

## WINES BY THE GLASS

### WHITE

<b>MAX FAMILY CUVÉE WHITE, SAUVIGNON BLANC</b>	10
<b>VALDO, PROSECCO</b>	8.5
<b>SAVART "PREMIER CRU", CHAMPAGNE</b>	17.5
<b>NATHANSON CREEK, WHITE ZINFANDEL</b>	7
<b>CA'DONINI, PINOT GRIGIO</b>	8
<b>EXCELSIOR, CHARDONNAY</b>	9
<b>TRIMBACH, PINOT BLANC</b>	10
<b>BLANCO NIEVA, VERDEJO</b>	11
<b>PATTON VALLEY VINEYARDS, PINOT NOIR ROSÉ</b>	13



<b>LEITZ, "LEITZ OUT", RIESLING</b>	11
<b>THE CROSSINGS, SAUVIGNON BLANC</b>	10
<b>MARCO FELLUGA, PINOT GRIGIO</b>	11
<b>CAVE DE LUGNY, MACON, CHARDONNAY</b>	10
<b>DECOY (BY DUCKHORN), CHARDONNAY</b>	15
<b>ANDRÉ BRUNEL, "BECASSONE" RHONE BLANC</b>	11
<b>DOMAINE CADETTE, VEZELAY, CHARDONNAY</b>	16
<b>ALTA VISTA, TORRONTES</b>	9.5

### RED

<b>MAX FAMILY CUVÉE, MERITAGE</b>	13.5
<b>AIA VECCHIA, "LAGONE" SUPERTUSCAN</b>	13
<b>BLOCK NINE, PINOT NOIR</b>	9.5
<b>MCCAY, ZINFANDEL</b>	12
<b>MICHAEL POZZAN, MERLOT</b>	11
<b>VINA ALBERDI, RIOJA RESERVA</b>	13
<b>PATTON VALLEY, PINOT NOIR</b>	15
<b>ANDRÉ BRUNEL, "CUVÉE SABRINE" COTES DU RHONE</b>	12
<b>ETIENNE BECHERAS, ST. JOSEPH</b>	20



<b>GOUGENHEIM, MALBEC</b>	9.5
<b>LOS VASCOS, CABERNET SAUVIGNON</b>	8
<b>MILBRANDT, CABERNET SAUVIGNON</b>	10
<b>MORGAN, SYRAH</b>	13.5
<b>STEELE, PINOT NOIR</b>	15
<b>HALL, CABERNET SAUVIGNON</b>	25
<b>CHATEAU PEY LATOUR, BORDEAUX</b>	15
<b>PRODUTTORI DEL BARBARESCO, BARBARESCO</b>	20 25
<b>APOGGIO ANIMA, MONTEPULCIANO</b>	10

### 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 1.75

**DAILY SELECTION OF OYSTERS \*** each 2.75

**SNOW CRAB CLAWS** each 3.95

**LOBSTER TAILS** each 14.95

half 7.95



### APPETIZERS

**ARTICHOKE BISQUE**

Crab Beignet, Lemon Oil 7.95

**BRUSCHETTA**

Ricotta Made in House, Fava Beans, Prosciutto  
Grilled Filoine, Vinegar Powder, Extra Virgin Olive Oil 9.95

**PANKO CRUSTED CALAMARI**

Asian Vegetable Salad, Sambal Aioli 12.95

**WOK SEARED AHI TUNA\***

Furikake, Pickled Cucumber, Wasabi, Spicy Mustard 14.95

**STEAMED BLUE HILL BAY MUSSELS**

Sopressetta, Castelvetrano Olives, Cherry Peppers  
Cured Lemon 9.95

**MARYLAND JUMBO LUMP CRAB CAKE**

Cornichons, Cured Lemon, Celery Leaves, Radish  
Tabasco Aioli, Fingerling Chips 15.95



