

## **ENTREES**

### **SEARED JUMBO SEA SCALLOPS**

LOBSTER-MINT COUSCOUS, FRISEE, FAVA BEANS  
CONFIT TOMATOES, LOBSTER BEURRE BLANC 28

### **HAWAIIAN YELLOW FIN TUNA**

CRISPY SHIITAKE MUSHROOM RICE CAKE, ASIAN VEGETABLE SALAD  
PEA TENDRILS, YUZU SOY VINAIGRETTE  
SPICY MISO SAUCE 28

### **ROWLAND FARMS GRILLED BERKSHIRE PORK CHOP**

POTATO-BACON AND WATERCRESS CAKE, BEER BATTERED VIDALIA ONION RINGS  
WHOLE GRAIN MUSTARD JUS 25

### **BRICK ROASTED KOSHER VALLEY CHICKEN**

PICHOLINE OLIVES, BABY SPINACH, FINGERLING POTATOES, PIQUILLO PEPPERS  
PRESERVED LEMON, ROASTED SHALLOT VINAIGRETTE 23

### **GRILLED NEW YORK STRIP STEAK**

GRILLED ONIONS, WATERCRESS, GORGONZOLA  
STEAK FRIES, RED WINE JUS 29

### **WILD ALASKAN HALIBUT A LA PLANCHA**

MELTED CRAB AND ARTICHOKE RISOTTO  
SHAVED FENNEL, GRAPEFRUIT, HARICOTS VERTS  
LEMON PARMESAN NAGE 28

### **POTATO CRUSTED NOVA SCOTIA ORGANIC SALMON**

ROASTED GARLIC-RICOTTA GNOCCHI, PEAS, ASPARAGUS TIPS, MOREL MUSHROOMS  
BABY SPINACH, MEYER LEMON-PEA SAUCE 26

## **CHOPHOUSE CLASSICS**

**MAX'S "WORLD FAMOUS" KANSAS CITY STRIP STEAK 37**

**STEAK AU POIVRE 35**

**FILET MIGNON 37**

**AGED NEW YORK STRIP STEAK 35**

**THE STEAK A LA MAX 36**

ROGUE RIVER SMOKED BLUE CHEESE

**COFFEE RUBBED "COWBOY CUT" BEEF RIB CHOP 37**

RED ONION JAM

**\*BRANDT BEEF CUT OF THE DAY A.Q.**

\*BRANDT BEEF, RAISED IN A HUMANE AND NATURAL ENVIRONMENT, IS HAND SELECTED BY ERIC BRANDT  
EXCLUSIVELY FOR THE MAX RESTAURANT GROUP

## **CHOPHOUSE SAUCES**

MAX'S STEAK SAUCE

FOIE GRAS BUTTER

RICHARD'S BÉARNAISE

THYME SCENTED JUS

COGNAC PEPPERCORN CREAM SAUCE

## **SIDES**

**FAMILY STYLE 7.5**

TRUFFLED POTATO TOTS

FINGERLING POTATOES, BACON AND ONION

SEARED MUSHROOMS

SWEET POTATO FRIES

YUKON GOLD POTATO PUREE

ASPARAGUS WITH HOLLANDAISE

GRILLED VEGETABLES

SWEET PEA RISOTTO

CREAMED SPINACH

TRUFFLED FRENCH FRIES

**IT IS OUR PLEASURE TO PROVIDE A GLUTEN FREE MENU UPON REQUEST  
IT IS IMPORTANT TO BRING ANY FOOD ALLERGY YOU MAY HAVE TO THE ATTENTION OF YOUR SERVER**

**HUNTER MORTON, EXECUTIVE CHEF  
CHRIS SHEEHAN, CHEF DE CUISINE**

## WINES BY THE GLASS

### ~WHITE~

MIONETTO, PROSECCO	7.5	DR. LOOSEN, "DR. L" REISLING	10
VEUVE CLICQUOT, "YELLOW LABEL"	14.75	MOHUA, SAUVIGNON BLANC	8
NATHANSON CREEK, WHITE ZINFANDEL	6	MONTINORE, PINOT GRIS, RESERVE	10
CANALETTO, PINOT GRIGIO	7	MACON VILLAGES, MICHEL BARRAUD	10
BLANCO NIEVA, VERDEJO	10	FERRARI CARANO, "TRE TERRE"	
ESTANCIA, CHARDONNAY	8	CHARDONNAY	14
LA PETIT PERRIERE, SAUVIGNON BLANC	8	ST. ROMAIN, J.M. PILLOT	19
VEGA SINDOA, ROSADO	6	TOAD HOLLOW, PINOT NOIR ROSÉ	8
STUHMULLER, CHARDONNAY, RESERVE	12.5		

