


WINES BY THE GLASS

WHITE

<table border="0" style="width: 100%;"> <tr><td>MAX FAMILY CUVÉE WHITE, SAUVIGNON BLANC</td><td style="text-align: right;">10</td></tr> <tr><td>VALDO, PROSECCO</td><td style="text-align: right;">8.5</td></tr> <tr><td>SAVART "PREMIER CRU", CHAMPAGNE</td><td style="text-align: right;">17.5</td></tr> <tr><td>NATHANSON CREEK, WHITE ZINFANDEL</td><td style="text-align: right;">7</td></tr> <tr><td>CA'DONINI, PINOT GRIGIO</td><td style="text-align: right;">8</td></tr> <tr><td>EXCELSIOR, CHARDONNAY</td><td style="text-align: right;">9</td></tr> <tr><td>TRIMBACH, PINOT BLANC</td><td style="text-align: right;">10</td></tr> <tr><td>BLANCO NIEVA, VERDEJO</td><td style="text-align: right;">11</td></tr> </table>	MAX FAMILY CUVÉE WHITE, SAUVIGNON BLANC	10	VALDO, PROSECCO	8.5	SAVART "PREMIER CRU", CHAMPAGNE	17.5	NATHANSON CREEK, WHITE ZINFANDEL	7	CA'DONINI, PINOT GRIGIO	8	EXCELSIOR, CHARDONNAY	9	TRIMBACH, PINOT BLANC	10	BLANCO NIEVA, VERDEJO	11		<table border="0" style="width: 100%;"> <tr><td>LEITZ, "LEITZ OUT", RIESLING</td><td style="text-align: right;">11</td></tr> <tr><td>THE CROSSINGS, SAUVIGNON BLANC</td><td style="text-align: right;">10</td></tr> <tr><td>MARCO FELLUGA, PINOT GRIGIO</td><td style="text-align: right;">11</td></tr> <tr><td>CAVE DE LUGNY, MACON, CHARDONNAY</td><td style="text-align: right;">11</td></tr> <tr><td>PAUL HOBBS CROSSBARN, CHARDONNAY</td><td style="text-align: right;">15</td></tr> <tr><td>ANDRÉ BRUNEL, "BECASSONE" RHONE BLANC</td><td style="text-align: right;">11</td></tr> <tr><td>BUCCI, VERDICCHIO</td><td style="text-align: right;">11</td></tr> <tr><td>DOMAINE CADETTE, VEZELAY, CHARDONNAY</td><td style="text-align: right;">16</td></tr> </table>	LEITZ, "LEITZ OUT", RIESLING	11	THE CROSSINGS, SAUVIGNON BLANC	10	MARCO FELLUGA, PINOT GRIGIO	11	CAVE DE LUGNY, MACON, CHARDONNAY	11	PAUL HOBBS CROSSBARN, CHARDONNAY	15	ANDRÉ BRUNEL, "BECASSONE" RHONE BLANC	11	BUCCI, VERDICCHIO	11	DOMAINE CADETTE, VEZELAY, CHARDONNAY	16
MAX FAMILY CUVÉE WHITE, SAUVIGNON BLANC	10																																	
VALDO, PROSECCO	8.5																																	
SAVART "PREMIER CRU", CHAMPAGNE	17.5																																	
NATHANSON CREEK, WHITE ZINFANDEL	7																																	
CA'DONINI, PINOT GRIGIO	8																																	
EXCELSIOR, CHARDONNAY	9																																	
TRIMBACH, PINOT BLANC	10																																	
BLANCO NIEVA, VERDEJO	11																																	
LEITZ, "LEITZ OUT", RIESLING	11																																	
THE CROSSINGS, SAUVIGNON BLANC	10																																	
MARCO FELLUGA, PINOT GRIGIO	11																																	
CAVE DE LUGNY, MACON, CHARDONNAY	11																																	
PAUL HOBBS CROSSBARN, CHARDONNAY	15																																	
ANDRÉ BRUNEL, "BECASSONE" RHONE BLANC	11																																	
BUCCI, VERDICCHIO	11																																	
DOMAINE CADETTE, VEZELAY, CHARDONNAY	16																																	

