

## 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 |
| CA DONINI, PINOT GRIGIO          | 8    | MICHEL BARRAUD, CHARDONNAY     |    |
| BUIL & GINÉ, 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"      |      |
| AIA VECCHIA, "LAGONE" SUPERTUSCAN         | 13  | CABERNET SAUVIGNON               | 8    |
| SEA GLASS, PINOT NOIR                     | 9.5 | PAVILION CABERNET SAUVIGNON      | 10   |
| ANGOVE, SHIRAZ-VOIGNIER                   | 10  | MAX FAMILY CUVÉE, 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   |
| ST. SUPERY, "ELU" (BEST VALUE...WAS \$30) | 15  | HALL CABERNET                    | 19.5 |

## for the table

### CHEESE SAMPLING

gorgonzola stuffed figs, smoked mozzarella | a belgnet, burrata  
grilled figs, fig balsamic 13

### GRILLED FLATBREAD

wild mushrooms, caramelized onion, truffled ricotta cheese, watercress 11

### PANKO CRUSTED CALAMARI

asian vegetable salad, sesame citrus vinaigrette, sambal aioli 12

## appetizers

### SUGAR PIE PUMPKIN AND CARAMELIZED ONION SOUP

gruyere cheese, croutons 7

### BREWTUS MAXIMUS A.P.A. STEAMED BLUE HILL BAY MUSSELS

house made sausage and peppers, grilled country bread 10

### CALABRO RICOTTA TORTELLINI

rosedale farms butternut squash, candied bacon, shaved apple, pumpkin seeds  
brown butter glaze 13

### WOK SEARED AHI TUNA

furikake, pickled cucumber salad, wasabi and spicy mustard 14

### MARYLAND JUMBO LUMP CRAB CAKE

asparagus puree, tartar sauce, saffron vinaigrette 15

## salads

### LEAVES OF YOUNG ROMAINE WITH CLASSIC CAESAR DRESSING

parmesan tuille, roasted garlic, white anchovy 9

### DUCK AND FIG SALAD

duck confit, grilled figs, pomegranate seeds, candied walnuts, honey fig vinaigrette 12

### FALL HARVEST SALAD

belton orchards apple, cave aged cheddar, endive, watercress, pumpkin bread croutons  
cider mustard 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

## entrees

WILD COHO SALMON  
calabro ricotta gnocchi, spinach, summer squash, cipollini onions  
smoked tomato butter 27

SURF AND TURF  
bomster brothers sea scallops, sweet onion soubise, horseradish braised short rib  
all crust potato gratin, apple salad, braising jus 29

CRYSTAL VALLEY FARMS CHICKEN TWO WAYS  
braised leg, roasted breast, farro, rosedale farms acorn squash  
crispy skin, natural jus 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  
pancetta, broccolini rabe, cipollini onions, porcini mushroom jus 36

ROASTED BLOCK ISLAND SWORDFISH  
parmesan crusted asparagus, chive potato puree, orange coriander 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 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

\*BRANDT BEEF CUT OF THE DAY A.Q.  
\*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         | RED WINE THYME JUS       |
| RICHARD'S BÉARNAISE SAUCE | MAYTAG BLUE CHEESE SAUCE |
| COGNAC PEPPERCORN CREAM   | FOIE GRAS BUTTER         |
| LEMON BEURRE BLANC        | 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            | STEAMED SPINACH 7                   |

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

18% gratuity will be added to parties of 10 or more  
private party dining is available for 15 to 50