
<i>potatoes frites</i>	<i>potato puree</i>	<i>roasted fingerling potatoes</i>