

WINES BY THE GLASS

~WHITE~

MIONETTO, PROSECCO	8.5	DR. LOOSEN, "DR. L" REISLING	11
VEUVE CLICQUOT, "YELLOW LABEL"	17.5	MOHUA, SAUVIGNON BLANC	10
NATHANSON CREEK, WHITE ZINFANDEL	7	MONTINORE, PINOT GRIS, RESERVE	11
CA DONINI, PINOT GRIGIO	8	MICHEL BARRAUD, CHARDONNAY	
BUIL & GINÉ, VERDEJO	11	"MACON VILLAGES"	11
ESTANCIA, CHARDONNAY	9	FERRARI CARANO, "TRE TERRE"	
PAUL ZINCK, PINOT BLANC	10	CHARDONNAY	15
ST. SUPERY, SAUVIGNON BLANC	10	ST. ROMAIN, CHARDONNAY	
		H&G BUISSON	15

~RED~

HUARPE LANCATAY, MALBEC	9.5	COLUMBIA CREST, "TWO VINES"	
AIA VECCHIA, "LAGONE" SUPERTUSCAN	13	CABERNET SAUVIGNON	8
SEA GLASS, PINOT NOIR	9.5	PAVILION CABERNET SAUVIGNON	10
ANGOVE, SHIRAZ-VIOGNIER	10	MAX FAMILY CUVÉE, MERITAGE	13.5
VILLA MT EDEN, RESERVE, ZINFANDEL	10	SEA RIDGE, MERLOT	8.5
GROVE STREET MERLOT	11	TINTARA, SHIRAZ	13.5
VINA ALBERDI, RIOJA RESERVA	13	LAETITIA "ESTATE" PINOT NOIR	13.5
PERRIN "NATURE" COTES DU RHONE	10	BELLE GLOS, "MEIOMI", PINOT NOIR	15
ST. SUPERY, "ELU" (BEST VALUE...WAS \$30)	15	HALL CABERNET	19.5

FOR THE TABLE

CHEESE SAMPLING

GORGONZOLA STUFFED FIGS, SMOKED MOZZARELLA BEIGNET, BURRATA
GRILLED FILONI, FIG BALSAMIC 13

GRILLED FLATBREAD

WILD MUSHROOMS, CARAMELIZED ONION, TRUFFLED RICOTTA CHEESE, WATERCRESS 11

PANKO CRUSTED CALAMARI

ASIAN VEGETABLE SALAD, SESAME CITRUS VINAIGRETTE, SAMBAL AIOLI 12

APPETIZERS

SUGAR PIE PUMPKIN AND CARAMELIZED ONION SOUP

GRUYERE CHEESE, CROUTONS 7

BREWTONS MAXIMUS A.P.A. STEAMED BLUE HILL BAY MUSSELS

, GRILLED COUNTRY BREAD 10

CALABRO RICOTTA TORTELLINI

ROSEDALE FARMS BUTTERNUT SQUASH, CANDIED BACON, SHAVED APPLE, PUMPKIN SEEDS
BROWN BUTTER GLAZE 13

WOK SEARED AHI TUNA

FURIKAKE, PICKLED CUCUMBER SALAD, WASABI AND SPICY MUSTARD 14

MARYLAND JUMBO LUMP CRAB CAKE

ASPARAGUS PUREE, TARTAR SAUCE, SAFFRON VINAIGRETTE 15

SALADS

LEAVES OF YOUNG ROMAINE WITH CLASSIC CAESAR DRESSING

PARMESAN TUILE, ROASTED GARLIC, WHITE ANCHOVY 9

DUCK AND FIG SALAD

DUCK CONFIT, GRILLED FIGS, POMEGRANATE SEEDS, CANDIED WALNUTS, HONEY FIG VINAIGRETTE 12

FALL HARVEST SALAD

BELTOWN ORCHARDS APPLE, CAVE AGED CHEDDAR, ENDIVE, WATERCRESS, PUMPKIN BREAD CROUTONS
CIDER MUSTARD VINAIGRETTE 10

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

IT IS OUR PLEASURE TO PROVIDE A GLUTEN FREE MENU UPON REQUEST

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

HUNTER MORTON, EXECUTIVE CHEF

ENTREES

WILD COHO SALMON

CALABRO RICOTTA GNOCCHI, SPINACH, SUMMER SQUASH, CIPOLLINI ONIONS
SMOKED TOMATO BUTTER 27

SURF AND TURF

BOMSTER BROTHERS SEA SCALLOPS, SWEET ONION SOUBISE, HORSERADISH BRAISED
SHORT RIB, ALL CRUST POTATO GRATIN, APPLE SALAD, BRAISING JUS 29

CRYSTAL VALLEY FARMS CHICKEN TWO WAYS

BRAISED LEG, ROASTED BREAST, FARRO, ROSEDALE FARMS ACORN SQUASH
CRISPY SKIN, NATURAL JUS 23

SESAME CRUSTED AHI TUNA

WASABI TOBIKO POTATO PUREE, PEA TENDRILS, LONG BEANS
SHIITAKE MUSHROOMS, YUZU SOY SAUCE 28

PORCINI-BLACK GARLIC CRUSTED VEAL CHOP

PANCETTA, BROCOLLI RABE, CIPOLLINI ONIONS, PORCINI MUSHROOM JUS 36

ROASTED BLOCK ISLAND SWORDFISH

PARMESAN CRUSTED ASPARAGUS, CHIVE POTATO PUREE,
ORANGE CORIANDER VINAIGRETTE 29

SIMPLY PREPARED FISH

WILD COHO SALMON 24

AHI TUNA 25

ATLANTIC SWORDFISH 27

CHOPHOUSE CLASSICS

MAX'S "WORLD FAMOUS" KANSAS CITY STRIP STEAK 43

STEAK AU POIVRE 39

FILET MIGNON 32 OR 39 **MAX CUT**

AGED NEW YORK STRIP STEAK 32 OR 39 **MAX CUT**

THE STEAK A LA MAX 43

ROGUE RIVER SMOKED BLUE CHEESE

***BRANDT BEEF CUT OF THE DAY** A.Q.

***BRANDT BEEF, RAISED IN A HUMANE AND NATURAL ENVIRONMENT
IS HAND SELECTED BY ERIC BRANDT EXCLUSIVELY
FOR THE MAX RESTAURANT GROUP**

CHOPHOUSE SAUCES

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

BAKED POTATO AND "FIXINS" 7

TRUFFLED POTATO TOTS 7

WILD MUSHROOMS AND VIDALIA ONIONS 9

YUKON GOLD POTATO PUREE 7

ASPARAGUS WITH HOLLANDAISE 9

CREAMED SPINACH GRATIN 8

GRILLED VEGETABLES 8

SWEET POTATO FRIES 7

COTTAGE FRIES, MAYTAG BLUE CHEESE 6

TRUFFLED FRENCH FRIES 7

BACON ROASTED FINGERLING POTATOES 7

STEAMED SPINACH 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