

ENTREES

LOCH DUART SALMON A LA PLANCHA	27
Parsnip Potato Puree, Roasted Baby Carrots, Cauliflower, Shaved Brussels Sprouts, Raisin-Almond Relish, Pomegranate Glaze	
WASABI-PANKO CRUSTED AHI TUNA	28
Coconut Basmati Rice, Mango Cucumber Salad, Pineapple Ginger Glaze	
FIVE SPICED ROASTED LONG ISLAND DUCK BREAST	32
Cranberry-Mustard Spaetzle, Crispy Brussels Sprouts, Apple Celery Salad, Port Wine Orange Jus	
FLORIDA RED SNAPPER	29
Shrimp and Pork Dumplings, Snow Peas, Edamame, Soy Glazed Mushrooms, Ponzu 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	FLORIDA RED SNAPPER ~ 26	SESAME CRUSTED AHI TUNA ~ 25
COLOSSAL SHRIMP ~ 23	PAN SEARED JUMBO SEA SCALLOPS ~ 25	

CHOPHOUSE CLASSICS

AGED NEW YORK STRIP STEAK	38	FILET MIGNON	36
AGED NEW YORK STRIP A LA MAX	41	FILET MIGNON OSCAR STYLE	46
Cato Corners Black Ledge Blue Cheese		Jumbo Crab, Parmesan Crusted Asparagus Sour Cream and Chive Potato Puree, Béarnaise	
AGED NEW YORK STRIP AU POIVRE	39	MAX'S SIGNATURE	
MAX'S "WORLD FAMOUS" KANSAS CITY STRIP STEAK	43	BONE-IN FILET MIGNON	49
*BRANDT BEEF CUT OF THE DAY	AQ	* 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 , Grapes	6	TRUFFLE MAC AND CHEESE	8
BALSAMIC GRILLED VEGETABLES	8	TRUFFLED FRENCH FRIES	7
BAKED POTATO AND "FIXINS"	6	ASPARAGUS WITH HOLLANDAISE	9
TRUFFLED POTATO TOTS	6	BACON ROASTED FINGERLING POTATOES	7
SWEET POTATO FRIES	6	CREAMED SPINACH GRATIN	7
WILD MUSHROOMS AND VIDALIA ONIONS	7	YUKON GOLD POTATO PUREE	7
COTTAGE FRIES , Maytag Blue Cheese	6	SEARED SPINACH , Pinenuts, Golden Raisins	6



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

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

LOBSTER CHOWDER

Brioche Croutons

9.5

GRILLED SHRIMP AND GRITS

Melted Cave Aged Cheddar Polenta

Andouille Creole Sauce

11

MARYLAND JUMBO LUMP CRAB CAKE

Cornichons, Cured Lemon, Celery Leaves, Radish

Tabasco Aioli, Fingerling Chips

15

PANKO CRUSTED CALAMARI

Asian Vegetable Salad, Sesame Citrus Vinaigrette

Sambal Aioli

12

APPETIZERS

WOK SEARED AHI TUNA

Furikake, Pickled Cucumber Salad, Wasabi Spicy Mustard 14

CALABRO RICOTTA GNUDI

Cola Braised Short Ribs, Parmesan Sauce, Truffle Salad 12

STEAMED BLUE HILL BAY MUSSELS

Saffron-Mustard Sauce, Garlic Confit, Grilled Filone 9

FILET MIGNON BEEF TARTARE

Quail Egg, Horseradish Cream, Truffle Chips 14

SALADS

LEAVES OF YOUNG ROMAINE WITH CLASSIC CAESAR DRESSING 9
Parmesan Tuile, Roasted Garlic, White Anchovy

ROASTED HEIRLOOM BEET SALAD 11
Satsuma Tangerine, Smoked Laura Chanel Goat Cheese, Toasted Hazelnuts, Shaved Fennel, Citrus Vinaigrette

HAND GATHERED CALIFORNIA FIELD GREENS 7
Sherry Mustard Seed Vinaigrette or Non-Fat Sherry Spritz

WEDGE SALAD 10
Baby Iceberg Lettuce, Applewood Smoked Bacon Confit Cherry Tomatoes, Crispy Onion Buttermilk Bacon Dressing

MAX'S CHOPPED SALAD 9
Gorgonzola Cheese and Sherry Mustard Seed Vinaigrette or Non-Fat Sherry Spritz



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