MAX'S ESCA

APPETIZERS

	CC/	$ DISC
CRISPY VEGETABLE SPRING ROLLS — JULIENNE FRIES / SWEET CHILI SAUCE	18.54	18
SEARED SESAME CRUSTED TUNA — CRISPY RICE / WASABI AIOLI / SOY SAUCE	26.78	26
SPICY TUNA TARTARE — AVOCADO / TOMATO / RED ONION / HOUSE MADE TORTILLA CHIPS	24.72	24
SHRIMP & STRING BEAN SALAD — POTATOES / RED ONION / TOMATO / CHAMPAGNE VINAIGRETTE	22.66	22
STUFFED LONG HOT PEPPERS — SAUSAGE / PROVOLONE / SEASONED BREADCRUMBS	22.66	22
FILET MIGNON BRUSCHETTA — SAUTÉED WILD MUSHROOMS / BABY ARUGULA / HORSERADISH CREAM	25.75	25
GRILLED BABY LAMB CHOPS — NEW ZEALAND LAMB / LEMON GARLIC GREMOLATA	26.78	26
GRILLED OCTOPUS — ROASTED SLICED NEW POTATOES / ARUGULA / LEMON / OLIVE OIL	26.78	26
SAUTÉED SHRIMP — CHORIZO / CANNELLINI BEANS / WHITE WINE	24.72	24
MUSSELS — PERNOD CREAM SAUCE / CRISPY LEEKS	24.72	24
BURRATA MOZZARELLA — PROSCIUTTO / HEIRLOOM TOMATOES / BASIL OIL / BALSAMIC GLAZE	22.44	22
FRIED CALAMARI — SPICY MARINARA	24.72	24
MOZZARELLA EN CAROZZA — LEMON / WHITE WINE / CAPERS	18.54	18
EGGPLANT ROLLATINI — RICOTTA / MOZZARELLA / MARINARA	18.54	18
BAKED CLAMS OREGANATA (8)	22.44	22

RAW BAR

JUMBO SHRIMP COCKTAIL (6)	8.24	8 EACH
OYSTERS OF THE DAY	3.60	3.50 EACH
LOBSTER COCKTAIL	29.11	28
JUMBO LUMP CRABMEAT COCKTAIL	26.78	26
LITTLE NECK CLAMS	1.80	1.75 EACH

SALADS

BEET & MIXED FIELD GREENS — MANDARIN ORANGES / SHAVED FENNEL / RICOTTA SALATA / HOUSE MADE BUTTERMILK RANCH	15.45	15
MESCLUN SALAD — CANDIED WALNUTS / CRAISINS / GOAT CHEESE / TOMATOES / CREAMY BALSAMIC VINAIGRETTE	16.48	16
TRADITIONAL CAESAR SALAD — ROMAINE / CROUTONS / SHAVED PARMESAN	15.45	15
HOUSE SALAD — MIXED GREENS / TOMATO / RED ONION / CUCUMBER / HONEY MUSTARD VINAIGRETTE	14.42	14
BABY ARUGULA — SHIITAKE MUSHROOMS / ARTICHOKE HEARTS / SUN-DRIED TOMATOES / LEMON-LIME VINAIGRETTE	15.45	15
CHOPPED ICEBERG — APPLEWOOD SMOKED BACON / CRISPY SHALLOTS / CHERRY TOMATOES / BLUE CHEESE CRUMBLE VINAIGRETTE	16.48	16

PASTA

	CC/	$ DISC
RIGATONI — PROSCIUTTO / ARUGULA / MUSHROOMS / SMOKED MOZZARELLA / SWEET ONIONS / GARLIC / OLIVE OIL	28.84	28
CACIO E PEPE — BUCATINI / PARMIGIANO REGGIANO / CRACKED PEPPER	28.84	28
SPINACH FETTUCCINI — GRILLED CHICKEN / ASPARAGUS / ROASTED PEPPERS / MARSALA CREAM	30.90	30
BAKED SPAGHETTI IN FOIL — SHRIMP / RADICCHIO / PANCETTA / TOMATO CREAM	36.78	36
FEREILLI BOLOGNESE — TOPPED WITH BURRATA	35.34	34
CAVATELLI — CRISPY PROSCIUTTO / SHRIMP / TRUFFLE CREAM	37.08	36
MAX'S HAND ROLLED GNOCCHI — FRESH PLUM TOMATOES / FRESH BASIL / SHAVED PECORINO ROMANO	28.84	28
ORECCHIETTE — SAUSAGE / BROCCOLI RABE / GARLIC / OLIVE OIL	30.90	30
TORTELLINI ALFREDO	28.84	28
PENNE VODKA	26.78	26

