

## ENTREES

<b>LOCH DUART SALMON A LA PLANCHA</b>	27
Black Pepper-Leek Potato Gnocchi, Bacon, Spinach, Sungold Tomatoes, Rosedale Farms Corn Saffron Sauce	
<b>FIVE SPICED ROASTED LONG ISLAND DUCK BREAST</b>	32
Rosedale Farms Butternut Squash, Apple-Fig Stuffing, Roasted Brussels Sprouts, Port Wine Huckleberry Sauce	
<b>WASABI-PANKO CRUSTED AHI TUNA</b>	28
Coconut Basmati Rice, Mango Cucumber Salad, Pineapple Ginger Glaze	
<b>ESPELETTE SPICED BLOCK ISLAND SWORDFISH</b>	29
Gigante Beans, Oven Roasted Peppers, Broccoli Rabe, Castelvetro Olives, Cured Lemon, Tomato Lobster Sauce	
<b>VEGETARIAN CANNELONI</b>	22
Wild Mushrooms, Calabro Ricotta, Starlight Gardens Braising Greens, Cashew Pesto, Carrot Bolognese	
<b>JUMBO SHRIMP AND SEA SCALLOPS</b>	29
Housemade Meyer Lemon Fettuccine, Asparagus, Confit Cherry Tomatoes, Pancetta-Artichoke Carbonara	
<b>ROASTED SPRINGER MOUNTAIN CHICKEN</b>	24
Porcini-Buttermilk Waffle, Starlight Gardens Butternut Squash, Swiss Chard, Black Truffle Chicken Jus	
<b>ZINFANDEL MARINATED SKIRT STEAK</b>	29
Creamy Wild Mushroom Homefries, Smoked Blue Cheese, Crispy Shallots, Arugula, Red Wine Jus	



### SIMPLY PREPARED FISH

LOCH DUART SALMON ~ 24

SESAME CRUSTED AHI TUNA ~ 25

BLOCK ISLAND SWORDFISH ~ 26

PAN SEARED JUMBO SEA SCALLOPS ~ 25

### CHOPHOUSE CLASSICS

<b>MAX'S "WORLD FAMOUS" KANSAS CITY STRIP STEAK</b>	43	<b>FILET MIGNON OSCAR STYLE</b>	42
		Crab, Asparagus, Béarnaise	
<b>AGED NEW YORK STRIP STEAK</b>	38	<b>MAX'S SIGNATURE BONE-IN FILET MIGNON</b>	49
<b>AGED NEW YORK STRIP A LA MAX</b>	41		
Cato Corners Black Ledge Blue Cheese			
<b>AGED NEW YORK STRIP AU POIVRE</b>	39	<b>*BRANDT BEEF CUT OF THE DAY</b>	AQ
<b>FILET MIGNON</b>	36	*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 Blue Cheese Sauce  
Cognac Peppercorn Cream ~ Foie Gras Butter ~ Lemon Beurre Blanc ~ Yuzu Soy Vinaigrette



### SIDES

<b>ROASTED BRUSSELS SPROUTS</b>	6	<b>BUTTERNUT SQUASH APPLE STUFFING</b>	6
<b>GRILLED VEGETABLES</b>	8	<b>TRUFFLED FRENCH FRIES</b>	7
<b>BAKED POTATO AND "FIXINS"</b>	6	<b>ASPARAGUS WITH HOLLANDAISE</b>	9
<b>TRUFFLED POTATO TOTS</b>	5	<b>BACON ROASTED FINGERLING POTATOES</b>	7
<b>SWEET POTATO FRIES</b>	6	<b>CREAMED SPINACH GRATIN</b>	7
<b>WILD MUSHROOMS AND VIDALIA ONIONS</b>	8	<b>YUKON GOLD POTATO PUREE</b>	7
<b>COTTAGE FRIES, Maytag Blue Cheese</b>	6	<b>SEARED SPINACH</b>	5



