

CT Restaurant & Beer Week

CONNECTICUT
Restaurant
ASSOCIATION

October 13-19
ctrestaurant.org



MAX

RESTAURANT GROUP

www.maxrestaurantgroup.com



CT RESTAURANT WEEK

Monday October 13 - Sunday Oct 19

\$30.14 per person

(not including tax & gratuity)

STARTERS

Curry Butternut Squash Soup

Roasted apple crème fraiche

Fall Vegetable Chopped Salad

Glastonbury apples, butternut squash, dried cranberries, toasted walnuts, pumpkin seeds, crumbled blue cheese, cider vinaigrette

ENTREES

Grilled Mai-Mahi

Coconut rice, baby bok choy, sweet soy, papaya-pineapple salsa

Shrimp & Chicken Gumbo

Andouille sausage, sauce piquant, okra, steamed rice

Atlantic Cod a la Plancha

Curry roasted farm vegetables, smoked Rhode Island mussels, green lentils, lobster broth

Grilled NY Strip Steak*

Creamy mashed potatoes, bacon & onion roasted brussels sprouts, grain mustard demi-glace

*add \$6

DESSERTS

Pumpkin Cheesecake

Maple-walnut caramel

Dessert Sampler Plate

Chocolate truffles, butterscotch pot de crème, fresh oatmeal cookies, petite carrot cake

110 Glastonbury Blvd.
Glastonbury, CT 06033
860.652.3474
www.maxfishct.com
#maxfish

MAX'S OYSTER BAR

CT Restaurant Week

October 13th - 19th 2014

\$29.95

Appetizers

(Choice of one of the following)

New England Clam Chowder

Local Quahogs Clams, House Bacon, Potato

New England Cod Cake

Celery root remoulade, salt and vinegar chips

Autumn Salad

Beltown Orchards honey crisp apple, golden raisins, endive, aged cheddar, candied walnuts, apple cider dressing

Entrees

(Choice of one of the following)

Herb Marinated Georges Bank Swordfish

Braised white beans, Spanish chorizo, fennel confit, puquillo peppers, castelvantrano olive vinaigrette

Braised All Natural Beef Shortrib

Yukon gold potato puree, roasted butternut squash, swiss chard, braising jus

Seafood Bolognese

Shrimp, mussels, clams, fresh spaghetti, tomato shellfish sauce, grated botarga

Desserts

(Choice of one of the following)

Cinnamon Bread Pudding

Bourbon Butter Sauce, Butter Pecan Gelato

Chocolate Custard

Caramel Sauce, Chocolate Crumble, Vanilla Whipped Cream

Pumpkin Gelato

Heath bar crunch, Caramel sauce

964 Farmington Ave.
W. Hartford, CT 06107
860.236.6299
www.maxsoysterbar.com
#maxsoysterbar



MAX RESTAURANT WEEK MENU

PRIMI

Liuzzi Angeloni mozzarella in carrozza

-or-

Creamy polenta, caramelized brussels sprouts, cider jus

SECONDI

Lasagna Bolognese, fontina cream

-or-

Cornish Hen cacciatorini

DOLCE

Apple sottosopra, vanilla gelato

-or-

Italian cheeses, honeycomb, quince paste, grissini

\$20.14 per person

(not including tax or gratuity)

Local Beer Selections:

Draft

Brewtus Maximus Pale Ale - Bloomfield, CT

Two Roads, "No Limits Hefeweisen" - Stratford, CT

Broad Brook Ale - E. Windsor, CT

Bottle

Thimble Island American Ale - Branford, CT

70 E. Main Street

Avon, CT 06001

860.677.6299

www.maxamiaristorante.com

#maxamia



CT Restaurant & Beer Week

October 13 – 19, 2014

Course 1

Hot Smoked Salmon Cakes
Chipotle Lime Aioli

Course 2

Prime Flatiron Steak
*warm seven grain butternut salad,
baby arugula, stone ground mustard demi-glace*

Course 3

Pumpkin Pie Milkshake

Add Brewtus Maximus Draft for \$3

124 Lasalle Rd.
W. Hartford, CT 06107
860.232.3300
www.maxburgerct.com
#maxburger



CT RESTAURANT WEEK

October 13 – 19, 2014

Course Menu \$20.14 Per Person

PRIMI

(choice of one)

Butternut Squash Bisque

cinnamon mascarpone

Grilled Crostini

Sicilian caponata, house made ricotta

SECONDO

(choice of one)

***Wood grilled Arctic Char**

sweet potato mash, fire roasted Brussels sprouts, prosecco butter sauce

House-made Ricotta Basil Gnocchi

sweet sausage ragu, aromatics, toasted fennel

Chicken Milanese

lemon dressed arugula, pickled red onions,
slow roasted tomatoes, shaved grana padano

Bistecca

Wood grilled NY strip steak, garlic whipped potatoes, broccoli rabe, red wine jus
add \$10

DOLCE

(choice of one)

Assorted Cookie Plate

Fresh baked daily by our talented pastry chefs

Classic Tiramisu

Liqueur and espresso soaked ladyfingers layered with
The Farmer's Cow mascarpone and dusted with cocoa

* Thoroughly cooking meats, poultry, seafood, shellfish,
or eggs reduces the risk of food borne illness
~Connecticut Public Health Code~

*Menu is not available for takeout, splitting, or substitutions

Executive Chef: Edward "Ted" Burnett

Sous Chefs: Brett Cook and Ben Slogesky

140 Glastonbury Blvd. | Glastonbury, CT 06033 | 860.659.2819

www.maxamore.com



PRESENTS

CT Restaurant Week 2014

\$30.14 per person

FAIRY TALE PUMPKIN BISQUE

spiced pepitas

BLUE HILL ORCHARD APPLE SALAD

baby kale, crispy Oak Leaf cheddar curds, candied walnuts, pomegranate maple cider dressing

HOUSEMADE PASTRAMI

shaved brussels sprouts, rye crostini, mornay, IPA mustard

BRAISED SHORT RIB

Smoked butter, smashed potatoes, beer battered onion rings, Colgan Farms braising greens, natural jus

ROASTED SWORDFISH

Calabro ricotta gnocchi, castelvetrano olives, roasted peppers, cured lemon, broccoli rabe pesto

HANDMADE LASAGNETTE

Gary's roasted butternut squash, forest mushrooms, swiss chard, truffle sauce

DEERCREST FARMS PEAR COFFEE CAKE

crème fraiche ice cream

MALTED CHOCOLATE CRÈME BRULEE

chocolate honey tuile

PUMPKIN BREAD PUDDING

cranberry, orange crème anglaise

185 Asylum Street
Hartford, CT 06103
860.522.2530
www.maxdowntown.com
#maxdowntown

TRUMBULL KITCHEN

CT Restaurant & Beer Week

October 13-19, 2014

Roasted Golden Beet Salad

Kale, orange IPA dressing, goat cheese

Beer and Vermont Cheddar Soup

Apple wood bacon, crimini mushrooms, crisp shallots

Sautéed Lump Crab Cake

Stoney Creek IPA-mustard aioli

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**Connecticut Pale Ale Battered Local Fluke**

*French fries, lemon caper aioli*

**Back East Porter Braised Beef Short Ribs**

*Fennel risotto, zucchini*

**Orecchiette with Pale Ale Parmesan Sauce**

*Local onions, chicken confit, sweet peas*

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Milk Chocolate Brioche Bread Pudding

Porter espresso sauce, crushed milk balls

Brewtus Maximus Poached Pears

Vanilla bean sauce

\$20.14 per person