

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

~RED~

HUARPE LANCATAY, MALBEC	8.5	COLUMBIA CREST, "TWO VINES"	7
BLOCK NINE, PINOT NOIR	8.5	CABERNET SAUVIGNON	9
LAETITIA, PINOT NOIR	14.5	PAVILION CABERNET SAUVIGNON	12.5
RUTHERGLEN RED, SHIRAZ	9	MAX FAMILY CUVÉE, MERITAGE	7.5
VILLA MT EDEN, RESERVE, ZINFANDEL	10	SEA RIDGE, MERLOT	12.5
GROVE STREET MERLOT	10	TINTARA, SHIRAZ	17.5
VILLALTA, "RIPASSO", VALPOLICELLA	17.5	TOLAINI, VALDISANTI, SUPER TUSCAN	15
DUCKHORN MERLOT	8	BELLE GLOS "MEIOMI", PINOT NOIR	12
PORTA SOLE, MONTEPULCIANO	19.5	BY CAYMUS VINEYARDS	
CABERNET SAUVIGNON, HALL		VINA ALBERDI, RIOJA RESERVA	

APPETIZERS

COLOSSAL SHRIMP 3.50 EACH

ARTICHOKE AND VIDALIA ONION SOUP

BELTANE FARMS GOAT CHEESE, CROSTINI 6.00

HAND GATHERED CALIFORNIA FIELD GREENS

SHERRY MUSTARD SEED VINAIGRETTE
OR NON-FAT SHERRY SPRITZ 6.50

LEAVES OF YOUNG ROMAINE WITH CLASSIC CAESAR DRESSING

GARLIC CROUTONS 6.95

MARYLAND LUMP CRAB CAKE

CHIPOTLE AIOLI, MANGO-PINEAPPLE SALSA, MICRO CILANTRO 13.95

RHODE ISLAND STYLE CALAMARI

SLICED CHERRY PEPPERS, GARLIC BUTTER, REMOULADE SAUCE 9.95

MAIN PLATE SALADS

MAX'S CHOPPED SALAD

WILD SHRIMP, GORGONZOLA CHEESE
SHERRY MUSTARD SEED VINAIGRETTE OR NON-FAT SHERRY SPRITZ 13.95

GARY CRAIG'S "HOLLYWOOD" COBB SALAD

CHICKEN, APPLEWOOD SMOKED BACON, FRESH AVOCADO, TOMATO
EGG, GORGONZOLA AND CLASSIC DRESSING 15.95

TUSCAN CHICKEN SALAD

MIXED GREENS, CHERRY TOMATOES, KALAMATA OLIVES, SWEET ROASTED GARLIC
FRESH WHOLE MILK MOZZARELLA AND WARM POLENTA CROUTONS 12.95

MAX'S \$10 PLATE OF THE DAY

MONDAY

• **STEAK SALAD**
FOUR FIELD FARM'S
GREENS
BLUE CHEESE
VINAIGRETTE

TUESDAY

• **AHI TUNA
BURGER**
KIMCHEE
SWEET POTATO
FRIES

WEDNESDAY

**THAI CHICKEN
SALAD**
RICE NOODLES
GINGER PEANUT
VINAIGRETTE

THURSDAY

**GRILLED
LAMB LOIN**
TABBOULEH
HUMMUS

FRIDAY

**SEAFOOD
PAELLA**
SHRIMP
CLAMS
MUSSELS

IT IS IMPORTANT TO BRING ANY FOOD ALLERGY YOU MAY HAVE TO THE ATTENTION OF YOUR SERVER

HOUSE SANDWICHES

*** "THE DOWNTOWN" BURGER**

ALL-NATURAL CERTIFIED ANGUS NIMAN RANCH BEEF, HOUSE MADE BACON
ROGUE RIVER SMOKED BLUE CHEESE, CARAMELIZED VIDALIA ONIONS
ROSEMARY AIOLI, STEAK FRIES 13.95

