

## WINES BY THE GLASS

### WHITE

<b>BLANCO NIEVA, VERDEJO</b>	11	<b>LEITZ, "LEITZ OUT", RIESLING</b>	11
<b>VALDO, PROSECCO</b>	8.5	<b>THE CROSSINGS, SAUVIGNON BLANC</b>	10
<b>MARGUET "GRAND CRU", CHAMPAGNE</b>	17.5	<b>MARCO FELLUGA, PINOT GRIGIO</b>	11
<b>NATHANSON CREEK, WHITE ZINFANDEL</b>	7	<b>LE LAC, MACON, CHARDONNAY</b>	11
<b>CA'DONINI, PINOT GRIGIO</b>	8	<b>SCOTT FAMILY VINEYARDS, CHARDONNAY</b>	15
<b>EXCELSIOR, CHARDONNAY</b>	9	<b>JEMROSE, VIOGNIER, "EGRET POND VINEYARD"</b>	12
<b>TRIMBACH, PINOT BLANC</b>	10	<b>ALBARINO, LEGADO DEL CONDE</b>	9
<b>L'ESCARGOT, SAUVIGNON BLANC</b>	10	<b>J &amp; S DAUVISSAT, CHABLIS, CHARDONNAY</b>	16

### RED

<b>GOUGENHEIM, MALBEC</b>	9.5	<b>LOS VASCOS, CABERNET SAUVIGNON</b>	8
<b>AIA VECCHIA, "LAGONE" SUPERTUSCAN</b>	13	<b>MILLBRANDT, CABERNET SAUVIGNON</b>	10
<b>TOLAINI, "VALDISANTI" SUPERTUSCAN</b>	17.5	<b>MAX FAMILY CUVÉE, MERITAGE</b>	13.5
<b>CLOS HENRI, PINOT NOIR</b>	9.5	<b>MORGAN, SYRAH</b>	13.5
<b>STEELE, "PACINI VINEYARD", ZINFANDEL</b>	12	<b>STEELE, PINOT NOIR</b>	15
<b>MICHAEL POZZAN, MERLOT</b>	11	<b>DOMAINE MONPERTUIS, COTES DU RHONE</b>	10
<b>VINA ALBERDI, RIOJA RESERVA</b>	13	<b>HALL, CABERNET SAUVIGNON</b>	20 35
<b>BELLE GLOS, "MEIOMI", PINOT NOIR</b>	15	<b>CHATEAU FONRÉAUD, BORDEAUX</b>	15
<b>PRODUTTORI DEL BARBARESCO, BARBARESCO</b>	20 25	<b>RIO MADRE, RIOJA</b>	12

### WINE DIRECTOR'S PICKS

<b>ASSYRTIKO, DOMAINE SIGALAS, 2012, SANTORINI, GREECE</b>	12.5
Mouthwatering and refreshing acidity yet rich mouth-coating baked pear flavors	
<b>TROUSSEAU, DOMAINE GRAND, 2011, COTES DE JURA, FRANCE</b>	13
Brilliant and vivid wild red berry flavors touched with a hint of mint and herb	

### RAW BAR PLATTERS

*The freshest assortment of shellfish*

<b>COLOSSAL SHRIMP, OYSTERS, SNOW CRAB CLAWS CLAMS, MUSSELS, ALASKAN KING CRAB LEG CALAMARI SALAD *</b>	
with accompaniments	
<b>SHELLFISH SAMPLER (FOR 2)*</b>	35
<b>HI-RISE OF SEAFOOD (FOR 4 TO 6)*</b>	69

### ON THE ROCKS

<b>COLOSSAL SHRIMP</b>	each 4.50
<b>CLAMS ON THE HALF SHELL *</b>	each 1.50
<b>DAILY SELECTION OF OYSTERS *</b>	each 2.50
<b>SNOW CRAB CLAWS</b>	each 3.00

### APPETIZERS

<b>HOUSEMADE SAUSAGE, ROASTED TOMATO KALE AND CHICKPEA SOUP</b>	8	<b>WOK SEARED AHI TUNA*</b>	
Olive Croutons		Furikake, Pickled Cucumber Salad, Wasabi Spicy Mustard	14
<b>MARYLAND JUMBO LUMP CRAB CAKE</b>	15	<b>STEAMED BLUE HILL BAY MUSSELS</b>	9
Cornichons, Cured Lemon, Celery Leaves, Radish Tabasco Aioli, Fingerling Chips		Saffron-Mustard Sauce, Garlic Confit, Grilled Filone	
<b>PANKO CRUSTED CALAMARI</b>	12	<b>FILET MIGNON BEEF TARTARE *</b>	14
Asian Vegetable Salad, Sambal Aioli		Quail Egg, Horseradish Cream, Truffle Chips	
<b>BUTTER POACHED ALASKAN KING CRAB</b>	13	<b>THAI GRILLED SHRIMP</b>	11
Pea Tortellini, Trout Caviar, Lemon Pudding		Papaya, Hearts of Palm, Mango, Peanuts Crispy Plantains, Nuoc Cham	

