

# MAX

## RESTAURANT WEEK

All Max Restaurants • Prix Fixe Menus • Chef's Specials





## MAX RESTAURANT WEEK MENU

### I

-Burratina al Forno-

Liuzzi Angeloni burratina, smoked prosciutto ragu, focaccia crostini

*or*

-Stonington Red Shrimp Tortelone-

white and green asparagus, house preserved lemon

### II

-Pasticcio alla Romana-

layered fresh pasta, prosciutto di Parma, wild mushrooms,  
fontina besciamella, plum tomato sauce

*or*

-Seared Bomster Brothers Sea Scallops-

wood fired cauliflower, fingerling potatoes, dandelion greens,  
pickled red onion vinaigrette

*or*

Berkshire Porchetta, roasted tomato, white polenta,  
broccoli rabe aglio e olio, Porchetta-fennel pollen jus

### III

-Torrone Semi Freddo-  
giandua ganache

**\$25 per person**

*(not including tax & gratuity)*

# MAX'S OYSTER BAR

## MAX RESTAURANT WEEK

### Spring Tasting Menu

#### Course 1

*(Choice of)*

##### **Gazpacho Verde**

cucumber, green grape and almond soup  
grilled poblano, avocado crema, poached shrimp

##### **Spring Market Salad**

watercress, pickled spring onion, breakfast radish,  
peas, tarragon vinaigrette

#### Course 2

*(Choice of)*

##### **Organic Scottish Salmon**

morels, sugar snap peas, samphire  
brown butter vinaigrette

##### **San Francisco Cioppino**

spicy shellfish & tomato broth,  
dungeness crab

##### **Spring Lamb Loin Chops**

merguez sausage, cassoulet,  
fava bean & mint pesto

#### Dessert

*(Choice of)*

##### **Lemon Poppy Cheesecake**

goat cheese, rhubarb, basil

##### **Chocolate Torte**

crème fraiche, organic berries

**\$29 per guest**

(not including tax or gratuity)

Please call 860.236.6299 for reservations

964 Farmington Ave.

West Hartford, CT 06107

[www.maxsoysterbar.com](http://www.maxsoysterbar.com)



West Hartford, CT

## MAX RESTAURANT WEEK

*Also celebrating our 5<sup>th</sup> Anniversary*

\$5.00 5oz. burgers\*  
\$5.00 for any draft beer  
(\*side orders extra)

Call for more information  
860.232.3300

Max Burger  
124 Lasalle Road  
West Hartford, CT 06107  
[www.maxburgerct.com](http://www.maxburgerct.com)  
@maxburgerct



Longmeadow, MA

## MAX RESTAURANT WEEK

“Sammys & Sliders”

3 sliders paired with a flight of hand-crafted beers  
from Sam Adams/Boston Beer Company

### **Salmon Sliders & Spiced Peach Saison\***

(\*this Sam Adams is a Max Burger exclusive! Not available in stores or anywhere outside the Sam Adams Brewery)

### **Meatball Slider & Escape Route Kolsch**

### **Duck Confit Slider & “Double Bock” Doppelbock**

Only \$11.95 each

Available as an appetizer or entrée all week long.

For more information, call us at 413.798.0101

[www.maxburgerma.com](http://www.maxburgerma.com)

@maxburgerma



## MAX RESTAURANT WEEK

### Course 1

Spring Pea Salad  
pickled carrots, spiced cashews, za'atar vinaigrette, farmers cheese

-or-

House Cured Duck Prosciutto  
Belgian endive, pistachio, melon

### Course 2

8 oz Filet Mignon  
creamy parmesan polenta, grilled asparagus, porcini mushroom jus

-or-

Chesapeake Bay Striped Bass  
local honey glazed carrots, grilled spring onions, confit potato, sweet pea sauce

### Course 3

Rhubarb Upside Down Cake  
elderflower syrup

-or-

Carrot Cupcake  
mocha frosting, salted caramel

**\$25 per person**  
(not including tax or gratuity)

Call for reservations and more information  
413.746.6299

1000 Hall of Fame Ave. | Springfield, MA 01105 | [www.maxtavern.com](http://www.maxtavern.com)



### **Primi**

Chilled Spring Vegetable Soup

*-or-*

"Caprese"

