

entrees

WILD COHO SALMON
cal abro ricotta gnocchi, spinach, summer squash, cipol l ini onions
smoked tomato butter 27

SEA SCALLOPS A LA PLANCHA
parmesan fl an, shaved asparagus, piquil l o peppers, marcona al monds
truffl ed pea sauce 28

RAMP PESTO MARINATED MURRAY'S CHICKEN
house made sausage, broccol i rabe, oven roasted tomato, fingerl ing potatoes 23

SESAME CRUSTED AHI TUNA
wasabi tobiko potato puree, pea tendril s, l ong beans
shiitake mushrooms, yuzu soy sauce 28

PORCINI-BLACK GARLIC CRUSTED VEAL CHOP
bacon-onion "carbonara" sweet peas, bl ack pepper jus 35

ZUCCHINI WRAPPED ALASKAN HALIBUT
sweet peas, asparagus, fava beans, roasted grape tomatoes
red pepper vinaigrette 29

simpl y prepared fish

WILD COHO SALMON 24

AHI TUNA 25

ATLANTIC SWORDFISH 27

chophouse cl assics

MAX'S "WORLD FAMOUS" KANSAS CITY STRIP STEAK 43

STEAK AU POIVRE 39

FILET MIGNON 32/39 max cut

AGED NEW YORK STRIP STEAK 32/39 max cut

THE STEAK A LA MAX 43
rogue river smoked bl ue cheese

COFFEE RUBBED "COWBOY CUT" BEEF RIB CHOP 43
red onion jam

*BRANDT BEEF CUT OF THE DAY A.Q.
*brandt beef, raised in a humane and natural environment
is hand sel ected by eric brandt excl usivel y
for the max restaurant group

chophouse sauces

MAX'S STEAK SAUCE
RICHARD'S BÉARNAISE SAUCE
COGNAC PEPPERCORN CREAM
LEMON BEURRE BLANC

RED WINE THYME JUS
MAYTAG BLUE CHEESE SAUCE
FOIE GRAS BUTTER
YUZU SOY VINAIGRETTE

sides

BAKED POTATO AND "FIXINS" 7	GRILLED VEGETABLES 8
TRUFFLED POTATO TOTS 7	SWEET POTATO FRIES 7
WILD MUSHROOMS AND VIDALIA ONIONS 9	COTTAGE FRIES, MAYTAG BLUE CHEESE 6
YUKON GOLD POTATO PUREE 7	TRUFFLED FRENCH FRIES 7
ASPARAGUS WITH HOLLANDAISE 9	BACON ROASTED FINGERLING POTATOES 7
CREAMED SPINACH GRATIN 8	BROCCOLI RABE, ROASTED GARLIC 6
STEAMED SPINACH 7	SAUTÉ OF SPRING VEGETABLES 7

"thoroughl y cooking meats, poul try, seafood, shel l fish or eggs
reduces the risk of food borne ill ness"

18% gratuity wil l be added to par ties of 10 or more
private party dining is avail abl e for 15 to 50

wines by the glass

~white~

MIONETTO, PROSECCO	8.5	DR. LOOSEN, "DR. L" REISLING	11
VEUVE CLICQUOT, "YELLOW LABEL"	17.5	MOHUA, SAUVIGNON BLANC	10
NATHANSON CREEK, WHITE ZINFANDEL	7	MONTINORE, PINOT GRIS, RESERVE	11
CANALETTO, PINOT GRIGIO	8	MICHEL BARRAUD, CHARDONNAY	
BLANCO NIEVA, VERDEJO	11	"MACON VILLAGES"	11
ESTANCIA, CHARDONNAY	9	FERRARI CARANO, "TRE TERRE"	
PAUL ZINCK, PINOT BLANC	10	CHARDONNAY	15
ST. SUPERY, SAUVIGNON BLANC	10	ST. ROMAIN, CHARDONNAY	
		H&G BUISSON	15

~red~

HUARPE LANCATAY, MALBEC	9.5	COLUMBIA CREST, "TWO VINES"	
DEYDIER CHATEAUNEUF DU PAPE	20	CABERNET SAUVIGNON	8
SEA GLASS, PINOT NOIR	9.5	PAVILION CABERNET SAUVIGNON	10
ANGOVE, SHIRAZ-VIOGNIER	10	MAX FAMILY CUVEE, MERITAGE	13.5
VILLA MT EDEN, RESERVE, ZINFANDEL	10	SEA RIDGE, MERLOT	8.5
GROVE STREET MERLOT	11	TINTARA, SHIRAZ	13.5
VINA ALBERDI, RIOJA RESERVA	13	LAETITIA "ESTATE" PINOT NOIR	13.5
PERRIN "NATURE" COTES DU RHONE	10	BELLE GLOS, "MEIOMI", PINOT NOIR	15
TRAPPOLINI, "CENERETO"	10	HALL CABERNET	19.5
ST. SUPERY, "ELU" (BEST VALUE...WAS \$30)	15		

for the table

MOZZARELLA TASTING
buratta, prosciutto-mozzarella roulade, basil mozzarella espuma
olive-ciabatta, figs, balsamic "caviar" 13

GRILLED FLATBREAD
pancetta, goat cheese, cherries, artichokes, watercress 11

PANKO CRUSTED CALAMARI
asian vegetable salad, sesame citrus vinaigrette, sambal aioli 12

appetizers

SPRING GARLIC AND ARTICHOKE "CHOWDER"
brioche croutons 7

BREWTUS MAXIMUS A.P.A. STEAMED BLUE HILL BAY MUSSELS
crispy cherry peppers, grilled country bread 10

LOBSTER BENEDICT
poached farm egg, asparagus, puff pastry tart, lobster hollandaise 13

WOK SEARED AHI TUNA
furikake, pickled cucumber salad, wasabi and spicy mustard 14

MARYLAND JUMBO LUMP CRAB CAKE
hearts of palm, ruby grapefruit, citrus vanilla sauce 15

salads

LEAVES OF YOUNG ROMAINE WITH CLASSIC CAESAR DRESSING
parmesan tuille, roasted garlic, white anchovy 9

FARMERS MARKET SALAD
starlight gardens organic baby greens, radish, cave aged cheddar
fava beans, ramp ranch dressing 11

MAX'S CHOPPED SALAD
gorgonzola cheese and sherry mustard seed vinaigrette
or non-fat sherry spritz 9

HAND GATHERED CALIFORNIA FIELD GREENS
sherry mustard seed vinaigrette or non-fat sherry spritz 7

IT IS OUR PLEASURE TO PROVIDE A GLUTEN FREE MENU UPON REQUEST
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