### SALADS

**MARKET GREEN SALAD**

Asparagus, Cucumber, Radish  
Pan Roasted Croutons, Lemon Herb Vinaigrette 9.95

**TUSCAN KALE SALAD**

Baby Kale, Olives, Cherry Tomatoes, Mozzarella  
Polenta Croutons, Balsamic Vinaigrette 10.95

**WEDGE SALAD**

Tomatoes, Crispy Onions, Blue Cheese  
Baby Iceberg Lettuce, Buttermilk Bacon Dressing 10.95

**MAX'S CHOPPED SALAD**

Gorgonzola Cheese and Sherry Mustard Seed  
Vinaigrette or Non-Fat Sherry Spritz 8.95

**LEAVES OF YOUNG ROMAINE WITH  
CLASSIC CAESAR DRESSING**

Parmesan Tuile, Roasted Garlic, White Anchovy 9.95



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>POPPY SEED CRUSTED LOCH DUART SALMON*</b>	27.95
Broccoli Puree, Baby Carrots, Pearl Onions, Meyer Lemon Oil	
<b>HERB ROASTED GEORGES BANK SWORDFISH</b>	31.95
Gulf Shrimp, Confit Tomatoes, Cannellini Beans, Baby Artichoke, Caper-Shallot Vinaigrette	
<b>JUMBO SEA SCALLOPS A LA PLANCHA</b>	28.95
Housemade Beet-Horseradish Fettuccine, Roasted Pork, Spinach, Saffron Lemon Sauce	
<b>MISO CRUSTED AHI TUNA*</b>	31.95
Lo Mein Noodles, Baby Bok Choy, Kimchee, Broccoli, Ginger Scallion Sauce	
<b>PARMESAN CRUSTED CHICKEN BREAST</b>	21.95
Spring Garlic Potato gnocchi, Shaved Spring Vegetable Salad, Romesco Sauce	
<b>CAST IRON SEARED BERKSHIRE PORK CHOP</b>	28.95
Herb Roasted Fingerling Potatoes, Shaved Brussels Sprout and Bacon Salad, Grilled Ramps, Brown Butter	
<b>GRILLED PRIME HANGAR STEAK</b>	27.95
Hand Cut Sea Salt French Fries, Roasted Garlic Aioli, Red Wine Horseradish Jus	

## SIMPLY PREPARED FISH



**LOCH DUART SALMON\* ~ 27.95    SESAME CRUSTED AHI TUNA\* ~ 31.95    COLOSSAL SHRIMP ~ 26.95**

**GEORGES BANK SWORDFISH ~ 31.95    PAN SEARED JUMBO SEA SCALLOPS ~ 28.95**

SERVED WITH CHOICE OF TWO SMALL SIDES

## CHOPHOUSE CLASSICS

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## CHOPHOUSE SAUCES – 2.50

Max's Steak ~ Red Wine Thyme Jus ~ Richard's Béarnaise ~ Cognac Peppercorn Cream

Foie Gras Butter ~ Lemon Beurre Blanc ~ Yuzu Soy Vinaigrette



## SIDES

<b>BALSAMIC GRILLED VEGETABLES</b>	8.95		<b>“ALL CRUST” POTATO GRATIN</b>	7.95
<b>BAKED POTATO AND “FIXINS”</b>	6.95		<b>TRUFFLED FRENCH FRIES</b>	7.95
<b>BACON ROASTED BRUSSELS SPROUTS</b>	6.95		<b>GRILLED ASPARAGUS</b>	7.95
<b>WILD MUSHROOMS AND VIDALIA ONIONS</b>	7.95		<b>CREAMED SPINACH GRATIN</b>	7.95
<b>TRUFFLED POTATO TOTS</b>	6.95		<b>MASHED YUKON GOLD POTATOES</b>	7.95
<b>ROASTED FINGERLING POTATOES</b>	8.95		<b>SWEET POTATO FRIES</b>	6.95
<b>BROCCOLI RABE AND SAUSAGE</b>	8.95		<b>HAND CUT FRIES</b>	6.95



\* 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.*

*Private party dining is available for 15 to 50.*