Liuzzi fresh mozzarella, slow roasted tomatoes, basil,  
cracked black pepper, evoo

### **Secondo**

Lobster Ravioli

House made ravioli filled with fresh Maine lobster, ricotta,  
tarragon and chives, lemon tarragon cream

*-or-*

Maple Wood Grilled Hanger Steak

Parmesan truffle fries, cipollini onion jus

*-or-*

Pork Milanese

Breaded pork cutlet, lemon dressed arugula with pickled red onions,  
slow roasted tomatoes and shaved grana padano

### **Dolce**

Warm Apple Crisp

vanilla gelato

*-or-*

Warm Dark Chocolate Brioche Bread Pudding  
blood orange creme Anglaise

**\$25 per person**

(not including tax or gratuity)

[www.maxamore.com](http://www.maxamore.com)



**MAX RESTAURANT WEEK**  
**SPRING 2014**  
**\$29.00**

**ARTICHOKE BISQUE**

*CRAB BEIGNET, LEMON OIL*

**BABY SPINACH SALAD**

*APPLEWOOD SMOKED BACON, POINT REYES BLUE CHEESE  
RED ONION, CREAMY GARLIC DRESSING*

**ASPARAGUS SALAD**

*CRISPY FARM EGG, RADISH, TASSO HOLLANDAISE*



**ROASTED PRIME RIB**

*SPRING GARLIC SMASHED POTATOES, HARICOTS VERTS, WHOLE GRAIN MUSTARD JUS*

**ORGANIC SCOTTISH SALMON A LA PLANCHA**

*SWEET PEAS, SPRING ONIONS, ASPARAGUS, CARROTS, MINT SCENTED PEA SAUCE*

**CHICKEN SALTIMBOCCA**

*ROASTED TOMATOES, BROCCOLINI, HANDMADE PASTA, LEMON CAPER SAUCE*



**KEY LIME PIE**

*LEMON MERINGUES*

**VANILLA CRÈME BRULEE**

*SHORTBREAD COOKIES*

**CHOCOLATE PEANUT BUTTER CUPCAKE**

*TOFFEE CRUNCH*

[www.maxdowntown.com](http://www.maxdowntown.com)





### Starters

#### **Black Bean Soup**

Grilled shrimp & avocado salsa

-or-

#### **Spring Vegetable Chopped Salad**

Asparagus, peas, radish, feta cheese, sunflower seeds, buttermilk-herb dressing

### Entrees

#### **Grilled Arctic Char**

Fregola, peas, leeks, saffron cream, garlic-basil breadcrumbs

-or-

#### **Chatham Cod a la Plancha**

Patatas bravas, Spanish chorizo, spring onions, pepper-almond romesco sauce, olive relish

-or-

#### **Grilled Flatiron Steak**

Buttermilk smashed potatoes, warm kale & bacon salad, chimichurri

### Dessert

#### **Chocolate-Coconut Cream Pie**

Toasted coconut

-or-

#### **Strawberry Layer Cake**

Almond Sponge, Berry Mascarpone

**\$29 per person**  
(not including tax or gratuity)

[www.maxfishct.com](http://www.maxfishct.com)



TRUMBULL  
KITCHEN

## MAX RESTAURANT WEEK

\$25 per person

### **Remolachas**

Salad of raw, pickled and smoked beets  
toasted pistachios, horseradish vinaigrette

### **Pan Tumaca**

Grilled country bread with tomato, Seranno ham, manchego cheese

### **Ensalada de Palmito**

Hearts of palm, kale, roasted sweet peppers, walnut vinaigrette



### **Paella Mixta**

Chorizo, clams, shrimp, piquillo peppers, saffron rice

### **Pimenton Ahumado marinated striped bass**

Smoked paprika, Melon salsa, rice and beans

### **Solomillo a la Parilla**

Grilled angus sirloin, chorizo paprika hash, horseradish and romesco sauces



### **Churros con Chocolate**

Warm cinnamon fritters with Ibarra hot chocolate

### **Crème Caramel**

Vanilla bean flan

### **Tarta de Cappuchino**

Chocolate sponge cakes with coffee cream

[www.trumbullkitchen.com](http://www.trumbullkitchen.com)