

#1

Chez Max Restaurant
Menu

Appetizers

Lobster Bisque

She Crab Soup

Fricassee d'Escargots served with Garlic Butter, Brandy, & Pernod

Foie Gras Mousse & Port Wine served with a Red Onion Marmalade

Norwegian Smoke Salmon, Chive Cream sauce with Chopin Vodka & Capers

Seafood Crêpes with a White Wine Butter sauce (lobster, salmon, mussels, crab)

Artichoke Hearts, Shitake Mushrooms in a White Wine, Garlic sauce with Mozzarella Cheese

Salad

Mixed Green salad served with a light Dijon vinaigrette

Entrées

Parmesan Crusted Rockfish served with Basil Mashed Potatoes & a Chive Butter sauce

Roasted Atlantic Salmon stuffed with Jumbo Lump Crab Meat & a Caper Cream sauce

Grilled Lamb Chops with garlic, thyme, rosemary served with a Merlot sauce

Sautéed Black Angus Filet Mignon served with a Green Peppercorn sauce

Sautéed Chicken breast served with Mushrooms & a Marsala Wine sauce

Black Angus Strip Steak Fromage served with a Brandy demi-glaze

Jumbo Lump Crab Cakes with a Lime Tartar sauce

Desserts

Crème Caramel

Cheesecake à La Parisienne

Crème Brulée à La Cassonade

Molten Chocolate Cake served with Crème Anglaise

Tarte Vieille France: Apple & Peach Tarte served with Vanilla ice cream

~Thank you for dining with us~

\$57