

WINES BY THE GLASS

WHITE

BLANCO NIEVA, VERDEJO	11	LEITZ, "LEITZ OUT", RIESLING	11
VALDO, PROSECCO	8.5	THE CROSSINGS, SAUVIGNON BLANC	10
MARGUET "GRAND CRU", CHAMPAGNE	17.5	MARCO FELLUGA, PINOT GRIGIO	11
NATHANSON CREEK, WHITE ZINFANDEL	7	CAVE DE LUGNY, MACON, CHARDONNAY	11
CA'DONINI, PINOT GRIGIO	8	SCOTT FAMILY VINEYARDS, CHARDONNAY	15
EXCELSIOR, CHARDONNAY	9	ANDRÉ BRUNEL, "BECASSONE" RHONE BLANC	11
TRIMBACH, PINOT BLANC	10	BUCCI, VERDICCHIO	11
PETIT CHAPEAU, BORDEAUX BLANC	10	J & S DAUVISSAT, CHABLIS, CHARDONNAY	16

RED

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

WINE DIRECTOR'S PICKS

PACO & LOLA ALBARIÑO, 2011, RIAS BAIXAS, SPAIN 12.5

lovely citrus and almond aromas with a juicy candied citrus peel tang keeping flavors lively

CABERNET SAUVIGNON, ACHAVAL FERRER, 2011, MENDOZA, ARGENTINA 16

savory and floral with scents of lavender and flavors of dark brooding black fruit on a dry frame

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

STARLIGHT GARDENS

SPRING GARLIC POTATO LEEK SOUP

Bleu Cheese, Bacon 8

HOUSEMADE SHORT RIB PASTRAMI

Beet Coleslaw, Swiss Cheese, Mustard, Rye 13

BEEF TARTARE *

Sous Vide Farmers Egg, Tomato Marmalade, Caper Relish

Focaccia, Pickled Mustard Seeds 14

MARYLAND JUMBO LUMP CRAB CAKE

Cornichons, Cured Lemon, Celery Leaves, Radish

Tabasco Aioli, Fingerling Chips 15

APPETIZERS

PANKO CRUSTED CALAMARI

Asian Vegetable Salad, Sambal Aioli 12

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

THAI GRILLED SHRIMP

Papaya, Hearts of Palm, Mango, Peanuts

Crispy Plantains, Nuoc Cham 11

SALADS

TUSCAN KALE SALAD 10

Shaved Prosciutto, Oven Roasted Tomatoes, Pinenuts
Brioche Croutons, Garlic-Lemon Vinaigrette

HAND GATHERED CALIFORNIA FIELD GREENS 7

Sherry Mustard Seed Vinaigrette or Non-Fat Sherry Spritz

WEDGE SALAD 10

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

MAX'S CHOPPED SALAD 9

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

LEAVES OF YOUNG ROMAINE WITH 9

CLASSIC CAESAR DRESSING
Parmesan Tuile, Roasted Garlic, White Anchovy



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	
BALSAMIC ROASTED RACK OF LAMB *	39
Artichokes, Peas, Sunburst Squash, Chickpea Puree, Port Wine Cherry Jus	
VEGETABLE LASAGNA	22
Housemade Spinach Pasta, Broccoli Rabe, Roasted Garlic, Baby Squash, Fresh Mozzarella, Pinenuts Confit Cherry Tomatoes, Crispy Kale	
TOMATO CRUSTED ALASKAN HALIBUT	29
Lemon Basil Zucchini Noodle Salad, Sweet Peas, Baby Pea Tendrils, Chorizo Vinaigrette	
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	
GRILLED NEW YORK STRIP STEAK AND CHIPOTLE LIME GLAZED JUMBO SHRIMP *	34
Charred Romaine, Roasted Peppers, Red Onions, Sofrito	



SIMPLY PREPARED FISH

SERVED WITH COCONUT BASMATI RICE

LOCH DUART SALMON * ~ 25

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 Bleu 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 SIGNATURE 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 Bleu 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 Bleu 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.