

# Max Tavern

## MOTHER'S DAY MENU

Choice of one from each course / \$75 per person *(not including tax or gratuity)*

### STARTERS

---

#### Shrimp and Grapefruit Salad

cucumber, radish, avocado, macerated onion, creamy goddess dressing, espellette

#### Corn Fritters

chili lime crema, cotija cheese, micro cilantro

#### Crispy Calamari

arrabiata sauce, crispy lemon, garlic aioli

#### Seared Blue Crab Cake

sweet corn relish, old bay remoulade, micro herb and radish Salad

#### French Onion Soup

garlic croutons, raclette Cheese

#### Caesar Salad

gremolata, Shaved Grana Cheese

#### Mediterranean Salad

cucumber, feta cheese, cherry tomato, taggiasca olives, chick peas, arugula, creamy oregano dressing

#### Iceberg Wedge Salad

blue cheese dressing, bacon lardon, pickled onion, grape tomato, pumpernickel crumb



### ENTREES

---

#### Broiled Haddock

peas, asparagus, fava beans, garlic cream, herb pistou, pea tendrils

#### Grilled Beef Tenderloin

oven roasted cherry tomatoes, gorgonzola, smashed red bliss potatoes

#### New York Strip Steak

roasted heirloom carrots, carrot puree, toasted pistachio, cumin yogurt

#### Seared Atlantic Salmon

eggplant puree, ratatouille, micro basil

#### Roast Prime Rib

herbed marble potatoes, creamed spinach, mustard jus

#### Pan Roasted Half Chicken

semolina dumplings, asparagus, wood ear mushroom, chicken jus, hot honey

#### Shells and Cheese

parmesan, American, raclette, and cheddar cheeses, spring peas, gremolata bread crumb

#### Beer Battered Pollack

tartar sauce, bread and butter pickles, house fries, lemon

### DESSERTS

---

#### Tuxedo Cake

Feuilletine, white chocolate mousse, crispy chocolate pearls

#### Mascarpone Cheesecake

Roasted strawberry sauce, orange chip, whipped cream

#### Banana Bar

Financier, banana, mascarpone, brûlée bananas, milk chocolate crumble

#### Butterschotch Pot De Creme

candied pecans, Chantilly cream

*"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Thoroughly cooking Meats, Poultry, Seafood, Shellfish, or Eggs reduces the risk of food borne illness."  
Before placing your order, inform your server if anyone in your party has a food allergy."*

# FEATURED ADDITIONS

## MOTHER'S DAY BRUNCH ITEMS

### STARTERS

#### AVOCADO TOAST

radish, onion, tomato, chimichurri, herb salad

#### ACAI BOWL

Greek yogurt, banana, blueberries, strawberries,  
pineapple, honey, bee pollen

### ENTREES

#### HAM BISCUITS

buttermilk biscuits, crispy pork belly, creamed spinach,  
fried eggs

#### SPRING OMELET

English peas, fava beans, asparagus, fresh mozzarella  
cheese, homefries

#### STEAK AND EGGS

grilled flank steak, fried eggs, chimichurri, arugula,  
sweet drop peppers, homefries

#### PAIN PERDU

rustic bread, French toast, roasted strawberries,  
Chantilly cream, maple syrup

#### SPRING BREAKFAST BOWL

quinoa, red lentils, fava beans, English peas,  
mushrooms, crispy fava beans, carrot puree, fried eggs