

HAPPY VALENTINE'S DAY



\$129 PER PERSON
SUNDAY SPECIAL - \$99 PER PERSON
(NOT INCLUDING TAX OR GRATUITY)

TO BEGIN

RAW BAR

SHELLFISH PLATEAU

Colossal Shrimp, Oysters, Clams,
Crab Cocktail, Crudo 64

Colossal Shrimp 5⁹⁵ each

Clams On The Half Shell 2⁹⁵ each

East Coast Oysters 3⁹⁵ each

BONE MARROW POTATO PIEROGI

Double Smoked Bacon, Confit Onion,
Horseradish Creme Fraiche

LITTLE GEM CAESAR SALAD

Tasmanian Pepper Parmesan, Confit Garlic,
White Anchovy

WEDGE SALAD

Pickled Shishito, Arethusa Blue Cheese,
Spicy Soppressata Crumbs, Ramp Ranch Dressing

LOBSTER BISQUE

Lobster Brioche Crouton

WAGYU BEEF TARTARE

French Onion Panisse, Gruyère Frico,
Lemon Garlic Emulsion

BLUEFIN TUNA CRUDO

Perigord Truffle, Nori Crumble, Tobiko Caviar,
Aged Balsamic

COLOSSAL LUMP CRAB COCKTAIL

Papa Causa, Avocado, Aji Amarillo Salsa

ADDITIONS

MINI HAM BISCUITS

Walden Hill Coppa, Honey Comb Mustard 18

BLACK TRUMPET MUSHROOM RISOTTO

Perigord Truffle Ricotta Salata 24

ENTRÉE

ROASTED HALIBUT

Toasted Fregola, Tomato, Broccolini,
Lobster Prosciutto Nage

SLOW ROASTED PRIME RIB

Pommes Aligot, Maitake Mushrooms,
Ciopollini Onions, Black Garlic Jus

SEARED NANTUCKET BAY SCALLOPS

Cacio e Pepe Spaetzle, White Asparagus Soubise,
Chicory Pesto, Lemon Garlic Brown Butter

ROASTED RACK OF LAMB

Braised Lamb & Chickpea Samosa,
Coconut Lime Whipped Carrots, Harissa Agrodolce

DRY AGED PRIME KANSAS CITY STRIP STEAK

Poutine Style Rosemary Potatoes,
Shallot Frisee Salad, Raclette Fondue

MAX'S SURF & TURF

Grilled Filet Mignon, Chimichurri Colossal Shrimp,
Yukon Gold Potato Risotto, Charred Tomato & Shishito
Peppers

DESSERT

SALTED CARAMEL BAKED ALASKA

Ganache

BLACK FIG HONEY CAKE

Pistachio, Dulce de Leche Anglaise

ORANGE APEROL PANNA COTTA

Chocolate Streusel, Honey Compressed Citrus

WARM MAPLE BREAD PUDDING

Cinnamon Gelato

CHOCOLATE ALMOND TORTE

Amaretto Mousse, Amarena Cherries

RED VELVET CHEESECAKE

White Chocolate Ganache, Raspberries