

WINES BY THE GLASS

WHITE

MAX FAMILY CUVÉE WHITE , SAUVIGNON BLANC	10	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	VENTANA , CHARDONNAY	13
EXCELSIOR , CHARDONNAY	9	ANDRÉ BRUNEL , "BECASSONE" RHONE BLANC	11
TRIMBACH , PINOT BLANC	10	BUCCI , VERDICCHIO	11
BLANCO NIEVA , VERDEJO	11	JEAN RIJCKAERT , CHARDONNAY	16

RED

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

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, LOBSTER TAILS ***

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

LOBSTER TAILS M/P

APPETIZERS

ROSEDALE FARMS TOMATO GAZPACHO

avocado, smoked paprika tortilla

8

LOBSTER TOAST

Fennel Onion Soubise, Lobster Hollandaise
Cherry Tomatoes, Cured Lemon, Toasted Brioche

14

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

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

LEMON RICOTTA STUFFED SQUASH BLOSSOMS

Basil Tomato Sauce, Micro Basil 12

SALADS

HAND GATHERED CALIFORNIA FIELD GREENS

Sherry Mustard Seed Vinaigrette or Non-Fat Sherry Spritz 7

WEDGE SALAD

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

10

MAX'S CHOPPED SALAD

Gorgonzola Cheese and Sherry Mustard Seed
Vinaigrette or Non-Fat Sherry Spritz 9

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

Parmesan Tuile, Roasted Garlic, White Anchovy 9



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	
THREE CHEESE RAVIOLI	23
Farmers Market Vegetable Ratatouille, Dehydrated Rosedale Farms Tomatoes, Gary’s Garlic Scape Pesto	
PROSCIUTTO WRAPPED ALASKAN HALIBUT	29
Saffron Pearl Pasta, Cherry Tomatoes, Artichokes, Peas, Fennel, Tomato Lobster Jus	
JUMBO SHRIMP AND SEA SCALLOPS	29
Rosedale Farms Summer Vegetable Corn Succotash, Frisee, Lemon Shallot Dressing, Red Pepper Puree	
WASABI-PANKO CRUSTED AHI TUNA *	28
Coconut Basmati Rice, Mango Cucumber Salad, Pineapple Ginger Glaze	
BUTTERMILK BRINED SPRINGER MOUNTAIN CHICKEN	24
Tasso-Cornbread Stuffing, Rosedale Farms Green Beans, Cipollini Onion, Tabasco Honey Glaze	
HONEY GLAZED LONG ISLAND DUCK BREAST	28
Ginger Mushroom Fried Rice, Sugar Snap Peas, Roasted Peaches, Cherry Lavender Jus	



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			
BONE IN FILET MIGNON	49		MAX’S SIGNATURE KANSAS CITY STRIP STEAK *	43



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

BALSAMIC GRILLED VEGETABLES	8		TRUFFLED FRENCH FRIES	7
BAKED POTATO AND “FIXINS”	6		ASPARAGUS WITH HOLLANDAISE	9
TRUFFLED POTATO TOTS	6		CREAMED SPINACH GRATIN	7
SWEET POTATO FRIES	6		YUKON GOLD POTATO PUREE	7
WILD MUSHROOMS AND VIDALIA ONIONS	7		SEARED SPINACH, Pinenuts, Golden Raisins	6
COTTAGE FRIES, Maytag Bleu Cheese	6		SWEET CORN SUCCOTASH	7



* 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.