



WINES BY THE GLASS

WHITE

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WINE DIRECTOR'S PICKS

ALTA VISTA, TORRONTES, 2009, SALTA, ARGENTINA 9.5
intense honeysuckle and oak with a smooth as silk textured palate, with dried candied citrus flavors

CABERNET SAUVIGNON, HONIG, 2011, NAPA VALLEY, CALIFORNIA 22
powerful yet elegant with pure black currant and blackberry flavors and hints of toasty oak

RAW BAR PLATTERS

The freshest assortment of shellfish

COLOSSAL SHRIMP, OYSTERS, SNOW CRAB CLAWS CLAMS, MUSSELS, LOBSTER TAILS *	
with accompaniments	
SHELLFISH SAMPLER (FOR 2)*	35.95
HI-RISE OF SEAFOOD (FOR 4 TO 6)*	69.95




ON THE ROCKS


COLOSSAL SHRIMP	each 4.50
CLAMS ON THE HALF SHELL *	each 1.50
DAILY SELECTION OF OYSTERS *	each 2.50
LOBSTER TAILS	each 14.95 half 7.95



APPETIZERS

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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

ENTREES

POPPY SEED CRUSTED LOCH DUART SALMON*	27.95
Broccoli Puree, Baby Carrots, Pearl Onions, Meyer Lemon Oil	
WHOLE ROASTED CAULIFLOWER	22.95
Wheat Berries, Swiss Chard, Pumpkin Seeds, Cranberry Chutney	
JUMBO SEA SCALLOPS A LA PLANCHA	28.95
Housemade Beet-Horseradish Fettuccine, Roasted Pork, Spinach, Saffron Lemon Sauce	
MISO CRUSTED AHI TUNA*	28.95
Lo Mein Noodles, Baby Bok Choy, Kimchee, Broccoli, Ginger Scallion Sauce	
HONEY BUTTER GLAZED SPRINGER MOUNTAIN CHICKEN	24.95
Kale, Apple and Brioche Stuffing, Roasted Root Vegetables, Apple Cider Jus	
ROASTED LONG ISLAND DUCK BREAST*	28.95
Seven Grain Harvest Blend, Honey Glazed Baby Carrots, Cumin Oil, Smoked Duck Salad	
GRILLED PRIME HANGAR STEAK	27.95
Hand Cut Sea Salt French Fries, Roasted Garlic Aioli, Red Wine Horseradish Jus	

SIMPLY PREPARED FISH



LOCH DUART SALMON* ~ 25.95	SESAME CRUSTED AHI TUNA* ~ 26.95
COLOSSAL SHRIMP ~ 24.95	PAN SEARED JUMBO SEA SCALLOPS ~ 27.95
SERVED WITH SEVEN GRAIN HARVEST BLEND	

CHOPHOUSE CLASSICS

<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 85%;">AGED NEW YORK STRIP STEAK</td> <td style="text-align: right; vertical-align: top;">38.95</td> </tr> <tr> <td style="border: 1px solid red; padding: 5px;">PRIME AGED NEW YORK STRIP</td> <td style="text-align: right; vertical-align: top;">47.95</td> </tr> <tr> <td colspan="2" style="padding-left: 5px;">Miso Butter</td> </tr> <tr> <td style="border: 1px solid red; padding: 5px;">PRIME AGED RIBEYE</td> <td style="text-align: right; vertical-align: top;">42.95</td> </tr> <tr> <td colspan="2" style="padding-left: 5px;">Bacon Marmalade</td> </tr> <tr> <td>AGED NEW YORK STRIP A LA MAX</td> <td style="text-align: right; vertical-align: top;">42.95</td> </tr> <tr> <td colspan="2">Cato Corners Black Ledge Bleu Cheese</td> </tr> <tr> <td>AGED NEW YORK STRIP AU POIVRE</td> <td style="text-align: right; vertical-align: top;">41.95</td> </tr> </table>	AGED NEW YORK STRIP STEAK	38.95	PRIME AGED NEW YORK STRIP	47.95	Miso Butter		PRIME AGED RIBEYE	42.95	Bacon Marmalade		AGED NEW YORK STRIP A LA MAX	42.95	Cato Corners Black Ledge Bleu Cheese		AGED NEW YORK STRIP AU POIVRE	41.95	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 85%;">MAX'S SIGNATURE KANSAS CITY STRIP STEAK</td> <td style="text-align: right; vertical-align: top;">43.95</td> </tr> <tr> <td>BARREL CUT FILET MIGNON</td> <td style="text-align: right; vertical-align: top;">37.95</td> </tr> <tr> <td>FILET MIGNON OSCAR</td> <td style="text-align: right; vertical-align: top;">44.95</td> </tr> <tr> <td colspan="2">Jumbo Crab, Parmesan Crusted Asparagus Sour Cream and Chive Potato Puree, Béarnaise</td> </tr> </table>	MAX'S SIGNATURE KANSAS CITY STRIP STEAK	43.95	BARREL CUT FILET MIGNON	37.95	FILET MIGNON OSCAR	44.95	Jumbo Crab, Parmesan Crusted Asparagus Sour Cream and Chive Potato Puree, Béarnaise	
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CHOPHOUSE SAUCES – 2.50

Max's Steak ~ Red Wine Thyme Jus ~ Richard's Béarnaise ~ Maytag Bleu Cheese
Cognac Peppercorn Cream ~ Foie Gras Butter ~ Lemon Beurre Blanc ~ Yuzu Soy Vinaigrette



SIDES

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* 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% service charge added to parties of 10 or more

Private party dining is available for 15 to 50.