

## WINES BY THE GLASS

### WHITE

<b>MIONETTO, PROSECCO</b>	8.5	<b>DR. LOOSEN, "DR. L" REISLING</b>	11
<b>VEUVE CLICQUOT, "YELLOW LABEL"</b>	17.5	<b>MOHUA, SAUVIGNON BLANC</b>	10
<b>NATHANSON CREEK, WHITE ZINFANDEL</b>	7	<b>LECHTHALER, PINOT GRIGIO</b>	11
<b>CA'DONINI, PINOT GRIGIO</b>	8	<b>MICHEL BARRAUD, CHARDONNAY</b>	11
<b>BUIL &amp; GINÉ, VERDEJO</b>	11	<b>"MACON VILLAGES"</b>	11
<b>EXCELSIOR, CHARDONNAY</b>	9	<b>TALBOTT, "KALI HART", CHARDONNAY</b>	15
<b>PAUL ZINCK, PINOT BLANC</b>	10	<b>ST. ROMAIN, CHARDONNAY, H&amp;G BUISSON</b>	15
<b>ST. SUPERY, SAUVIGNON BLANC</b>	10	<b>ROEDERER, "ESTATE", SPARKLING</b>	13
		<b>ROEDERER, "BRUT PREMIER", CHAMPAGNE</b>	18

### RED

<b>HUARPE LANCATAY, MALBEC</b>	9.5	<b>COLUMBIA CREST, "TWO VINES"</b>	8
<b>AIA VECCHIA, "LAGONE" SUPERTUSCAN</b>	13	<b>CABERNET SAUVIGNON</b>	8
<b>SEA GLASS, PINOT NOIR</b>	9.5	<b>JACK BARRETT, CABERNET SAUVIGNON</b>	10
<b>MARA, "SYRAGE"</b>	10	<b>MAX FAMILY CUVÉE, MERITAGE</b>	13.5
<b>VILLA MT EDEN, RESERVE, ZINFANDEL</b>	10	<b>SEA RIDGE, MERLOT</b>	8.5
<b>GROVE STREET, MERLOT</b>	11	<b>TINTARA, SHIRAZ</b>	13.5
<b>VINA ALBERDI, RIOJA RESERVA</b>	13	<b>LAETITIA, "ESTATE" PINOT NOIR</b>	13.5
<b>PERRIN, "NATURE" COTES DU RHONE</b>	10	<b>BELLE GLOS, "MEIOMI", PINOT NOIR</b>	15
<b>ST. SUPERY, "ELU" (BEST VALUE...WAS \$30)</b>	15 30	<b>TERRA D'ORRO, "HOME RANCH ZINFANDEL"</b>	13 25

### FOR THE TABLE

#### CHEESE SAMPLING ~ 13

Truffle Tremor, Blood Orange Marmalade, Smoked Mozzarella Beignet, Burrata, Grilled Filoni, Fig Balsamic

#### PANKO CRUSTED CALAMARI ~ 12

Asian Vegetable Salad, Sesame Citrus Vinaigrette, Sambal Aioli

### RAW BAR PLATTERS

*The freshest assortment of shellfish*

<b>LOBSTER TAIL, COLOSSAL SHRIMP, OYSTERS, CLAMS, MUSSELS, CALAMARI SALAD</b>	
with accompaniments	
<b>SHELLFISH SAMPLER (FOR 2)</b>	29
<b>HI-RISE OF SEAFOOD (FOR 4 TO 6)</b>	59

### 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 2.25
<b>½ MAINE LOBSTER TAIL</b>	9
<b>WHOLE MAINE LOBSTER TAIL</b>	18

### APPETIZERS

<b>THAI COCONUT VEGETABLE SOUP</b>	7	<b>WOK SEARED AHI TUNA</b>	
Rice Noodles, Scallions		Furikake, Pickled Cucumber Salad, Wasabi, Spicy Mustard	14
<b>LOBSTER LASAGNA</b>	15	<b>MARINATED GRILLED ARTICHOKEs</b>	11
Herb pasta, Peas, Squash, Roasted Tomatoes, Ricotta, Lobster Sherry Sauce		Prosciutto, Eggplant Caponata, Cherry Peppers, Midnight Moon Cheese, Aged Balsamic Vinegar	
<b>COFFEE CRUSTED FOIE GRAS</b>	14	<b>STEAMED BLUE HILL BAY MUSSELS</b>	10
Amerena Cherry Puree, Shaved Torchon, Brioche Toast, Honey Milk Foam		Saffron-mustard sauce, Garlic confit, Grilled filoni	
<b>MARYLAND JUMBO LUMP CRAB CAKE</b>	15		
Asparagus Puree, Tartar Sauce, Saffron Vinaigrette			

