

## IN OUR TAVERN

**FALL JAZZ**  
**AT**  
**MAX DOWNTOWN**  
*Sundays 6 – 9 PM*

Featuring the Steve Davis Group

Special Menus and Libations

### **SIDES**

*Balsamic Grilled Vegetables* | 8

*Baked Potato & “Fixins”* | 7

*Bacon Roasted Brussels Sprouts* | 7

*Smoked Brisket Potato Tots* | 7

*“All Crust” Potato Gratin* | 8

*Truffled French Fries* | 8

*Grilled Asparagus* | 9

*Creamed Spinach Gratin* | 8

*Yukon Gold Potato Puree* | 7

*Sweet Potato Fries* | 7

*Melville Mac & Cheese* | 8

### **CHOPHOUSE SAUCES**

2.50 each

*Max’s Steak*

*Red Wine Thyme Jus*

*Richard’s Béarnaise*

*Cognac Peppercorn Cream*

*Foie Gras Butter*

*Lemon Beurre Blanc*

*Yuzu Soy Vinaigrette*

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

### **ENTREES**

*Lemon Garlic Roasted Springer Mountain Chicken* | 24

Rosemary Crushed Fingerling Potatoes

Balsamic Roasted Cipollini Onions, Salsa Verde

*Organic Black Pearl Salmon a La Plancha\** | 28

French Lentils, Ginger Carrot Puree, Thumbelina Carrot “Cutlets”

Port Wine, Beet and Mustard Sauce

*Herb Roasted Georges Bank Swordfish* | 32

Maria’s Potato Gnocchi, Artichokes, Roasted Peppers, Confit Tomato

Cured Lemon, Broccoli Rabe Pesto

*Jumbo Sea Scallops a La Plancha* | 33

Cauliflower Cous Cous, Milanos Pancetta, Kale

Satsuma Tangerine, Pine Nut Gremolata

*Miso Crusted Ahi Tuna\** | 32

Lo Mein Noodles, Baby Bok Choy, Kimchee

Broccoli, Ginger Scallion Sauce

*Cast Iron Seared Berkshire Pork Chop* | 28

Herb Roasted Fingerling Potatoes, Shaved Brussels Sprout and Bacon Salad

Brown Butter

*The “Downtown” Burger* | 18

Wagyu Beef, Cave Aged Cheddar Cheese, Lettuce, Charred Onion Aioli

Smoked Beef Brisket Potato Tots

### **CHOPHOUSE CLASSICS**

*Coffee Crusted Prime Hangar Steak* | 25

*Aged New York Strip Steak* | 39

*Prime Aged New York Strip* | 48

Miso Butter

*Prime Aged Ribeye* | 43

Bacon Marmalade

*Aged New York Strip A La Max* | 43

Rogue Farms Smoked Blue Cheese

*Aged New York Strip Au Poivre* | 42

*Barrel Cut Filet Mignon* | 42

*Lobster Crusted Filet Mignon “Oscar”* | 46

Bacon Wrapped Asparagus, Lobster Hollandaise

### **SIMPLY PREPARED FISH**

*Organic Black Pearl Salmon\** | 28

*Sesame Crusted Ahi Tuna\** | 32

*Georges Bank Swordfish* | 32

*Pan Seared Jumbo Sea Scallops* | 33

*Colossal Shrimp* | 27

*Served With Choice of Two:*

Sautéed Spinach | Ginger Scallion Bok Choy

Yukon Gold Potato Puree | Bacon Roasted Brussels Sprouts

Roasted Fingerling Potatoes



*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.*

## WINES BY THE GLASS

### WHITE

- Max Family Cuvee* Sauvignon Blanc | 10  
*Valdo*, Prosecco | 8.5  
*Paul Clouet* Champagne | 17.5  
*Nathanson Creek*, White Zinfandel | 7  
*Ca'Donini*, Pinot Grigio | 8  
*Excelsior*, Chardonnay | 9  
*Trimbach*, Pinot Blanc | 10  
*Blanco Nieva*, Verdejo | 11  
*Selbach*, "Incline", Riesling | 11  
*The Crossings*, Sauvignon Blanc | 10  
*Marco Felluga*, Pinot Grigio | 11  
*Les Trois Pecheurs*, St. Veran Chard. | 10  
*Cambria Katherine's Vineyard*  
Chardonnay | 14  
*MAN Family Vintners* Chenin Blanc | 12  
*Domaine Cadette Vezelay*,  
Chardonnay | 16  
*Couly Dutheil*, Chinon Rosé | 15

