

WINES BY THE GLASS

WHITE

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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
LOBSTER TAIL Whole or Half	M.P.




APPETIZERS

HOUSEMADE SAUSAGE, ROASTED TOMATO KALE AND CHICKPEA SOUP	
Olive Croutons	8
MARYLAND JUMBO LUMP CRAB CAKE	
Cornichons, Cured Lemon, Celery Leaves, Radish Tabasco Aioli, Fingerling Chips	15
PANKO CRUSTED CALAMARI	
Asian Vegetable Salad, Sambal Aioli	12
BUTTER POACHED ALASKAN KING CRAB	
Pea Tortellini, Trout Caviar, Lemon Pudding	13

WOK SEARED AHI TUNA*	
Furikake, Pickled Cucumber Salad, Wasabi Spicy Mustard	14
STEAMED BLUE HILL BAY MUSSELS	
Saffron-Mustard Sauce, Garlic Confit, Grilled Filone	9
FILET MIGNON BEEF TARTARE *	
Quail Egg, Horseradish Cream, Truffle Chips	14
THAI GRILLED SHRIMP	
Papaya, Hearts of Palm, Mango, Peanuts Crispy Plantains, Nuoc Cham	11

SALADS

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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

“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	
VEGETABLE LASAGNA	22
Housemade Spinach Pasta, Broccoli Rabe, Roasted Garlic, Baby Squash, Fresh Mozzarella, Pinenuts Confit Cherry Tomatoes, Crispy Kale	
CURRY SPICED ATLANTIC SWORDFISH	29
Fava Bean-Lemon Couscous, Cucumber, Tahini Salad, Green Gazpacho Sauce	
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	
BUTTERMILK BRINED SPRINGER MOUNTAIN CHICKEN	24
Tasso-Cornbread Stuffing, Haricots Verts, Spring Onion, Tabasco Honey Glaze	
ZINFANDEL MARINATED SKIRT STEAK POUTINE *	29
Duck Fat Frites, Fresh Cheddar Curd, Au Poivre Sauce	



SIMPLY PREPARED FISH

SERVED WITH COCONUT BASMATI RICE

LOCH DUART SALMON * ~ 25	ATLANTIC SWORDFISH ~ 27	SESAME CRUSTED AHI TUNA * ~ 26
COLOSSAL SHRIMP ~ 24	PAN SEARED JUMBO SEA SCALLOPS ~ 27	

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

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