RED

<table border="0" style="width: 100%;"> <tr><td>MAX FAMILY CUVÉE, MERITAGE</td><td style="text-align: right;">13.5</td></tr> <tr><td>AIA VECCHIA, "LAGONE" SUPERTUSCAN</td><td style="text-align: right;">13</td></tr> <tr><td>CLOS HENRI, PINOT NOIR</td><td style="text-align: right;">9.5</td></tr> <tr><td>STEELE, "PACINI VINEYARD", ZINFANDEL</td><td style="text-align: right;">12</td></tr> <tr><td>MICHAEL POZZAN, MERLOT</td><td style="text-align: right;">11</td></tr> <tr><td>VINA ALBERDI, RIOJA RESERVA</td><td style="text-align: right;">13</td></tr> <tr><td>PATTON VALLEY, "DE-CLASSIFIED", PINOT NOIR</td><td style="text-align: right;">15</td></tr> <tr><td>TERRA SANCTUS, COTES DU RHONE</td><td style="text-align: right;">10</td></tr> </table>	MAX FAMILY CUVÉE, MERITAGE	13.5	AIA VECCHIA, "LAGONE" SUPERTUSCAN	13	CLOS HENRI, PINOT NOIR	9.5	STEELE, "PACINI VINEYARD", ZINFANDEL	12	MICHAEL POZZAN, MERLOT	11	VINA ALBERDI, RIOJA RESERVA	13	PATTON VALLEY, "DE-CLASSIFIED", PINOT NOIR	15	TERRA SANCTUS, COTES DU RHONE	10		<table border="0" style="width: 100%;"> <tr><td>GOUGENHEIM, MALBEC</td><td style="text-align: right;">9.5</td></tr> <tr><td>LOS VASCOS, CABERNET SAUVIGNON</td><td style="text-align: right;">8</td></tr> <tr><td>MILBRANDT, CABERNET SAUVIGNON</td><td style="text-align: right;">10</td></tr> <tr><td>MORGAN, SYRAH</td><td style="text-align: right;">13.5</td></tr> <tr><td>STEELE, PINOT NOIR</td><td style="text-align: right;">15</td></tr> <tr><td>HALL, CABERNET SAUVIGNON</td><td style="text-align: right;">20 35</td></tr> <tr><td>CHATEAU FONRÉAUD, BORDEAUX</td><td style="text-align: right;">15</td></tr> <tr><td>PRODUTTORI DEL BARBARESCO, BARBARESCO</td><td style="text-align: right;">20 25</td></tr> <tr><td>A. PORTELLA, MENCIA</td><td style="text-align: right;">11</td></tr> </table>	GOUGENHEIM, MALBEC	9.5	LOS VASCOS, CABERNET SAUVIGNON	8	MILBRANDT, CABERNET SAUVIGNON	10	MORGAN, SYRAH	13.5	STEELE, PINOT NOIR	15	HALL, CABERNET SAUVIGNON	20 35	CHATEAU FONRÉAUD, BORDEAUX	15	PRODUTTORI DEL BARBARESCO, BARBARESCO	20 25	A. PORTELLA, MENCIA	11
MAX FAMILY CUVÉE, MERITAGE	13.5																																			
AIA VECCHIA, "LAGONE" SUPERTUSCAN	13																																			
CLOS HENRI, PINOT NOIR	9.5																																			
STEELE, "PACINI VINEYARD", ZINFANDEL	12																																			
MICHAEL POZZAN, MERLOT	11																																			
VINA ALBERDI, RIOJA RESERVA	13																																			
PATTON VALLEY, "DE-CLASSIFIED", PINOT NOIR	15																																			
TERRA SANCTUS, COTES DU RHONE	10																																			
GOUGENHEIM, MALBEC	9.5																																			
LOS VASCOS, CABERNET SAUVIGNON	8																																			
MILBRANDT, CABERNET SAUVIGNON	10																																			
MORGAN, SYRAH	13.5																																			
STEELE, PINOT NOIR	15																																			
HALL, CABERNET SAUVIGNON	20 35																																			
CHATEAU FONRÉAUD, BORDEAUX	15																																			
PRODUTTORI DEL BARBARESCO, BARBARESCO	20 25																																			
A. PORTELLA, MENCIA	11																																			

