

## 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	7	MONTINORE, PINOT GRIS, RESERVE	11
ZINFANDEL	8	MICHEL BARRAUD, CHARDONNAY	
CA DONINI, PINOT GRIGIO	11	"MACON VILLAGES"	11
BUIL & GINÉ, VERDEJO	9	FERRARI CARANO, "TRE TERRE"	
ESTANCIA, CHARDONNAY	10	CHARDONNAY	15
PAUL ZINCK, PINOT BLANC	10	ST. ROMAIN, CHARDONNAY	
ST. SUPERY, SAUVIGNON BLANC		H&G BUISSON	15

### ~RED~

HUARPE LANCATAY, MALBEC	9.5	COLUMBIA CREST, "TWO VINES"	
AIA VECCHIA, "LAGONE"	13	CABERNET SAUVIGNON	8
SUPERTUSCAN			
SEA GLASS, PINOT NOIR	9.5	PAVILION CABERNET SAUVIGNON	10
MARA, "SYRAGE"	10	MAX FAMILY CUVEE, MERITAGE	13.5
VILLA MT EDEN, RESERVE,	10	SEA RIDGE, MERLOT	8.5
ZINFANDEL	11	TINTARA, SHIRAZ	13.5
GROVE STREET MERLOT	13	LAETITIA "ESTATE" PINOT NOIR	13.5
VINA ALBERDI, RIOJA RESERVA	10	BELLE GLOS, "MEIOMI", PINOT NOIR	15
PERRIN "NATURE" COTES DU RHONE			
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

## RAW BAR PLATTERS

*THE FRESHEST ASSORTMENT OF SHELLFISH*

**LOBSTER TAIL, COLOSSAL SHRIMP**

**SNOW CRAB CLAWS, OYSTERS**

**CLAMS, MUSSELS, CALAMARI SALAD**

*WITH ACCOMPANIMENTS*

SHELLFISH SAMPLER (FOR TWO) 35

HI-RISE OF SEAFOOD (FOUR TO SIX) 66

## ON THE ROCKS

COLOSSAL SHRIMP 4.50 EA

CLAMS ON THE HALF SHELL 1.50 EA

DAILY SELECTION OF OYSTERS 2.25 EA

ALASKAN SNOW CRAB CLAWS 2.95 EA

1/2 MAINE LOBSTER TAIL 9

WHOLE MAINE LOBSTER TAIL 18

## APPETIZERS

### LOBSTER MINISTRONE

LOBSTER OIL 7

### BREWITUS MAXIMUS A.P.A. STEAMED BLUE HILL BAY MUSSELS

ITALIAN SAUSAGE, ROASTED PEPPERS, GRILLED COUNTRY BREAD 10

### HOUSE MADE TRUFFLE PAPPARDELLE PASTA

CRISPY PROSCIUTTO, PARMESAN FONDUE SAUCE, MICRO GREENS 11

### 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

### ROASTED HEIRLOOM BEET SALAD

FRISEE, PISTACHIOS, SATSUMA TANGERINES, HONEY-PISTACHIO 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

## **ENTREES**

### **ORGANIC BLACK PEARL SALMON**

SHAVED BRUSSELS SPROUTS, HORSERADISH GLAZED FINGERLING POTATOES  
BABY THUMBELINA CARROTS, VERJUS SAUCE 27

### **PAN SEARED JUMBO SEA SCALLOPS**

ARTICHOKE PUREE, CAULIFLOWER, SPINACH, GOLDEN RAISINS, MARCONA ALMONDS  
BROWN BUTTER CURRY SAUCE 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, BROCCOLI RABE, CIPOLLINI ONIONS, PORCINI MUSHROOM JUS 36

### **SOURDOUGH CRUSTED NEW BEDFORD COD**

LOBSTER-POTATO GNOCCHI, ASPARAGUS, SHERRY LOBSTER BOLOGNESE, FRISEE 28

### **ROASTED ROOT VEGETABLES**

INDIAN HARVEST GRAIN, TRUFFLE GLAZED SUNCHOKES, WILD MUSHROOMS, CRISPY  
VEGETABLE SALAD, POMEGRANATE GLAZE 23

## **SIMPLE PREPARED FISH**

**ORGANIC BLACK PEARL SALMON 24**

**AHI TUNA 25**

## **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

RICHARD'S BÉARNAISE SAUCE

COGNAC PEPPERCORN CREAM

LEMON BEURRE BLANC

RED WINE THYME JUS

MAYTAG BLUE CHEESE SAUCE

FOIE GRAS BUTTER

YUZU SOY VINAIGRETTE

## **SIDES**

SEVEN GRAIN HARVEST BLEND 6

GRILLED VEGETABLES 8

BAKED POTATO AND "FIXINS" 7

TRUFFLED POTATO TOTS 7

SWEET POTATO FRIES 7

WILD MUSHROOMS AND VIDALIA ONIONS 9

COTTAGE FRIES, MAYTAG BLUE CHEESE 6

*YUKON GOLD POTATO PUREE 7*

*TRUFFLED FRENCH FRIES 7*

*ASPARAGUS WITH HOLLANDAISE 9*

*BACON ROASTED FINGERLING*

*POTATOES 7*

*CREAMED SPINACH GRATIN 8*

*SEARED SPINACH 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  
CHRIS SHEEHAN, CHEF DE CUISINE