

## WINES BY THE GLASS

### WHITE

<b>MAX FAMILY CUVÉE WHITE, SAUVIGNON BLANC</b>	10	<b>LEITZ, "LEITZ OUT", RIESLING</b>	11
<b>VALDO, PROSECCO</b>	8.5	<b>THE CROSSINGS, SAUVIGNON BLANC</b>	10
<b>SAVART "PREMIER CRU", CHAMPAGNE</b>	17.5	<b>MARCO FELLUGA, PINOT GRIGIO</b>	11
<b>NATHANSON CREEK, WHITE ZINFANDEL</b>	7	<b>CAVE DE LUGNY, MACON, CHARDONNAY</b>	11
<b>CA'DONINI, PINOT GRIGIO</b>	8	<b>PAUL HOBBS CROSSBARN, CHARDONNAY</b>	15
<b>EXCELSIOR, CHARDONNAY</b>	9	<b>ANDRÉ BRUNEL, "BECASSONE" RHONE BLANC</b>	11
<b>TRIMBACH, PINOT BLANC</b>	10	<b>BUCCI, VERDICCHIO</b>	11
<b>BLANCO NIEVA, VERDEJO</b>	11	<b>DOMAINE CADETTE, VEZELAY, CHARDONNAY</b>	16

### RED

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

<b>SHELLFISH SAMPLER (FOR 2)*</b>	35.95
<b>HI-RISE OF SEAFOOD (FOR 4 TO 6)*</b>	69.95

### ON THE ROCKS

<b>COLOSSAL SHRIMP</b>	each 4.50
<b>CLAMS ON THE HALF SHELL *</b>	each 1.50
<b>DAILY SELECTION OF OYSTERS *</b>	each 2.50
<b>LOBSTER TAILS</b>	M/P

### APPETIZERS

<b>ONION, SUGAR PIE PUMPKIN AND DUCK GRATINÉ</b>	7.95
<b>BEEF TARTARE*</b> Quail Egg, Consomme Gelee, Fresh Horseradish Pickled Radish, Toasted Brioche	12.95
<b>CHANTERELLE MUSHROOM ANGOLOTTI</b>	11.95
Brussels Sprouts, Pumpkin Seeds, Pomegranate Glaze	
<b>FIG AND CHEESE GRILLED FLATBREAD</b>	12.95
Prosciutto Wrapped Fig, Burrata Cheese, Balsamic Caviar	

<b>PANKO CRUSTED CALAMARI</b> Asian Vegetable Salad, Sambal Aioli	12.95
<b>WOK SEARED AHI TUNA*</b> Furikake, Pickled Cucumber, Wasabi Spicy Mustard	14.95
<b>STEAMED BLUE HILL BAY MUSSELS</b> Saffron-Mustard Sauce, Garlic Confit	9.95
<b>MARYLAND JUMBO LUMP CRAB CAKE</b> Cornichons, Cured Lemon, Celery Leaves, Radish Tabasco Aioli, Fingerling Chips	15.95

### SALADS

<b>HAND GATHERED CALIFORNIA FIELD GREENS</b> Sherry Mustard Seed Vinaigrette or Non-Fat Sherry Spritz	7.95
<b>KALE AND PEAR SALAD</b> Deer Crest Farms Butter Pears, Golden Raisins Candied Walnuts, Pomegranate Seeds Walnut Vinaigrette	9.95
<b>WEDGE SALAD</b> Tomatoes, Crispy Onions, Blue Cheese Baby Iceberg Lettuce, Buttermilk Bacon Dressing	10.95

<b>MAX'S CHOPPED SALAD</b> Gorgonzola Cheese and Sherry Mustard Seed Vinaigrette or Non-Fat Sherry Spritz	8.95
<b>LEAVES OF YOUNG ROMAINE WITH CLASSIC CAESAR DRESSING</b> Parmesan Tuile, Roasted Garlic, White Anchovy	9.95



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

<b>“EVERYTHING” CRUSTED LOCH DUART SALMON*</b>	27.95
Potato Cake, Asparagus, Pickled Mustard Seeds, Smoked Salmon Salad, Cured Lemon Sauce	
<b>BUTTERNUT SQUASH “STEAKS”</b>	22.95
Cashew Creamed Swiss Chard, Roasted King Trumpet Mushrooms, Cranberry Chutney	
<b>ROASTED BLOCK ISLAND SWORDFISH</b>	29.95
Potato Lobster Gnocchetti, Fennel, Roasted Peppers, Arugula Pesto, Lobster Sauce	
<b>JUMBO SEA SCALLOPS A LA PLANCHA</b>	28.95
Housemade Beet-Horseradish Fettucine, Roasted Pork, Spinach, Saffron Lemon Sauce	
<b>WASABI-PANKO CRUSTED AHI TUNA*</b>	28.95
Coconut Basmati Rice, Mango Cucumber Salad, Pineapple Ginger Glaze	
<b>BUTTERMILK BRINED SPRINGER MOUNTAIN CHICKEN</b>	24.95
Tasso-Cornbread Stuffing, Rosedale Farms Green Beans, Cipollini Onion, Tabasco Honey Glaze	
<b>HONEY GLAZED LONG ISLAND DUCK BREAST*</b>	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



<b>LOCH DUART SALMON*</b> ~ 25.95	<b>ATLANTIC SWORDFISH</b> ~ 26.95	<b>SESAME CRUSTED AHI TUNA*</b> ~ 26.95
<b>COLOSSAL SHRIMP</b> ~ 24.95	<b>PAN SEARED JUMBO SEA SCALLOPS</b> ~ 27.95	

### CHOPHOUSE CLASSICS

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### 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

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\* 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.*