### SALADS

<b>LEAVES OF YOUNG ROMAINE WITH CLASSIC CAESAR DRESSING</b>	9	<b>ROASTED HEIRLOOM BEET SALAD</b>	10
Parmesan Tuile, Roasted Garlic, White Anchovy		Frisee, Pistachios, Cara Cara Oranges, Honey Pistachio Vinaigrette	
<b>BABY SPINACH SALAD</b>	10	<b>MAX'S CHOPPED SALAD</b>	9
Soft Poached Egg, Watermelon Radish, Pickled Onion Country Fried Pork, Warm Bacon Vinaigrette		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			

*It is our pleasure to provide a gluten free menu upon request.*

Hunter Morton, Executive Chef



*It is important to bring any food allergy you may have to the attention of your server.*

Chris Sheehan, Chef de Cuisine

## ENTREES

<b>ORGANIC BLACK PEARL SALMON</b>	27
Sweet Peas, Summer Squash, Pearl Onions, Baby Carrots, Mint Pesto	
<b>FENNEL SPICED AUSTRALIAN RACK OF LAMB</b>	42
white bean puree, baby carrots, lamb “bacon”, artichoke, whole grain mustard jus	
<b>PAN SEARED JUMBO SEA SCALLOPS</b>	29
Housemade Saffron Fettuccine, Fava Beans, Steamed Maine Mussels, Confit Cherry Tomatoes	
<b>ROASTED SPRINGER FARMS CHICKEN</b>	23
Artichoke-Spring Onion Potato Hash, Spinach, Cured Lemon, Lavender Jus	
<b>SEARED AHI TUNA</b>	28
Melted Saffron Polenta, Braised Fennel, Pancetta, Piquillo Peppers, Calamari Stew, Espellette	
<b>SOURDOUGH CRUSTED NEW BEDFORD COD</b>	28
Lobster-Potato Gnocchi, Asparagus, Sherry Lobster Bolognese, Frisee	
<b>SQUASH FETTUCCINE</b>	23
Confit Cherry Tomatoes, Sweet Peas, Crispy Artichoke, Pea Tendril Salad, Olive, Extra Virgin Olive Oil	



### SIMPLY PREPARED FISH

ORGANIC BLACK PEARL SALMON ~ 24

SESAME CRUSTED AHI TUNA ~ 25

PAN SEARED JUMBO SEA SCALLOPS ~ 25

### CHOPHOUSE CLASSICS

<b>STEAK AU POIVRE</b>	39	<b>MAX’S “WORLD FAMOUS” KANSAS CITY STRIP STEAK</b>	43
<b>FILET MIGNON</b>	32	<b>STEAK A LA MAX</b>	43
<b>FILET MIGNON “MAX CUT”</b>	39	Rogue River Smoked Blue Cheese	
<b>AGED NEW YORK STRIP STEAK</b>	32	<b>BRANDT BEEF CUT OF THE DAY</b>	A.Q.
<b>AGED NEW YORK STRIP STEAK “MAX CUT”</b>	39	Brandt Beef, raised in a humane and natural environment is hand selected by Eric Brandt exclusively for the Max Restaurant Group	



### 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>PEAS AND CARROTS</b>	7	<b>YUKON GOLD POTATO PUREE</b>	7
<b>GRILLED VEGETABLES</b>	8	<b>TRUFFLED FRENCH FRIES</b>	7
<b>BAKED POTATO AND “FIXINS”</b>	7	<b>ASPARAGUS WITH HOLLANDAISE</b>	9
<b>TRUFFLED POTATO TOTS</b>	7	<b>BACON ROASTED FINGERLING POTATOES</b>	7
<b>SWEET POTATO FRIES</b>	7	<b>CREAMED SPINACH GRATIN</b>	8
<b>WILD MUSHROOMS AND VIDALIA ONIONS</b>	9	<b>SEARED SPINACH</b>	7
<b>COTTAGE FRIES, Maytag Blue Cheese</b>	6	<b>SPRING ONION BREAD PUDDING</b>	7



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



18% gratuity will be added to parties of 10 or more.  
Private party dining is available for 15 to 50.