

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

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
BELLE GLOS , "MEIOMI" BY CAYMUS	15	HALL , CABERNET SAUVIGNON	20 35
ASCHERI , BAROLO	20 25		

APPETIZERS

COLOSSAL SHRIMP	each 4.50	WOK SEARED AHI TUNA	13.95
FRENCH ONION SOUP Gruyere, Crostini	7.95	Furikake, Pickled Cucumber Salad, Wasabi, Spicy Mustard	
HAND GATHERED CALIFORNIA FIELD GREENS Sherry Mustard Seed Vinaigrette or Non-Fat Sherry Spritz	6.95	MARYLAND JUMBO LUMP CRAB CAKE	14.95
		Cornichons, Celery Leaves, Radish, Tabasco Aioli Fingerling Chips	
LEAVES OF YOUNG ROMAINE WITH CLASSIC CAESAR DRESSING Garlic Croutons	7.95	PANKO CRUSTED CALAMARI	11.95
		Asian Vegetable Salad, Sesame Citrus Vinaigrette, Sambal Aioli	

MAIN PLATE SALADS

- GARY CRAIG'S "HOLLYWOOD" COBB SALAD ~ 15.95**
Chicken, Applewood Smoked Bacon, Fresh Avocado, Tomato, Egg, Gorgonzola, Classic Dressing
- MAX'S CHOPPED SALAD ~ 14.95**
Wild Shrimp, Gorgonzola Cheese and Sherry Mustard Seed Vinaigrette
or Non-Fat Sherry Spritz and Omitting Cheese
- TUSCAN CHICKEN SALAD ~ 13.95**
Mixed Greens, Cherry Tomatoes, Kalamata Olives, Sweet Roasted Garlic,
Fresh Whole Milk Mozzarella, Warm Polenta Croutons
- LOBSTER SALAD ~ 18.95**
Hearts of Palm, Satsuma Tangerine, Edamame, Shaved Fennel, Avocado, Frisee, Arugula
Brioche Croutons, Vanilla Citrus Vinaigrette

MAX'S 2012 - \$12 PLATE OF THE DAY

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
STEAK SALAD Iceberg Lettuce Blue Cheese	AHI TUNA BURGER Sweet Potato Fries Kimchee	VEAL AND RICOTTA MEATBALLS Bucatini	TURKEY MUSHROOM BURGER Potato Tots	FISH & CHIPS Hand Cut Fries

We proudly support local farms.
We use only oil that contains no trans fatty acids.

Hunter Morton, Executive Chef



It is important to bring any food allergy
you may have to the attention of your server.

Michael Frutchey, Sous Chef

HOUSE SANDWICHES

SHORT RIB GRILLED CHEESE SANDWICH ~ 13.95
 Monterey Jack, Arugula, au Poivre Sauce, Steak Fries

OUR CLASSIC ANGUS BURGER ~ 13.95
 All-natural Certified Angus Niman Ranch Beef, Aged Cheddar Cheese, Tomato, Onion,
 House Made Pickles, French Fries

ADOBO GRILLED CHICKEN WRAP ~ 12.95
 Avocado, Romaine, Tomato, Black Beans, Roasted Pepper Aioli, Crispy Tortilla, Sweet Potato Fries

HOUSE ROASTED TURKEY CLUB ~ 12.95
 Applewood Smoked Bacon, Arugula, Tomato, Dijon Aioli, House Made Potato Chips



ENTREES

🍷 **AHI TUNA “POKE” ~ 17.95**
 Steamed Asian Vegetables, Baby Bok Choy, Jasmine Rice, Red Chili Sauce

🍷 **GRILLED MURRAY'S CHICKEN BREAST ~ 14.95**
 Butternut Squash Polenta, Swiss Chard, Cipollini Onions, Mushroom Jus

LOBSTER MAC AND CHEESE GRATIN ~ 18.95
 Macaroni, Mascarpone, Pearl Onions, Peas, Field Green Salad

SAUTÉED MAHI MAHI ~ 16.95
 Melted Meyer Lemon Risotto, Asparagus, Fennel, Grapefruit, Champagne Beurre Blanc

CRISPY DUCK CONFIT ~ 17.95
 Braised French Lentils, Haricots Verts, Pomegranate Glaze

🍷 **LOCH DUART SALMON ~ 17.95**
 Fingerling Potatoes, Cauliflower, Brussels Sprouts, Red Grapes, Marcona Almonds, Curry Brown Butter

GRILLED NEW YORK STRIP STEAK ~ 21.95
 Grilled Red Onions, Watercress, Roasted Garlic Potato Puree, Red Wine Jus



SIMPLY PREPARED

🍷 LOCH DUART SALMON	15.95	🍷 ROASTED MURRAY'S CHICKEN BREAST	12.95
🍷 AHI TUNA	16.95	STEAK AU POIVRE	29.95
🍷 MAHI MAHI	15.95	FILET MIGNON	29.95
🍷 COLOSSAL SHRIMP	16.95		

SAUCES ~ 2.50

Lemon Beurre Blanc ~ Thyme Jus ~ Yuzu Soy Vinaigrette ~ Cognac Peppercorn Cream



SIDES

TRUFFLED POTATO TOTS	5	SAUTÉED BROCCOLI RABE	5
STEAMED ASPARAGUS	6	SWEET POTATO FRIES	5
FRENCH FRIES	5	GRILLED VEGETABLES	6
TRUFFLED FRENCH FRIES	6	YUKON GOLD POTATO PUREE	5
SAUTÉED SPINACH	5	BRUSSELS SPROUTS, GRAPES	6

🍷 *Club cuisine menu items are seasonally inspired with a healthy mindset and reduced calories.*

“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.