

ENTREES

LOCH DUART SALMON A LA PLANCHA	27
Black Pepper-Leek Potato Gnocchi, Bacon, Spinach, Sungold Tomatoes, Rosedale Farms Corn Saffron Sauce	
FIVE SPICED ROASTED LONG ISLAND DUCK BREAST	32
Rosedale Farms Butternut Squash, Apple-Fig Stuffing, Roasted Brussels Sprouts, Port Wine Huckleberry Sauce	
WASABI-PANKO CRUSTED AHI TUNA	28
Coconut Basmati Rice, Mango Cucumber Salad, Pineapple Ginger Glaze	
ESPELETTE SPICED BLOCK ISLAND SWORDFISH	29
Gigante Beans, Oven Roasted Peppers, Broccoli Rabe, Castelvetro Olives, Cured Lemon, Tomato Lobster Sauce	
VEGETARIAN CANNELONI	22
Wild Mushrooms, Calabro Ricotta, Starlight Gardens Braising Greens, Cashew Pesto, Carrot Bolognese	
JUMBO SHRIMP AND SEA SCALLOPS	29
Housemade Meyer Lemon Fettuccine, Asparagus, Confit Cherry Tomatoes, Pancetta-Artichoke Carbonara	
ROASTED SPRINGER MOUNTAIN CHICKEN	24
Porcini-Buttermilk Waffle, Starlight Gardens Butternut Squash, Swiss Chard, Black Truffle Chicken Jus	
ZINFANDEL MARINATED SKIRT STEAK	29
Creamy Wild Mushroom Homefries, Smoked Blue Cheese, Crispy Shallots, Arugula, Red Wine Jus	



SIMPLY PREPARED FISH

LOCH DUART SALMON ~ 24

SESAME CRUSTED AHI TUNA ~ 25

BLOCK ISLAND SWORDFISH ~ 26

PAN SEARED JUMBO SEA SCALLOPS ~ 25

CHOPHOUSE CLASSICS

MAX'S "WORLD FAMOUS" KANSAS CITY STRIP STEAK	43	FILET MIGNON OSCAR STYLE	42
		Crab, Asparagus, Béarnaise	
AGED NEW YORK STRIP STEAK	38	MAX'S SIGNATURE BONE-IN FILET MIGNON	49
AGED NEW YORK STRIP A LA MAX	41		
Cato Corners Black Ledge Blue Cheese			
AGED NEW YORK STRIP AU POIVRE	39	*BRANDT BEEF CUT OF THE DAY	AQ
FILET MIGNON	36	*Brandt Beef, raised in a humane and natural environment, is hand selected by Eric Brandt for Max Downtown	



CHOPHOUSE SAUCES – 2.50

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



SIDES

ROASTED BRUSSELS SPROUTS	6	BUTTERNUT SQUASH APPLE STUFFING	6
GRILLED VEGETABLES	8	TRUFFLED FRENCH FRIES	7
BAKED POTATO AND "FIXINS"	6	ASPARAGUS WITH HOLLANDAISE	9
TRUFFLED POTATO TOTS	5	BACON ROASTED FINGERLING POTATOES	7
SWEET POTATO FRIES	6	CREAMED SPINACH GRATIN	7
WILD MUSHROOMS AND VIDALIA ONIONS	8	YUKON GOLD POTATO PUREE	7
COTTAGE FRIES, Maytag Blue Cheese	6	SEARED SPINACH	5



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.