### ~RED~

HUARPE LANCATAY, MALBEC	8.5	COLUMBIA CREST, "TWO VINES"	
HOB NOB, PINOT NOIR	8.5	CABERNET SAUVIGNON	7
LAETITIA, PINOT NOIR	14.5	PAVILION CABERNET SAUVIGNON	9
RUTHERGLEN RED, SHIRAZ	9	MAX FAMILY CUVÉE, MERITAGE	12.5
VILLA MT EDEN, RESERVE, ZINFANDEL	10	SEA RIDGE, MERLOT	7.5
GROVE STREET MERLOT	10	TINTARA, SHIRAZ	12.5
VILLALTA, "RIPASSO", VALPOLICELLA	10	TOLAINI, VALDISANTI, SUPER TUSCAN	17.5
DUCKHORN MERLOT	17.5	BELLE GLOS "MEIOMI", PINOT NOIR	
PORTA SOLE, MONTEPULCIANO	8	BY CAYMUS VINEYARDS	15
		VINA ALBERDI, RIOJA RESERVA	12

### RAW BAR PLATTERS

*THE FRESHEST ASSORTMENT OF SHELLFISH  
LOBSTER TAIL, COLOSSAL SHRIMP  
SNOW CRAB CLAWS, OYSTERS  
CLAMS, MUSSELS  
WITH ACCOMPANIMENTS*

**SHELLFISH SAMPLER (FOR TWO) 32**  
**HI-RISE OF SEAFOOD (FOUR TO SIX) 62**

### ON THE ROCKS

**COLOSSAL SHRIMP 3.95 EA**  
**CLAMS ON THE HALF SHELL 1.5 EA**  
**DAILY SELECTION OF OYSTERS 2.25 EA**  
**ALASKAN SNOW CRAB CLAWS 2.95 EA**  
**MAINE LOBSTER TAIL M.P.**

## APPETIZERS

**ARTICHOKE & VIDALIA ONION SOUP**  
GOAT CHEESE CRUSTINI 7

**BREWTVS MAXIMUS A.P.A. STEAMED BLUE HILL BAY MUSSELS**  
CRISPY CHERRY PEPPERS, GRILLED COUNTRY BREAD 10

**GRILLED FLATBREAD WITH HOUSE MADE SAUSAGE**  
OVEN ROASTED TOMATOES, SMOKED EGGPLANT, CARAMELIZED ONIONS  
CALABRO RICOTTA CHEESE 11

**WOK SEARED AHI TUNA**  
FURIKAKE, PICKLED CUCUMBER SALAD, WASABI AND SPICY MUSTARD 14

**RHODE ISLAND STYLE CALAMARI**  
SLICED CHERRY PEPPERS, GARLIC BUTTER, REMOULADE SAUCE 12

**MARYLAND JUMBO LUMP CRAB CAKE**  
CHIPOTLE AIOLI, MANGO-PINEAPPLE SALSA, MICRO CILANTRO 15

## SALADS

**LEAVES OF YOUNG ROMAINE WITH CLASSIC CAESAR DRESSING**  
PARMESAN TUILE, ROASTED GARLIC, WHITE ANCHOVY 9

**FARMER'S MARKET SALAD**  
FOUR FIELDS FARMS GREENS, FAVA BEANS, RADISH, CAVE AGED CHEDDAR, CRISPY PROSCIUTTO  
LEMON HERB VINAIGRETTE 10

**MAX'S CHOPPED SALAD**  
GORGONZOLA CHEESE AND SHERRY MUSTARD SEED VINAIGRETTE  
OR NON-FAT SHERRY SPRITZ 9

**HAND GATHERED CALIFORNIA FIELD GREENS**  
SHERRY MUSTARD SEED VINAIGRETTE OR NON-FAT SHERRY SPRITZ 7

"THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS  
REDUCES THE RISK OF FOOD BOURNE ILLNESS"

18% GRATUITY WILL BE ADDED TO PARTIES OF 10 OR MORE  
PRIVATE PARTY DINING IS AVAILABLE FOR 15 TO 50

