

WINES BY THE GLASS

WHITE

Max Family Cuvee, Sauvignon Blanc | 10

The Crossings, Sauvignon Blanc | 10.5

Domaine Chiroulet

Sauvignon/Ugni Blanc | 12.5

Excelsior, Chardonnay | 9.5

Cambria, Katherine's Vineyard

Chardonnay | 14.5

Chardonnay, Copain | 15.5

Domaine Cadette, La Chateleine

Bourgogne Vezelay | 17.5

Ca'Donini, Pinot Grigio | 8.5

Marco Felluga, Pinot Grigio | 11.5

Blanco Nieva, Verdejo | 11.5

Leitz, "Leitz Out", Riesling | 11.5

Hecht & Bannier, Provence Rosé | 11.5

Valdo, Prosecco | 8.5

Paul Clouet, Champagne | 17.5

REDS

Max Family Cuvee, Reserve Red | 13.5

Los Vascos, Cabernet Sauvignon | 8.5

Milbrandt, Cabernet Sauvignon | 10.5

Rombauer, Cabernet Sauvignon | 25

Chateau St. André Corbin

St Georges-St. Emilion Bordeaux | 15.5

Canoe Ridge "Horse Heaven Hills Reserve"

Merlot | 11.5

Block Nine, Pinot Noir | 9.5

Patton Valley, Pinot Noir | 15.50

Andrew Murray "Tous le Jours", Syrah 12.5

Fontanafredda, Burolo | 17

Domaine du Joncier "L'O de Joncier"

Cotes du Rhone | 12.5

Argiano "NC", Super Tuscan | 13.5

Marietta "Old Vine Red Lot 62"

Zinfandel Blend | 12.5

Vina Alberdi, Rioja Reserva | 13.5

Bodegas Septima, Malbec | 9.5

Produttori Del Barbaresco

Barbaresco | 20

SUPPLIER'S SELECTION

Cade, Cabernet Sauvignon | 39

Billecart Salmon "Brut Reserve"

Champagne | 25

Kosta Browne, Pinot Noir, Sonoma

Coast | 49

RAW BAR PLATTERS

The freshest assortment of

Colossal Shrimp, Oysters, Snow Crab Claws, Clams, Mussels
with accompaniments

*Shellfish Sampler (for 2)** 39.95

*Hi-Rise Of Seafood (for 4 To 6)** 69.95

ON THE ROCKS

Colossal Shrimp 4.95 each

*Clams On The Half Shell** 1.75 each

*Daily Selection Of Oysters** 2.75 each

Snow Crab Claws 3.95 each

APPETIZERS

Rhode Island Style Clam Chowder | 8.95

Housemade Oyster Crackers

Arborio Crusted Calamari | 12.95

Crispy Lemon, Soft Herbs, Citrus-Tomato-Chili Sauce

Bruschetta | 10.95

Winter Squash and Pine Nut Caponata, Ricotta

Prosciutto Di Parma, Aged Balsamic

*Ahi Tuna Nicoise Tartare ** | 14.95

Quail Egg, Confit Potato, Capers

Tomato Crisps, Lemon Nigella Seed Oil

Maryland Jumbo Lump Crab Cake | 15.95

Cornichons, Cured Lemon, Celery Leaves, Radish

Tabasco Aioli, Fingerling Chips

SALADS

Cauliflower Salad | 11.95

Endive, Green Onion, Almond Cranberry and Sultana Raisin Granola

Lemon Olive Oil

Wedge Salad | 10.95

Baby Iceberg Lettuce, Tomatoes, Crispy Onions

Blue Cheese, Buttermilk Bacon Dressing

Max's Chopped Salad | 11.95

Gorgonzola Cheese and Sherry Mustard Seed Vinaigrette

or Non-Fat Sherry Spritz

Leaves Of Young Romaine With

Classic Caesar Dressing | 11.95

Parmesan Tuile, Roasted Garlic, White Anchovy



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

Chris Sheehan, Executive Chef
Charlie Izenstein, Sous Chef

SUNDAYS IN OUR TAVERN

LIVE JAZZ

**AT
MAX DOWNTOWN**

6 – 9 PM

**Featuring the Steve Davis
Group
&**

All Bottled Wine ½ Price!

SIDES

Baked Potato & “Fixins” | 7.95

Bacon Roasted Brussels Sprouts 7.95
Apple, Shallots

“All Crust” Potato Gratin | 8.95

Truffled French Fries | 7.95

Grilled Asparagus | 8.95

Creamed Spinach Gratin | 8.95

Mashed Yukon Gold Potato | 7.95

*Wild Mushrooms
With Vidalia Onions* | 7.95

CHOPHOUSE SAUCES

2.50 each

Max’s Steak

Red Wine Thyme Jus

Richard’s Béarnaise

Cognac Peppercorn Cream

Miso Butter

Bacon Marmalade

ENTREES

Lemon Garlic Roasted Organic Chicken | 24.95
Parmesan Polenta, Broccoli Rabe, Charred Leek and Pepper Pesto

*Faroe Island Salmon a La Plancha** | 28.95
Autumnal Lentils, Delicata Squash, Beets
Brussels Sprouts Leaves, Pomegranate Sauce

Roasted Georges Bank Swordfish | 32.95
Artichoke, Escarole, Confit Tomato
Creamy White Beans, Puttanesca Sauce

Seared Jumbo Sea Scallops | 33.95
Coconut Whipped Carrots, Glazed Turnip and Sweet Potato
Hearts of Palm and Macadamia Gremolata

*Sesame Crusted Ahi Tuna** | 33.95
Crispy Sushi Rice Cake, Miso Roasted Mushrooms
Shishito Peppers, Ginger Scallion Ponzu

Roasted Berkshire Pork Chop | 28.95
Chive Potato Rösti, Port Wine Braised Cabbage, Apple Mustard

“Max’s Label” Dry Aged U.S.D.A Prime Beef Burger | 20.95
Arethusa Farm Bella Bantam Cheese, Black Truffle Aioli
Kosher Pickle, Rosemary Garlic Fries

CHOPHOUSE CLASSICS

Coffee Crusted Prime Hanger Steak | 27.95

Aged New York Strip Steak | 39.95

Prime Aged New York Strip | 48.95
Miso Butter

Prime Aged Ribeye | 47.95
Bacon Marmalade

Aged New York Strip “A La Max” | 43.95
Gorgonzola Dolce

Aged New York Strip Au Poivre | 41.95

Barrel Cut Filet Mignon | 41.95

Filet Mignon Oscar | 48.95
Jumbo Lump Crab, Bacon Wrapped Asparagus, Hollandaise

SIMPLY PREPARED FISH

*Faroe Island Salmon** | 28.95

*Sesame Crusted Ahi Tuna** | 33.95

Georges Bank Swordfish | 32.95

Pan Seared Jumbo Sea Scallops | 33.95

Colossal Shrimp | 27.95

All Simply Prepared Fish Served With Choice of Two:

Bacon, Apple and Shallot Roasted Brussels Sprouts
Yukon Gold Potato Puree | Ginger Scallion Bok Choy

* 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 as well as accommodate any dietary restriction.

Private party dining is available for 15 to 50.