TANDOORI CHICKEN WRAP

YOGURT MARINATED GRILLED CHICKEN BREAST, HUMMUS, SPROUTS, CUCUMBER
FETA, ROASTED PEPPERS, EGGPLANT FRIES 11.95

MAINE LOBSTER BURGER

PINEAPPLE GINGER SOY VEGETABLE SLAW, SAMBAL AIOLI, POTATO TOTS 16.95

HOUSE ROASTED TURKEY CLUB

APPLEWOOD SMOKED BACON, ARUGULA, TOMATO, DIJON AIOLI
HOUSE MADE POTATO CHIPS 11.95

*** OUR CLASSIC ANGUS BURGER**

ALL-NATURAL CERTIFIED ANGUS NIMAN RANCH BEEF, AGED CHEDDAR CHEESE
TOMATO, ONION, HOUSE MADE PICKLES, FRENCH FRIES 11.95

ENTREES

*** NOVA SCOTIA ORGANIC SALMON A LA PLANCHA**

RICOTTA-SWEET GARLIC GNOCCHI, SUMMER SQUASH, SUGAR SNAP PEAS
SUNDRIED TOMATOES, SWEET PEA SAUCE 15.95

MAX-A-PENNE

GRILLED CHICKEN, PLUM TOMATOES, EXTRA VIRGIN OLIVE OIL
ESCAROLE, SHAVED GRANA PODANO 12.95

*** GRILLED NEW YORK SIRLOIN**

FRENCH FRIES AND THYME JUS 19.95

**THESE SEASONALLY INSPIRED MENU ITEMS ARE CREATED
WITH A HEALTHY MINDSET AND REDUCED CALORIES.
FROM THE ICY COASTAL WATERS OF STONINGTON TO THE ROLLING HILLS OF
LITCHFIELD, WE SEEK OUT THE BEST LOCAL, MARKET FRESH PRODUCTS.**

*** LIME CRUSTED AHI TUNA**

SOBA NOODLE SALAD, SUGAR SNAP PEAS
NAPA CABBAGE, CARROTS
MANGO GINGER SAUCE 16.95

*** SEA SCALLOPS A LA PLANCHA**

CUCUMBER MINT COUS COUS, FRISEE
CONFIT TOMATOES, HERB PUREE
15.95

*** GRILLED LIME MARINATED WILD SHRIMP**

CHIPOTLE BRAISED BLACK BEANS, PIQUILLO PEPPERS
CHARRED CORN, JICAMA SALAD
TOMATILLO SAUCE 14.95

GRILLED MURRAYS CHICKEN BREAST

FINGERLING POTATOES, BABY SPINACH
HARICOTS VERTS, RED PEPPERS
ROASTED SHALLOT VINAIGRETTE 15.95

HOUSE MADE LEMON THYME FETTUCCHINE

SOBA NOODLE SALAD, SUGAR SNAP PEAS
NAPA CABBAGE, CARROTS
MANGO-GINGER SAUCE 16.95

CHOPHOUSE CLASSICS

"FROM OUR DINNER MENU"

STEAK AU POIVRE 29.95

FILET MIGNON 29.95

AGED NEW YORK STRIP STEAK 29.95

SIDES

4.50

STEAMED ASPARAGUS
FRENCH FRIES

SWEET POTATO FRIES
GRILLED VEGETABLES

TRUFFLE FRIES

**HUNTER MORTON, EXECUTIVE CHEF
MICHAEL FRUTCHEY, SOUS CHEF**

* "THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS REDUCES THE RISK OF FOOD BOURNE ILLNESS"
MAX DOWNTOWN USES ONLY OIL THAT CONTAINS NO TRANS FATTY ACIDS
18% GRATUITY WILL BE ADDED TO PARTIES OF 10 OR MORE

MAX DOWNTOWN PROUDLY SUPPORTS LOCAL FARMS