WINE DIRECTOR'S PICKS

JEAN RIJCKAERT, CHARDONNAY, 2010, ARBOIS-JURA 16

intense lime and fresh mint aromas followed by tart mango pit, honeysuckle, and citrus zest flavors

CABERNET SAUVIGNON, HONIG, 2011, NAPA VALLEY, CALIFORNIA 22

powerful yet elegant with pure black currant and blackberry flavors and hints of toasty oak

RAW BAR PLATTERS

The freshest assortment of shellfish

**COLOSSAL SHRIMP, OYSTERS, SNOW CRAB CLAWS
CLAMS, MUSSELS, LOBSTER TAILS ***

with accompaniments

SHELLFISH SAMPLER (FOR 2)* 35.95

HI-RISE OF SEAFOOD (FOR 4 TO 6)* 69.95



ON THE ROCKS

COLOSSAL SHRIMP each 4.50

CLAMS ON THE HALF SHELL * each 1.50

DAILY SELECTION OF OYSTERS * each 2.50

LOBSTER TAILS M/P



APPETIZERS

**SUGAR PIE PUMPKIN, DUCK CONFIT, ONION
GRATINÉ** 7.95

BEEF TARTARE*
Quail Egg, Consomme Gelee, Fresh Horseradish
Pickled Radish, Toasted Brioche 12.95

CHANTERELLE MUSHROOM ANGOLOTTI 11.95
Brussels Sprouts, Pumpkin Seeds, Pomegranate Glaze

FIG AND CHEESE
Prosciutto Wrapped Fig, Burrata Cheese, Balsamic Caviar
Grilled Flatbread 12.95

PANKO CRUSTED CALAMARI 12.95
Asian Vegetable Salad, Sambal Aioli

WOK SEARED AHI TUNA* 14.95
Furikake, Pickled Cucumber, Wasabi Spicy Mustard

STEAMED BLUE HILL BAY MUSSELS 9.95
Saffron-Mustard Sauce, Garlic Confit

MARYLAND JUMBO LUMP CRAB CAKE 15.95
Cornichons, Cured Lemon, Celery Leaves, Radish
Tabasco Aioli, Fingerling Chips



SALADS

HAND GATHERED CALIFORNIA FIELD GREENS 7.95
Sherry Mustard Seed Vinaigrette or
Non-Fat Sherry Spritz

KALE AND PEAR SALAD 9.95
Deer Crest Farms Butter Pears, Golden Raisins
Candied Walnuts, Pomegranate Seeds
Walnut Vinaigrette

WEDGE SALAD 10.95
Tomatoes, Crispy Onions, Blue Cheese
Baby Iceberg Lettuce, Buttermilk Bacon Dressing

MAX'S CHOPPED SALAD 8.95
Gorgonzola Cheese and Sherry Mustard Seed
Vinaigrette or Non-Fat Sherry Spritz

**LEAVES OF YOUNG ROMAINE WITH
CLASSIC CAESAR DRESSING** 9.95
Parmesan Tuile, Roasted Garlic, White Anchovy



For a complete list of
upcoming events
within the Max
Restaurant group use
your QR scanner on
your mobile device.



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

ENTREES

“EVERYTHING” CRUSTED WILD SOCKEYE SALMON *	27.95
Potato Cake, Asparagus, Pickled Mustard Seeds, Smoked Salmon Salad, Cured Lemon Sauce	
THREE CHEESE RAVIOLI	23.95
Farmers Market Vegetable Ratatouille, Dehydrated Rosedale Farms Tomatoes, Gary’s Garlic Scape Pesto	
ROASTED BLOCK ISLAND SWORDFISH “NICOISE”	29.95
Rosedale Farms Panko Crusted Tomatoes, Haricots Verts, Roasted Peppers, Fingerling Potatoes, Caper Olive Vinaigrette	
JUMBO SHRIMP AND SEA SCALLOPS	29.95
Rosedale Farms Summer Vegetable Corn Succotash, Frisee, Lemon Shallot Dressing, Red Pepper Puree	
WASABI-PANKO CRUSTED AHI TUNA *	28.95
Coconut Basmati Rice, Mango Cucumber Salad, Pineapple Ginger Glaze	
BUTTERMILK BRINED SPRINGER MOUNTAIN CHICKEN	24.95
Tasso-Cornbread Stuffing, Rosedale Farms Green Beans, Cipollini Onion, Tabasco Honey Glaze	
HONEY GLAZED LONG ISLAND DUCK BREAST	28.95
Ginger Mountain Top Oyster Mushroom Fried Rice, Sugar Snap Peas, Roasted Peaches, Cherry Lavender Jus	