*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.*

## WINES BY THE GLASS

### WHITE

MILBRANDT, RIESLING (ON DRAFT)	8.5	DR. LOOSEN, "DR. L" REISLING	11
BLANCO NIEVA, VERDEJO	11	MOHUA, SAUVIGNON BLANC	10
VALDO, PROSECCO	8.5	LECHTHALER, PINOT GRIGIO	11
MARGUET "GRAND CRU", CHAMPAGNE	17.5	LE LAC, MACON, CHARDONNAY	11
NATHANSON CREEK, WHITE ZINFANDEL	7	TALBOTT, "KALI HART", CHARDONNAY	15
CA'DONINI, PINOT GRIGIO	8	H&G BUISSON, CHARDONNAY, "ST ROMAIN"	15
EXCELSIOR, CHARDONNAY	9	VIIGNIER, JEMROSE, "EGRET POND VINEYARD"	12
TRIMBACH, PINOT BLANC	10	ALBARINO, LEGADO DEL CONDE	9
L'ESCARGOT, SAUVIGNON BLANC	10		

### RED

HUARPE LANCATAY, MALBEC	9.5	LOS VASCOS, CABERNET SAUVIGNON	8
AIA VECCHIA, "LAGONE" SUPERTUSCAN	13	HEDGES, "CMS" MERITAGE	10
BUENA VISTA, PINOT NOIR	9.5	MAX FAMILY CUVÉE, MERITAGE	13.5
VILLA MT EDEN, RESERVE, ZINFANDEL	10	TINTARA, SHIRAZ	13.5
MICHAEL POZZAN, MERLOT	11	CALERA, PINOT NOIR	15
VINA ALBERDI, RIOJA RESERVA	13	PERRIN, "NATURE" COTES DU RHONE	10
ASCHERI, BAROLO	20 25	HALL, CABERNET SAUVIGNON	20 35



### FOR THE TABLE

#### TUSCAN ANTIPASTO ~ 14

Porchetta, Marinated Artichokes, Chickpea Stuffed Piquillo Pepper, Crispy Olives, Herbed Ricotta, Grilled Filone

#### PANKO CRUSTED CALAMARI ~ 12

Asian Vegetable Salad, Sesame Citrus Vinaigrette, Sambal Aioli

### RAW BAR PLATTERS

*The freshest assortment of shellfish*

LOBSTER TAIL, COLOSSAL SHRIMP, OYSTERS, CLAMS MUSSELS, CALAMARI SALAD with accompaniments	
SHELLFISH SAMPLER (FOR 2)	29
HI-RISE OF SEAFOOD (FOR 4 TO 6)	59



### ON THE ROCKS

COLOSSAL SHRIMP	each 4.50
CLAMS ON THE HALF SHELL	each 1.50
DAILY SELECTION OF OYSTERS	each 2.25
½ MAINE LOBSTER TAIL	9
WHOLE MAINE LOBSTER TAIL	18



### APPETIZERS

SHRIMP AND MUSSEL BOUILLABAISSE Rouille, Crostini	9	WOK SEARED AHI TUNA Furikake, Pickled Cucumber Salad, Wasabi Spicy Mustard	14
GRILLED SHRIMP AND GRITS Melted Cave Aged Cheddar Polenta Andouille Creole Sauce	11	CALVADOS BRAISED BEEF SHORT RIB Spiced Apple, Pomegranate Seeds, Apple Beet Salad	12
MARYLAND JUMBO LUMP CRAB CAKE Asparagus Puree, Tartar Sauce, Saffron Vinaigrette	15	STEAMED BLUE HILL BAY MUSSELS Saffron-Mustard Sauce, Garlic Confit, Grilled Filone	9
HUDSON VALLEY FOIE GRAS DUO Torchon, Fig Puree, Duck Prosciutto, Ice Cream Cardamom, Orange Glaze, Pizzelle	15		



### SALADS

LEAVES OF YOUNG ROMAINE WITH CLASSIC CAESAR DRESSING Parmesan Tuile, Roasted Garlic, White Anchovy	9	AUTUMN HARVEST SALAD Honey Crisp Apples, Belgian Endive, Radicchio Housemade Bacon, Pumpkin Bread Croutons Cheddar dressing	10
STARLIGHT GARDENS ROASTED BEET SALAD Black Mission Fig, Marcona Almonds, Duck Confit, Arugula Frisee, Goat Cheese, Honey Fig Vinaigrette	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		



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