### REDS

- Max Family Cuvee* Reserve Red | 13.5  
*Aia Vecchia* Lagone, Super Tuscan | 13  
*Block Nine*, Pinot Noir | 9.5  
*McCay*, Zinfandel | 12  
*Michael Pozzan*, Merlot | 11  
*Vina Alberdi*, Rioja Reserva | 13  
*Patton Valley*, Pinot Noir | 15  
*Chateau d'Or et de Gueules*,  
"Les Cimels" Costiers de Nimes | 12  
*Etienne Becheras*, St. Joseph | 20  
*Bodegas Septima*, Malbec | 9.5  
*Los Vascos*, Cabernet Sauvignon | 8  
*Milbrandt*, Cabernet Sauvignon | 10  
*MollyDooker "The Boxer"*, Shiraz | 18  
*Steele*, Pinot Noir | 15  
*Chateau Pey Latour*, Bordeaux | 15  
*Produttori Del Barbaresco*,  
Barbaresco | 20  
*Salchetto*, Vino Nobile  
de Montepulciano | 16  
*Rombauer*, Cabernet Sauvignon | 25  
*Turnbull*, Cabernet Sauvignon | 22

### WINE DIRECTOR'S PICKS

- Josh Cellars*, Chardonnay, 2013  
*California* | 10  
*Josh Cellars*, Cabernet Sauvignon, 2013  
*California* | 10

## RAW BAR PLATTERS

- The freshest assortment of*  
*Colossal Shrimp, Oysters, Snow Crab Claws, Clams, Mussels, Lobster Tails\**  
with accompaniments  
*Shellfish Sampler (for 2)\** 39  
*Hi-Rise Of Seafood (for 4 To 6)\** 69

## ON THE ROCKS

- Colossal Shrimp* 4.50 each  
*Clams On The Half Shell\** 1.75 each  
*Daily Selection Of Oysters\** 2.75 each  
*Snow Crab Claws* 3.95 each  
*Lobster Tails* | 14.95 each  
| 7.95 half

## APPETIZERS

- Southwestern Chicken and Tortilla Soup* | 9  
Avocado Black Bean Salsa  
*Panko Crusted Calamari* | 13  
Asian Vegetable Salad, Sambal Aioli  
*Roasted Heirloom Beets* | 11  
Shaved Carrot, Radish, Pea Tendrils, Oak Leaf Farm Goat Cheese  
Pomegranate Vinaigrette  
*Bruschetta* | 13  
Iberico Ham, House Made Ricotta, Pickled Fennel, Roasted Peppers  
*Artichoke and Meyer Lemon Tortellini* | 12  
Prosciutto Salad, Parmesan Broth  
*Ahi Tuna Tartare \** | 14  
Avocado Mousse, Cucumber, Mango, Wasabi Soy  
*Steamed Blue Hill Bay Mussels* | 11  
Sopressata, Castelvetro Olives, Cherry Peppers, Cured Lemon  
*Maryland Jumbo Lump Crab Cake* | 15  
Cornichons, Cured Lemon, Celery Leaves, Radish  
Tabasco Aioli, Fingerling Chips

## SALADS

- Shaved Cauliflower Salad* | 11  
Cranberries, Marcona Almonds, Golden Raisins, Scallions, Radish, Lemon  
Vinaigrette  
*Wedge Salad* | 10  
Tomatoes, Crispy Onions, Blue Cheese, Baby Iceberg Lettuce  
Buttermilk Bacon Dressing  
*Max's Chopped Salad* | 10  
Gorgonzola Cheese and Sherry Mustard Seed Vinaigrette  
or Non-Fat Sherry Spritz

- Leaves Of Young Romaine With Classic Caesar Dressing* | 11  
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  
*Michael Frutchey*, Sous Chef