



\$20.11 RESTAURANT WEEK
OCTOBER 10-16, 2011

MAX
RESTAURANT GROUP

Menus



Native Lobster Pasta – house made truffle fettuccine, roasted wild mushrooms, lobster tomalley sauce



3 course meal

Course 1 (choose one)

Baby greens, gorgonzola dolce, Nodine's Smokehouse garlic bacon lardon,
crispy fried artichokes, fig vinaigrette

or

Native butternut squash bisque, cinnamon crema

Course 2 (choose one)

Wood-grilled swordfish, locally foraged Hen of the Woods mushrooms, baby leeks,
fingerling potatoes, white balsamic pepperonata

or

“Sunday Gravy” – Long rigatoni, boneless beef short ribs, house made meatballs, hot link sausage,
San Marzano tomatoes, shaved ricotta salata

Course 3

The Creamery Ice Cream Cookie Sandwich
(Heath Bar ice cream, snickerdoodle cookie)

Bottle of Wine Options (\$20.11)

Querceto Chianti Classico, Italy

Brilliant ruby red with a delicate and appealing bouquet. Dry and balanced

or

Saladini Piastri Falerio dei Colli Ascolani, Italy

Light-bodied white wine blend with tropical aromas and flavors



Grilled Lamb Loin Chops – ginger/carrot puree, roasted brussel sprouts, thumalina carrots, pomegranate jus

or

Shalot-crusted George's Bank Haddock – lobster risotto, asparagus, cherry tomatoes, sherry lobster sauce

Bottle of Wine Option (\$20.11) - Mara Syrage, Red Blend, 2008, California

Firm and powerful black fruit character, with a hint of spice and cocoa



W. Hartford Clambake – Maine Lobster, celeriac foam, house-cured bacon, duck fat-poached potatoes, New Zealand cockles, sherry onion jam

Bottle of Wine Options (\$20.11)

Mara Syrage, Red Blend, 2008, California

or

Thomas Hyland "Penfolds" Chardonnay, South Australia



Herb Grilled Veal Loin Chop – scalloped fingerling potatoes, CT wild mushroom ragout

Bottle of Wine Options (\$20.11)

Mara Syrage, Red Blend, 2008, California

or

Thomas Hyland "Penfolds" Chardonnay, South Australia



"Glastonbury Clambake"

Steamed 1 lb. lobster, manila clams, mussels, Spanish chorizo, new potatoes, salsa verde



3 course meal

Course 1 (choose one)

Caesar Salad – Romaine hearts, house made garlic croutons, grana padano cheese

or

Max Salad – Mixed greens, radishes, red grape tomatoes, cucumbers, red onion, sherry vinaigrette

Course 2 (choose one)

Boneless Ribeye Steak – Chipotle mashed potatoes, asparagus, lime/basil butter

or

Blackened Shrimp Salad – Shrimp, tomatoes, avocado, Bermuda onions, queso fresco, cilantro/lime vinaigrette

Course 3 (choose one)

Max's Famous Whoopie Pies

or

Hot Fudge Sundae