

WINES BY THE GLASS

WHITE

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

<p>HUARPE LANCATAY, MALBEC 9.5</p> <p>AIA VECCHIA, "LAGONE" SUPERTUSCAN 13</p> <p>BUENA VISTA, PINOT NOIR 9.5</p> <p>VILLA MT EDEN, RESERVE, ZINFANDEL 10</p> <p>MICHAEL POZZAN, MERLOT 11</p> <p>VINA ALBERDI, RIOJA RESERVA 13</p> <p>PERRIN, "NATURE" COTES DU RHONE 10</p> <p>ST. SUPERY, "ELU" (BEST VALUE...WAS \$30) 15 30</p>	<p>COLUMBIA CREST, "TWO VINES" CABERNET SAUVIGNON 8</p> <p>HEDGES, "CMS" MERITAGE 10</p> <p>MAX FAMILY CUVÉE, MERITAGE 13.5</p> <p>TINTARA, SHIRAZ 13.5</p> <p>CALERA, PINOT NOIR 15</p> <p>HALL, CABERNET SAUVIGNON 20 35</p>
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FOR THE TABLE

ROSEDALE FARM TOMATO CAPRESE ANTIPASTO ~14

Sungold Cherry Tomatoes, Prosciutto, Castelvetrano Olives, Basil, Gary's Farm Crispy Roasted Garlic Cherry Peppers, Mozzarella, Grilled Crostini, Herbed Ricotta, Basil Salt

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

ROSEDALE FARMS SWEET CORN BISQUE Brioche Croutons	8	WOK SEARED AHI TUNA Furikake, Pickled Cucumber Salad, Wasabi Spicy Mustard	14
TEMPURA SHRIMP Watermelon, Pea Tendrils, Sesame Seed, Cucumber Thai Chili Lime Vinaigrette	12	GARY'S GARLIC FARMS TOMATO TARTE TATIN Basil Marinated Cherry Tomatoes, Olives Aged Balsamic Vinegar	11
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			

SALADS

LEAVES OF YOUNG ROMAINE WITH CLASSIC CAESAR DRESSING Parmesan Tuile, Roasted Garlic, White Anchovy	9	FARMER'S MARKET SALAD Starlight Gardens Baby Greens, Sungold Tomatoes Simsbury Organic's Lemon Cucumber Cato's Corner Bloomsday Cheese White Balsamic Vinaigrette	10
"BLT" SALAD Rosedale Farms Butter Lettuce, Tomatoes, Red Onions Country Fried Bacon, Gary's Garlic Scape-Buttermilk 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		



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

WILD ALASKAN SALMON A LA PLANCHA	27
Black Pepper-Leek Potato Gnocchi, Bacon, Spinach, Sungold Tomatoes, Rosedale Farms Corn Saffron Sauce	
GRILLED KUROBUTA PORK CHOP	26
Crushed Fingerling Potatoes, Castelvetrano Olives, Roasted Fennel, Broccoli Rabe, House made Sausage	
WASABI-PANKO CRUSTED AHI TUNA	28
Coconut Basmati Rice, Mango Cucumber Salad, Pineapple Ginger Glaze	
BLOCK ISLAND SWORDFISH	29
Roasted Sungold Tomato Orzo Salad, Prosciutto, Yellow Beans, Cucumbers, Tomato Jus	
STARLIGHT GARDENS HEIRLOOM TOMATO LASAGNA	22
Housemade Pasta, Rosedale Farms Summer Squash, Ricotta, Eggplant, Basil & Pine Nut Salad	
PAN SEARED JUMBO SEA SCALLOPS	29
Native Lobster & Corn Summer Vegetable Succotash, Frisee, Roasted Peppers, Herb Puree	
HERB ROASTED SPRINGER CHICKEN	23
Panzanella Salad, Crispy Tomatoes, Cucumber, Red Onion, Peppers, Olive Ciabatta Croutons, Caper Vinaigrette	
ZINFANDEL MARINATED SKIRT STEAK	29



SIMPLY PREPARED FISH

WILD ALASKAN SALMON ~ 24	SESAME CRUSTED AHI TUNA ~ 25
BLOCK ISLAND SWORDFISH ~ 26	PAN SEARED JUMBO SEA SCALLOPS ~ 25

CHOPHOUSE CLASSICS

MAX'S "WORLD FAMOUS" KANSAS CITY STRIP STEAK	43	FILET MIGNON OSCAR STYLE	42
AGED NEW YORK STRIP STEAK		Crab, Asparagus, Béarnaise	
AGED NEW YORK STRIP A LA MAX	41	MAX'S SIGNATURE BONE-IN FILET MIGNON	49
Cato Corners Black Ledge Blue Cheese			
AGED NEW YORK STRIP AU POIVRE	39	*BRANDT BEEF CUT OF THE DAY	AQ
FILET MIGNON	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

SWEET CORN SUCCOTASH	7	GRANDMA MORTONS POSH SQUASH	6
GRILLED VEGETABLES	7	TRUFFLED FRENCH FRIES	7
BAKED POTATO AND "FIXINS"	6	ASPARAGUS WITH HOLLANDAISE	9
TRUFFLED POTATO TOTS	5	BACON ROASTED FINGERLING POTATOES	7
SWEET POTATO FRIES	5	CREAMED SPINACH GRATIN	8
WILD MUSHROOMS AND VIDALIA ONIONS	7	YUKON GOLD POTATO PUREE	6
COTTAGE FRIES, Maytag Blue Cheese	6	SEARED SPINACH	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.