SIMPLY PREPARED FISH

SERVED WITH COCONUT BASMATI RICE

WILD SOCKEYE SALMON * ~ 25.95	ATLANTIC SWORDFISH ~ 26.95	SESAME CRUSTED AHI TUNA * ~ 26.95
COLOSSAL SHRIMP ~ 24.95	PAN SEARED JUMBO SEA SCALLOPS ~ 27.95	

CHOPHOUSE CLASSICS

<table style="width: 100%;"> <tr> <td style="width: 85%;">AGED NEW YORK STRIP STEAK *</td> <td style="text-align: right;">38.95</td> </tr> <tr> <td style="border: 1px solid red; padding: 2px;">AGED U.S.D.A PRIME NEW YORK STRIP</td> <td style="text-align: right; border: 1px solid red;">47.95</td> </tr> <tr> <td colspan="2">Arugula, Extra Virgin Olive Oil, Salt and Pepper</td> </tr> <tr> <td>AGED NEW YORK STRIP A LA MAX *</td> <td style="text-align: right;">42.95</td> </tr> <tr> <td colspan="2">Cato Corners Black Ledge Bleu Cheese</td> </tr> <tr> <td>AGED NEW YORK STRIP AU POIVRE *</td> <td style="text-align: right;">41.95</td> </tr> <tr> <td>FILET MIGNON *</td> <td style="text-align: right;">37.95</td> </tr> </table>	AGED NEW YORK STRIP STEAK *	38.95	AGED U.S.D.A PRIME NEW YORK STRIP	47.95	Arugula, Extra Virgin Olive Oil, Salt and Pepper		AGED NEW YORK STRIP A LA MAX *	42.95	Cato Corners Black Ledge Bleu Cheese		AGED NEW YORK STRIP AU POIVRE *	41.95	FILET MIGNON *	37.95	<table style="width: 100%;"> <tr> <td style="width: 85%;">FILET MIGNON OSCAR STYLE *</td> <td style="text-align: right;">44.95</td> </tr> <tr> <td colspan="2">Jumbo Crab, Parmesan Crusted Asparagus Sour Cream and Chive Potato Puree, Béarnaise</td> </tr> <tr> <td>MAX’S SIGNATURE KANSAS CITY STRIP STEAK *</td> <td style="text-align: right;">43.95</td> </tr> <tr> <td>COFFEE RUBBED “COWBOY CUT”</td> <td style="text-align: right;">49.95</td> </tr> </table>	FILET MIGNON OSCAR STYLE *	44.95	Jumbo Crab, Parmesan Crusted Asparagus Sour Cream and Chive Potato Puree, Béarnaise		MAX’S SIGNATURE KANSAS CITY STRIP STEAK *	43.95	COFFEE RUBBED “COWBOY CUT”	49.95
AGED NEW YORK STRIP STEAK *	38.95																						
AGED U.S.D.A PRIME NEW YORK STRIP	47.95																						
Arugula, Extra Virgin Olive Oil, Salt and Pepper																							
AGED NEW YORK STRIP A LA MAX *	42.95																						
Cato Corners Black Ledge Bleu Cheese																							
AGED NEW YORK STRIP AU POIVRE *	41.95																						
FILET MIGNON *	37.95																						
FILET MIGNON OSCAR STYLE *	44.95																						
Jumbo Crab, Parmesan Crusted Asparagus Sour Cream and Chive Potato Puree, Béarnaise																							
MAX’S SIGNATURE KANSAS CITY STRIP STEAK *	43.95																						
COFFEE RUBBED “COWBOY CUT”	49.95																						