WINES BY THE GLASS

WHITE

BLANCO NIEVA, VERDEJO	11	DR. LOOSEN, "DR. L" REISLING	11
VALDO, PROSECCO	8.5	MOHUA, SAUVIGNON BLANC	10
MARGUET "GRAND CRU", CHAMPAGNE	17.5	LECHTHALER, PINOT GRIGIO	11
NATHANSON CREEK, WHITE ZINFANDEL	7	LE LAC, MACON, CHARDONNAY	11
CA'DONINI, PINOT GRIGIO	8	TALBOTT, "KALI HART", CHARDONNAY	15
EXCELSIOR, CHARDONNAY	9	H&G BUISSON, CHARDONNAY, "ST ROMAIN"	15
TRIMBACH, PINOT BLANC	10	VIIGNIER, JEMROSE, "EGRET POND VINEYARD"	12
L'ESCARGOT, SAUVIGNON BLANC	10	ALBARINO, LEGADO DEL CONDE	9

RED

HUARPE LANCATAY, MALBEC	9.5	LOS VASCOS, CABERNET SAUVIGNON	8
AIA VECCHIA, "LAGONE" SUPERTUSCAN	13	HEDGES, "CMS" MERITAGE	10
BUENA VISTA, PINOT NOIR	9.5	MAX FAMILY CUVÉE, MERITAGE	13.5
VILLA MT EDEN, RESERVE, ZINFANDEL	10	TINTARA, SHIRAZ	13.5
MICHAEL POZZAN, MERLOT	11	STEELE, PINOT NOIR	15
VINA ALBERDI, RIOJA RESERVA	13	PERRIN, "NATURE" COTES DU RHONE	10
ASCHERI, BAROLO	20 25	HALL, CABERNET SAUVIGNON	20 35



WINE DIRECTOR'S PICKS

WÖLFFER ESTATE, "RED LETTER", 2010, SAGAPONACK—LONG ISLAND 12.5
ELEGANT AND FORWARD WITH HINTS OF RASPBERRY AND BLACK CHERRY

BAROLO, ASCHERI, 2007, PIEDMONT, ITALY 20 ~~25~~
PRETTY AND FLORAL WITH TART RED FRUIT PRESENCE

RAW BAR PLATTERS

The freshest assortment of shellfish

LOBSTER TAIL, COLOSSAL SHRIMP, OYSTERS, CLAMS MUSSELS, CALAMARI SALAD with accompaniments	
SHELLFISH SAMPLER (FOR 2)	29
HI-RISE OF SEAFOOD (FOR 4 TO 6)	59

ON THE ROCKS

COLOSSAL SHRIMP	each 4.50
CLAMS ON THE HALF SHELL	each 1.50
DAILY SELECTION OF OYSTERS	each 2.25
½ MAINE LOBSTER TAIL	9
WHOLE MAINE LOBSTER TAIL	18

APPETIZERS

SHRIMP AND MUSSEL BOUILLABAISSE Rouille, Crostini	9	WOK SEARED AHI TUNA Furikake, Pickled Cucumber Salad, Wasabi Spicy Mustard	14
GRILLED SHRIMP AND GRITS Melted Cave Aged Cheddar Polenta Andouille Creole Sauce	11	CALVADOS BRAISED BEEF SHORT RIB Spiced Apple, Pomegranate Seeds, Apple Beet Salad	12
MARYLAND JUMBO LUMP CRAB CAKE Asparagus Puree, Tartar Sauce, Saffron Vinaigrette	15	STEAMED BLUE HILL BAY MUSSELS Saffron-Mustard Sauce, Garlic Confit, Grilled Filone	9
HUDSON VALLEY FOIE GRAS DUO Torchon, Fig Puree, Duck Prosciutto, Ice Cream Cardamom, Orange Glaze, Pizzelle	15	PANKO CRUSTED CALAMARI Asian Vegetable Salad, Sesame Citrus Vinaigrette Sambal Aioli	12

SALADS

LEAVES OF YOUNG ROMAINE WITH CLASSIC CAESAR DRESSING Parmesan Tuile, Roasted Garlic, White Anchovy	9	AUTUMN HARVEST SALAD Honey Crisp Apples, Belgian Endive, Radicchio Housemade Bacon, Pumpkin Bread Croutons Cheddar dressing	10
STARLIGHT GARDENS ROASTED BEET SALAD Black Mission Fig, Marcona Almonds, Duck Confit, Arugula Frisee, Goat Cheese, Honey Fig Vinaigrette	11	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		



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