

CHEZ MAX

 **restaurant**

APPETIZERS

FRICASSEE D'ESCARGOTS EN CROUTE braised with garlic and butter in a casserole. finished with brandy and pernod. topped with golden-brown puff pastry **\$15**

TUNA TARTARE* GF diced wild-caught ahi tuna bathed in olive oil and lemon with capers and shallots. horseradish saffron aioli and potato gaufrette **\$16**

MUSSELS GF sautéed in garlic, shallots, white wine and butter. finished with a touch of heavy cream **\$14**

FOIE GRAS pan-seared and served with blackberries and bosc pear poached in vanilla syrup. layered on top of a small crostini and dressed micro-greens **\$18**

SOUPS

FRENCH ONION SOUP GFO finished with medium dry sherry. topped with broiled gruyère cheese **\$10**

SHE CRAB SOUP a southern east coast classic. heavy cream, crab stock, finished with sherry. topped with lump crabmeat **\$10**

SALADS

HOUSE SALAD **\$8**

CAESAR SALAD chopped romaine lettuce in a traditional house-made caesar dressing **\$8**

AVOCADO & BRIE SALAD sliced hass avocado lightly dressed and topped with broiled brie cheese and dried cranberries. tossed in our house vinaigrette **\$15**

ENTRÉES

DOVER SOLE north atlantic dover sole from the deep cold waters. rich and succulent. prepared a la meunière, butter, parsley, lemon, and capers. fileted tableside **\$45**

THE AMBROGI parmesan encrusted rockfish served with chive beurre blanc **\$28**

CALF'S LIVER* served with sautéed spanish onions topped with a sauce robert; white wine mustard demi-glace **\$30**

LAMB CHOPS* GF grilled with olive oil, thyme, and rosemary. perfumed with sweet vermouth. served with a rosemary-brandy demi-glace **\$36**

BLACK ANGUS FILET MIGNON* GF grilled, hand-cut 8-ounce black angus wet-aged minimum 30 days. served with a green peppercorn sauce **\$44**

VEAL TENDERLOIN GFO sautéed veal tenderloin scaloppini with wild mushrooms. served with a cognac crème fraîche sauce **\$29**

DUCK A L'ORANGE* GF pan-seared maple leaf farms white pekin duck. breast sliced thin. topped with a classical french l'orange sauce **\$28**

All Entrees include Chef's Choice of Vegetable and Starch

a charge of \$7.50 is applied to all split entrée requests for additional vegetable & starch provided

**Cooked to Order / Contains Raw Eggs [Consuming raw or undercooked meat, poultry or shellfish may increase your risk of foodborne illness]*