

## **ENTREES**

### **SEARED AHI TUNA**

PANCETTA, ROASTED FENNEL, PIQUILLO PEPPERS, MUSSELS  
ROCK SHRIMP, CALAMARI STEW 28

### **BLOCK ISLAND SWORDFISH**

BRAISED SHORT RIB, POTATO PUREE, CRISPY BRUSSELS SPROUTS, SUNCHOKE SAUCE 29

### **ROASTED MURRAY'S CHICKEN**

APPLE-BACON POTATO HASH, SWISS CHARD, WILD MUSHROOMS  
MAPLE BROWN BUTTER SAUCE 22

### **LOCH DUART SALMON A LA PLANCHA**

ROASTED ROOT VEGETABLES, POMEGRANATE GLAZE 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

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

ROASTED FINGERLING POTATOES, WATERCRESS, TRUFFLE VINAIGRETTE, RED WINE JUS 29

## **CHOPHOUSE CLASSICS**

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

**VEAL PORTERHOUSE 34**

**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**

WILTED SPINACH AND ROASTED GARLIC 6

FINGERLING POTATOES, BACON AND ONION 5

WILD MUSHROOMS AND VIDALIA ONION 8

YUKON GOLD POTATO PUREE 5 OR 7

BAKED POTATO AND FIXINS 5

GRILLED VEGETABLES 7

COTTAGE FRIES 6

ASPARAGUS WITH HOLLANDAISE 7

## **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"	
HOB NOB, PINOT NOIR	8.5	CABERNET SAUVIGNON	7
LAETITIA, PINOT NOIR	14.5	PAVILION CABERNET SAUVIGNON	9
ANGOVE, SHIRAZ-VIOGNIER	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

## 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

**BUTTERNUT SQUASH-APPLE SOUP**  
NUTMEG CRÈME FRAICHE 7

**SEARED JUMBO SCALLOPS**  
ASIAN VEGETABLE SALAD, PEANUTS, LOBSTER PASSION FRUIT SAUCE 14

**REDBRIDGE 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

**AUTUMN MARKET SALAD**  
ROASTED SUGAR PIE PUMPKIN, LOCAL APPLES, BEETS, FRISEE, ENDIVE  
POMEGRANATE 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 BORNE ILLNESS"

18% GRATUITY WILL BE ADDED TO PARTIES OF 10 OR MORE

PRIVATE PARTY DINING IS AVAILABLE FOR 15 TO 50

