

## WINES BY THE GLASS

### WHITE

- Max Family Cuvee*, Sauvignon Blanc | 10  
*The Crossings*, Sauvignon Blanc | 10.5  
*Domaine Chiroulet*  
Sauvignon/Ugni Blanc | 9.5  
*Excelsior*, Chardonnay | 9.5  
*Cambria, Katherine's Vineyard*  
Chardonnay | 14.5  
*Copain Tous Ensemble*, Chardonnay | 16.5  
*Domaine Cadette, La Chateleine*  
Bourgogne Vezelay | 17.5  
*Ca'Donini*, Pinot Grigio | 8.5  
*Marco Felluga*, Pinot Grigio | 12.5  
*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  
*Stuhlmuller*, Cabernet Sauvignon | 18  
*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, Barolo* | 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

*Roasted Chicken and Lentil* | 8.95

Pumpnickel Croutons

*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  
Apple, Shallots* | 7.95

*“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*

*\* Thoroughly cooking meats, poultry,  
seafood, shellfish or eggs reduces the risk of  
food borne illness.*

**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

*New Zealand Sea Bass* | 38.95  
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

**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



*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.*