ENTRÉES

PAN ROASTED PRIME TOMAHAWK RIBEYE FOR TWO — 21 DAY DRY AGED (44 OZ.) PRESENTED SLICED / FRESH HERB BUTTER / MASHED POTATOES / SAUTÉED ONIONS & MUSHROOMS / CREAMED SPINACH	M/P	M/P
PHIL'S BEEF WELLINGTON — PUFF PASTRY WRAPPED FILET MIGNON / MUSHROOM DUXELLES / SAUTÉED SPINACH / MASHED POTATOES / BRANDY CREAM	M/P	M/P
FILET MIGNON — FRESH HERB BUTTER / MASHED POTATOES / SAUTÉED SPINACH	M/P	M/P
NY STRIP STEAK — MONTREAL CRUSTED/ MASHED POTATOES / SAUTÉED STRING BEANS/ CHIPOTLE AIOLI	M/P	M/P
BRAISED BONELESS SHORT RIBS — INFUSED WITH BASIL / LIME / RISOTTO PRIMAVERA	M/P	M/P
RACK OF LAMB — MUSTARD BREADCRUMBS / MASHED POTATOES / SAUTÉED STRING BEANS	63.86	62
SEAFOOD LINGUINI — SHRIMP / LOBSTER TAIL / CALAMARI / CLAMS / MUSSELS / LIGHTLY SPICED TOMATO SAUCE	61.80	60
PAN ROASTED BRONZINO — TOMATOES / RED ONIONS / GAETA OLIVES / CAPERS / LEMON / OLIVE OIL / RISOTTO / SAUTÉED SPINACH	39.14	38
PAN ROASTED SALMON — SHRIMP / ARUGULA / CREAMY ORZO	36.78	36
STUFFED JUMBO SHRIMP — CRABMEAT / RISOTTO PRIMAVERA	43.26	42
BLACKENED TUNA — BROCCOLI RABE / SAFFRON RICE / SOY GINGER	47.38	46
VODKA CHICKEN PARMIGIANA — HOUSEMADE GNOCCHI / VODKA SAUCE	35.34	34
COGNAC CHICKEN — CHICKEN BREAST / MIXED WILD MUSHROOMS / COGNAC CREAM / MASHED POTATOES	32.96	32
CHICKEN ROLLATINI — BREADED CHICKEN BREAST / SPINACH / MOZZARELLA / LEMON / WHITE WINE / MASHED POTATOES	32.96	32
BREADED BONELESS PORK CHOPS — ITALIAN BREADCRUMBS / HOT CHERRY PEPPERS / SWEET ONIONS / BALSAMIC / MASHED POTATOES / SAUTÉED SPINACH	30.90	30

MAX'S ESCA

DINNER MENU

$49.95 PLUS TAX AND GRATUITY

AVAILABLE MONDAY - THURSDAY
4PM TO CLOSE • DINE IN ONLY

FIRST COURSE

CHOICE OF:

VEGETABLE SPRING ROLLS
TUNA TARTARE
EGGPLANT ROLLATINI
MOZZARELLA EN CAROZZA
HOUSE SALAD
MESCLUN SALAD
CAESAR SALAD

SECOND COURSE

CHOICE OF:

PAN ROASTED BRANZINO
OLIVES / CHERRY TOMATOES / RED ONION / CAPERS
RISOTTO / SAUTÉED SPINACH

RIGATONI
SMOKED MOZZARELLA / ARUGULA / PROSCIUTTO / SWEET ONIONS
SHIITAKE MUSHROOMS / GARLIC AND OLIVE OIL

CACIO E PEPE
BUCATINI / PARMIGIANO REGGIANO / CRACKED PEPPER

SHRIMP FRANCESE
LEMON WHITE WINE / SAFFRON RICE / MIXED VEGETABLES

PAN ROASTED SALMON
SHRIMP / ARUGULA / CREAMY ORZO

BREADED BONELESS PORK CHOPS
ITALIAN BREAD CRUMBS / HOT CHERRY PEPPERS / SWEET ONION
BALSAMIC REDUCTION / MASHED POTATOES / SAUTÉED SPINACH

MONTREAL CRUSTED NY STRIP (ADDITIONAL $12)
MASHED POTATOES / MIXED VEGETABLES / CHIPOTLE AIOLI

RACK OF LAMB (ADDITIONAL $15)

DESSERT

NY CHEESECAKE
TIRAMISU
BEIGNETS
CHOCOLATE DREAM CAKE