

## entrees

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

SEA SCALLOPS A LA PLANCHA  
corn nugget crab cake, frisee, roasted peppers, bacon vinaigrette  
truffle hollandaise 28

HARISSA RUBBED CRYSTAL VALLEY FARMS CHICKEN  
orzo, chickpeas, artichokes, olives, shaved squash, pine nuts  
sundried tomatoes 23

SESAME CRUSTED AHI TUNA  
wasabi tobiko potato puree, pea tendrils, long beans  
shiitake mushrooms, yuzu soy sauce 28

PORCINI-BLACK GARLIC CRUSTED VEAL CHOP  
sweet corn "polenta", pea tendrils, asparagus, wild mushrooms, red wine jus 35

PROSCIUTTO WRAPPED ALASKAN HALIBUT  
confit heirloom tomatoes, saffron scented fingerling potatoes, fennel  
roasted peppers, orange coriander vinaigrette 29

## simply prepared fish

WILD COHO SALMON 24

AHI TUNA 25

ATLANTIC SWORDFISH 27

## chophouse classics

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

STEAK AU POIVRE 39

FILET MIGNON 32 or 39 max cut

AGED NEW YORK STRIP STEAK 32 or 39 max cut

THE STEAK A LA MAX 43  
rogue river smoked blue cheese

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

\*BRANDT BEEF CUT OF THE DAY A.O.  
\*brandt beef, raised in a humane and natural environment  
is hand selected by eric brandt exclusively  
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

TRUFFLED POTATO TOTS 7

WILD MUSHROOMS AND VIDALIA ONIONS 9

YUKON GOLD POTATO PUREE 7

ASPARAGUS WITH HOLLANDAISE 9

CREAMED SPINACH GRATIN 8

GRILLED VEGETABLES 8

SWEET POTATO FRIES 7

COTTAGE FRIES, MAYTAG BLUE CHEESE 6

TRUFFLED FRENCH FRIES 7

BACON ROASTED FINGERLING POTATOES 7

STEAMED SPINACH 7

"thoroughly cooking meats, poultry, seafood, shellfish or eggs  
reduces the risk of foodborne illness"

18% gratuity will be added to parties of 10 or more  
private party dining is available 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  
fresh buratta, garlic oil, basil salt, housemade prosciutto-mozzarella rollade  
tomato-mozzarella bruschetta 13

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

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

## appetizers

ROSEDALE FARMS SWEET CORN SOUP  
buttered popcorn 7

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

LOBSTER TOSTADA  
housemade tortillas, avocado, charred corn, pickled jalapeno 13

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

MARYLAND JUMBO LUMP CRAB CAKE  
almonds, cucumbers, piquillo peppers, green gazpacho sauce 15

## salads

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

LOCAL HEIRLOOM TOMATO SALAD  
panzanella salad, basil, balsamic "caviar" 12

FARMERS MARKET SALAD  
starlight gardens organic baby greens, beaver brook farms cheese, radish  
olive ciabatta croutons, white balsamic vinaigrette 10

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