

## **ENTREES**

### **GRILLED AHI TUNA**

WASABI POTATO PUREE, PEA TENDRILS, SUGAR SNAP PEAS  
GLUTEN FREE SOY SAUCE 28

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

STEAMED ASPARAGUS, SHAVED FENNEL, GRAPEFRUIT, HARICOTS VERTS, LEMON PARMESAN NAGE 28

### **SEARED JUMBO SEA SCALLOPS**

LOBSTER, FRISEE, FAVA BEANS, CONFIT TOMATOES, LOBSTER BEURRE BLANC 28

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

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

### **NOVA SCOTIA ORGANIC SALMON**

YUKON GOLD POTATO PUREE, ASPARAGUS TIPS, PEAS, BABY SPINACH  
MEYER LEMON-PEA SAUCE 26

### **MAX A "PENNE"**

MULTI GRAIN PASTA (WITH RICE, QUINOA AND AMARANTH)  
GRILLED CHICKEN, PLUM TOMATOES, EXTRA VIRGIN OLIVE OIL  
ESCAROLE, SHAVED GRANA PODANO 16

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

POTATO, BACON AND WATERCRESS CAKE, VIDALIA ONIONS  
RED WINE WHOLE GRAIN MUSTARD JUS 25

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

POTATO PUREE, GRILLED ONION, GORGONZOLA  
WATERCRESS, RED WINE JUS 29

## **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 "NEW" STEAK A LA MAX**

ROUGE RIVER SMOKED BLUE CHEESE 36

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

SMOKED RED ONION JAM 37

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

\*BRANDT BEEF IS RAISED ALL HUMANELY AND ALL NATURAL  
THESE PUREBRED STEER ARE HAND PICKED BY ERIC BRANDT  
EXCLUSIVELY FOR MAX DOWNTOWN

## **CHOPHOUSE SAUCES**

COGNAC PEPPERCORN  
CREAM SAUCE

FOIE GRAS BUTTER

RICHARD'S BEARNAISE

THYME SCENTED JUS

## **SIDES**

**FAMILY STYLE 7.5**

SKILLET SEARED MUSHROOMS

SAUTÉED SPINACH

YUKON GOLD POTATO PUREE

ASPARAGUS WITH HOLLANDAISE

GRILLED VEGETABLES

FINGERLING POTATOES, BACON AND  
CIPOLLINI ONIONS

## **DESSERTS**

*PLEASE ORDER THESE GLUTEN FREE DESSERTS  
ALONG WITH ENTREE SELECTIONS*

**FLOURLESS CHOCOLATE CAKE**

7.95

**CRÈME BRULEE**

FRESH BERRIES 7.95

**ICE CREAMS AND SORBETS**

6.95

MAX DOWNTOWN USES ONLY OILS THAT CONTAIN NO TRANS FATTY ACIDS FOR ALL FRIED FOOD  
*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**

# GLUTEN FREE MENU

## ~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"	
BLOCK NINE, 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
CABERNET SAUVIGNON, HALL	19.5	VINA ALBERDI, RIOJA RESERVA	12

## GLUTEN FREE:

REDBRIDGE BEER 4.95

HARPOON CIDER 4.95

### 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

### RAW BAR PLATTERS

THE FRESHEST ASSORTMENT OF SHELLFISH	
LOBSTER TAIL, JUMBO SHRIMP	
SNOW CRAB CLAWS, OYSTERS	
CLAMS, MUSSELS	
WITH ACCOMPANIMENTS	
SHELLFISH SAMPLER (FOR TWO)	32
SHELLFISH TOWER (FOUR TO SIX)	62

~ GLUTEN FREE ROLLS AVAILABLE UPON REQUEST ~

## APPETIZERS

**ARTICHOKE AND VIDALIA ONION SOUP**  
BELTANE FARMS GOAT CHEESE 7

**SPRING ASPARAGUS**  
FRISÉE, APPLEWOOD SMOKED BACON VINAIGRETTE  
CABOT CLOTHBOUND CHEDDAR 9

**REDRIDGE SORGHUM BEER STEAMED BLUE HILL BAY MUSSELS**  
GRAPE TOMATOES, CHERRY PEPPERS 10

**WOK SEARED AHI TUNA**  
FURIKAKE, PICKLED CUCUMBER SALAD, WASABI AND GLUTEN FREE SOY SAUCE 14

## SALADS

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

**LEAVES OF YOUNG ROMAINE WITH CLASSIC CAESAR DRESSING**  
PARMESAN TUILE, ROASTED GARLIC, SPANISH ANCHOVIES 9

**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