CHOPHOUSE SAUCES – 2.50

Max’s Steak Sauce ~ Red Wine Thyme Jus ~ Richard’s Béarnaise Sauce ~ Maytag Bleu Cheese Sauce
Cognac Peppercorn Cream ~ Foie Gras Butter ~ Lemon Beurre Blanc ~ Yuzu Soy Vinaigrette



SIDES

<table style="width: 100%;"> <tr> <td style="width: 85%;">BALSAMIC GRILLED VEGETABLES</td> <td style="text-align: right;">8.95</td> </tr> <tr> <td>BAKED POTATO AND “FIXINS”</td> <td style="text-align: right;">6.95</td> </tr> <tr> <td>TRUFFLED POTATO TOTS</td> <td style="text-align: right;">6.95</td> </tr> <tr> <td>SWEET POTATO FRIES</td> <td style="text-align: right;">6.95</td> </tr> <tr> <td>WILD MUSHROOMS AND VIDALIA ONIONS</td> <td style="text-align: right;">7.95</td> </tr> <tr> <td>COTTAGE FRIES, Maytag Bleu Cheese</td> <td style="text-align: right;">6.95</td> </tr> <tr> <td>COCONUT BASMATI RICE</td> <td style="text-align: right;">5.95</td> </tr> </table>	BALSAMIC GRILLED VEGETABLES	8.95	BAKED POTATO AND “FIXINS”	6.95	TRUFFLED POTATO TOTS	6.95	SWEET POTATO FRIES	6.95	WILD MUSHROOMS AND VIDALIA ONIONS	7.95	COTTAGE FRIES, Maytag Bleu Cheese	6.95	COCONUT BASMATI RICE	5.95	<table style="width: 100%;"> <tr> <td style="width: 85%;">TRUFFLED FRENCH FRIES</td> <td style="text-align: right;">7.95</td> </tr> <tr> <td>ASPARAGUS WITH HOLLANDAISE</td> <td style="text-align: right;">8.95</td> </tr> <tr> <td>CREAMED SPINACH GRATIN</td> <td style="text-align: right;">7.95</td> </tr> <tr> <td>YUKON GOLD POTATO PUREE</td> <td style="text-align: right;">7.95</td> </tr> <tr> <td>SEARED SPINACH, Pinenuts, Golden Raisins</td> <td style="text-align: right;">6.95</td> </tr> <tr> <td>SWEET CORN SUCCOTASH</td> <td style="text-align: right;">7.95</td> </tr> <tr> <td>BACON ROASTED FINGERLING POTATOES</td> <td style="text-align: right;">8.95</td> </tr> </table>	TRUFFLED FRENCH FRIES	7.95	ASPARAGUS WITH HOLLANDAISE	8.95	CREAMED SPINACH GRATIN	7.95	YUKON GOLD POTATO PUREE	7.95	SEARED SPINACH, Pinenuts, Golden Raisins	6.95	SWEET CORN SUCCOTASH	7.95	BACON ROASTED FINGERLING POTATOES	8.95
BALSAMIC GRILLED VEGETABLES	8.95																												
BAKED POTATO AND “FIXINS”	6.95																												
TRUFFLED POTATO TOTS	6.95																												
SWEET POTATO FRIES	6.95																												
WILD MUSHROOMS AND VIDALIA ONIONS	7.95																												
COTTAGE FRIES, Maytag Bleu Cheese	6.95																												
COCONUT BASMATI RICE	5.95																												
TRUFFLED FRENCH FRIES	7.95																												
ASPARAGUS WITH HOLLANDAISE	8.95																												
CREAMED SPINACH GRATIN	7.95																												
YUKON GOLD POTATO PUREE	7.95																												
SEARED SPINACH, Pinenuts, Golden Raisins	6.95																												
SWEET CORN SUCCOTASH	7.95																												
BACON ROASTED FINGERLING POTATOES	8.95																												



* Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness. *

It is our pleasure to provide a gluten free menu upon request.



18% gratuity added to parties of 10 or more.

Private party dining is available for 15 to 50.