

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

RED

HUARPELANCATAY, MALBEC	9.5	COLUMBIA CREST, "TWO VINES"	
AIA VECCHIA, "LAGONE" SUPERTUSCAN	13	CABERNET SAUVIGNON	8
SEA GLASS, PINOT NOIR	9.5	JACK BARRETT, CABERNET SAUVIGNON	10
MARA, "SYRAGE"	10	MAX FAMILY CUVÉE, MERITAGE	13.5
VILLA MT EDEN, RESERVE, ZINFANDEL	10	SEA RIDGE, MERLOT	8.5
GROVE STREET, MERLOT	11	TINTARA, SHIRAZ	13.5
VINA ALBERDI, RIOJA RESERVA	13	LAETITIA, "ESTATE" PINOT NOIR	13.5
PERRIN, "NATURE" COTES DU RHONE	10	BELLE GLOS, "MEIOMI", PINOT NOIR	15
ST. SUPERY, "ELU" (BEST VALUE... WAS \$30)	15	HALL, CABERNET	19.5

FOR THE TABLE

CHEESE SAMPLING ~ 13

Gorgonzola Stuffed Figs, Smoked Mozzarella Beignet, Burrata Grilled Filoni, Fig Balsamic

PANKO CRUSTED CALAMARI ~ 12

Asian Vegetable Salad, Sesame Citrus Vinaigrette, Sambal Aioli

RAW BAR PLATTERS

The freshest assortment of shellfish

LOBSTER TAIL, COLOSSAL SHRIMP, OYSTERS, CLAMS, SNOW CRAB CLAWS, MUSSELS, CALAMARI SALAD
with accompaniments

SHELLFISH SAMPLER (FOR 2) 35

HI-RISE OF SEAFOOD (FOR 4 TO 6) 66

ON THE ROCKS

COLOSSAL SHRIMP each 4.50

CLAMS ON THE HALF SHELL each 1.50

DAILY SELECTION OF OYSTERS each 2.25

ALASKAN SNOW CRAB CLAWS each 2.95

½ MAINE LOBSTER TAIL 9

WHOLE MAINE LOBSTER TAIL 18

APPETIZERS

LOBSTER MINISTRONE 7
Lobster Oil

BREWITUS MAXIMUS A.P.A. 10

STEAMED BLUE HILL BAY MUSSELS
Italian Sausage, Roasted Peppers, Grilled Country Bread

HOUSE MADE TRUFFLE PAPPARDELLE PASTA 10
Crispy Prosciutto, Parmesan Fondue Sauce, Micro Greens

WOK SEARED AHI TUNA 14
Furikake, Pickled Cucumber Salad, Wasabi, Spicy Mustard

MARYLAND JUMBO LUMP CRAB CAKE 15
Asparagus Puree, Tartar Sauce, Saffron Vinaigrette

SALADS

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

DUCK & FIG SALAD 12
Duck Confit, Grilled Figs, Pomegranate Seeds, Candied Walnuts, Honey Fig Vinaigrette

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

ROASTED HEIRLOOM BEET SALAD 10
Frisee, Pistachios, Satsuma Tangerines, Honey Pistachio Vinaigrette

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

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

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
GRILLED AMERICAN HOMESTEAD PORK CHOP Housemade Sausage and Focaccia Stuffing, Apple-Fennel Soubise, Haricots Verts, Port Wine Rosemary Jus	26
SOURDOUGH CRUSTED NEW BEDFORD COD Lobster-Potato Gnocchi, Asparagus, Sherry Lobster Bolognese, Frisee	28
ROASTED ROOT VEGETABLES Indian Harvest Grain, Truffle Glazed Sunchoke, Wild Mushrooms, Crispy Vegetable Salad, Pomegranate Glaze	23



SIMPLY PREPARED FISH

ORGANIC BLACK PEARL SALMON ~ 24 SESAME CRUSTED AHI TUNA ~ 25 PAN SEARED JUMBO SEA SCALLOPS ~ 25

CHOPHOUSE CLASSICS

STEAK AU POIVRE	39	MAX'S "WORLD FAMOUS" KANSAS CITY STRIP STEAK	44
FILET MIGNON	32	STEAK A LA MAX	43
FILET MIGNON "MAX CUT"	39	Rogue River Smoked Blue Cheese	
AGED NEW YORK STRIP STEAK	32	BRANDT BEEF CUT OF THE DAY	A.Q.
AGED NEW YORK STRIP STEAK "MAX CUT"	39	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 ~ 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

SEVEN GRAIN HARVEST BLEND	6	YUKON GOLD POTATO PUREE	7
GRILLED VEGETABLES	8	TRUFFLED FRENCH FRIES	7
BAKED POTATO AND "FIXINS"	7	ASPARAGUS WITH HOLLANDAISE	9
TRUFFLED POTATO TOTS	7	BACON ROASTED FINGERLING POTATOES	7
SWEET POTATO FRIES	7	CREAMED SPINACH GRATIN	8
WILD MUSHROOMS AND VIDALIA ONIONS	9	SEARED SPINACH	7
COTTAGE FRIES, Maytag Blue Cheese	6	BACON ROASTED BRUSSELS SPROUTS	7



"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.*