### SALADS

<b>LEAVES OF YOUNG ROMAINE WITH CLASSIC CAESAR DRESSING</b>	9	<b>TUSCAN KALE SALAD</b>	11
Parmesan Tuile, Roasted Garlic, White Anchovy		Raw Kale, Pinenuts, Prosciutto Roasted Tomatoes, Parmesan Croutons Lemon-Garlic Dressing	
<b>ROASTED HEIRLOOM BEET SALAD</b>	12	<b>MAX'S CHOPPED SALAD</b>	9
Smoked Salmon, Roasted Beets, Watermelon Radish Red Watercress, Creamy Horseradish Dressing		Gorgonzola Cheese and Sherry Mustard Seed Vinaigrette or Non-Fat Sherry Spritz	
<b>HAND GATHERED CALIFORNIA FIELD GREENS</b>	7		
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

## ENTREES

<b>“EVERYTHING” CRUSTED LOCH DUART SALMON *</b>	27
Potato Cake, Asparagus, Pickled Mustard Seeds, Smoked Salmon Salad, Cured Lemon Sauce	
<b>ROASTED AUSTRALIAN RACK OF LAMB *</b>	39
Pea Ricotta Gnocchi, Sugar Snap Peas, Horseradish Roasted Baby Carrots, Lamb Bacon, Ramp Gremolata	
<b>POTATO WRAPPED WILD STRIPED BASS</b>	29
Spring Onion Potato Puree, Squash, Peas, Crispy Leeks, Merlot Sauce	
<b>WILD MUSHROOM CANNELLONI</b>	22
Calabro Ricotta, Braising Greens, Cashew Pesto, Carrot Bolognese	
<b>JUMBO SHRIMP AND SEA SCALLOPS</b>	29
Housemade Meyer Lemon Fettuccine, Asparagus, Confit Cherry Tomatoes, Pancetta-Artichoke Carbonara	
<b>WASABI-PANKO CRUSTED AHI TUNA *</b>	28
Coconut Basmati Rice, Mango Cucumber Salad, Pineapple Ginger Glaze	
<b>SPRINGER MOUNTAIN STUFFED CHICKEN ROULADE</b>	25
Broccoli Rabe-Parmesan Bread Pudding, Baby Carrots, Spring Onions, Chicken Jus	
<b>ZINFANDEL MARINATED SKIRT STEAK POUTINE *</b>	29
Duck Fat Frites, Fresh Cheddar Curd, Foie Gras Sauce	



### SIMPLY PREPARED FISH

SERVED WITH COCONUT BASMATI RICE

<b>LOCH DUART SALMON * ~ 24</b>	<b>STRIPED BASS ~ 26</b>	<b>SESAME CRUSTED AHI TUNA * ~ 25</b>
<b>COLOSSAL SHRIMP ~ 23</b>	<b>PAN SEARED JUMBO SEA SCALLOPS ~ 25</b>	

### CHOPHOUSE CLASSICS

<b>AGED NEW YORK STRIP STEAK *</b>	38	<b>FILET MIGNON *</b>	36
<b>AGED NEW YORK STRIP A LA MAX *</b>	41	<b>FILET MIGNON OSCAR STYLE *</b>	44
Cato Corners Black Ledge Blue Cheese		Jumbo Crab, Parmesan Crusted Asparagus Sour Cream and Chive Potato Puree, Béarnaise	
<b>AGED NEW YORK STRIP AU POIVRE *</b>	40	<b>MAX’S SIGNATURE</b>	
<b>MAX’S “WORLD FAMOUS” KANSAS CITY STRIP STEAK *</b>	43	<b>BONE-IN FILET MIGNON *</b>	49
<b>*BRANDT BEEF CUT OF THE DAY *</b>	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

<b>ROASTED BRUSSELS SPROUTS,</b> Grapes	6	<b>VERMONT CHEDDAR RIGATONI</b>	
<b>BALSAMIC GRILLED VEGETABLES</b>	8	<b>MAC AND CHEESE</b>	8
<b>BAKED POTATO AND “FIXINS”</b>	6	<b>TRUFFLED FRENCH FRIES</b>	7
<b>TRUFFLED POTATO TOTS</b>	6	<b>ASPARAGUS WITH HOLLANDAISE</b>	9
<b>SWEET POTATO FRIES</b>	6	<b>BACON ROASTED FINGERLING POTATOES</b>	7
<b>WILD MUSHROOMS AND VIDALIA ONIONS</b>	7	<b>CREAMED SPINACH GRATIN</b>	7
<b>COTTAGE FRIES,</b> Maytag Blue Cheese	6	<b>YUKON GOLD POTATO PUREE</b>	7
		<b>SEARED SPINACH,</b> 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.