

ENTREES

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



SIMPLY PREPARED FISH

SERVED WITH COCONUT BASMATI RICE

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

CHOPHOUSE CLASSICS

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

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

WINES BY THE GLASS

WHITE

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

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

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

RAW BAR PLATTERS

The freshest assortment of shellfish

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

ON THE ROCKS

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

APPETIZERS

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

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