

## gluten free entrees

- WILD COHO SALMON  
yukon gold potato puree, spinach, summer squash, cipolini onions  
smoked tomato butter 27
- SEA SCALLOPS A LA PLANCHA  
parmesan flan, shaved asparagus, piquillo peppers, marcona almonds  
truffled pea sauce 28
- RAMP PESTO MARINATED MURRAY'S CHICKEN  
house made sausage, broccolini rabe, oven roasted tomato, fingerling potatoes 23
- SESAME CRUSTED AHI TUNA  
wasabi tobiko potato puree, asian vegetables, gluten free soy sauce 28
- GRILLED VEAL CHOP  
bacon-onion "carbonara" sweet peas, black pepper jus 35
- ZUCCHINI WRAPPED ALASKAN HALIBUT  
sweet peas, asparagus, fava beans, roasted grape tomatoes  
red pepper vinaigrette 29

## gluten free simply prepared fish

- WILD COHO SALMON 24
- AHI TUNA 25
- ATLANTIC SWORDFISH 27

## gluten free chophouse classics

- MAX'S "WORLD FAMOUS" KANSAS CITY STRIP STEAK 43
- STEAK AU POIVRE 39
- FILET MIGNON 32/39 max cut
- AGED NEW YORK STRIP STEAK 32/39 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.Q.  
\*brandt beef, raised in a humane and natural environment  
is hand selected by eric brandt exclusively  
for the max restaurant group

## gluten free chophouse sauces

- COGNAC PEPPERCORN CREAM SAUCE
- FOIE GRAS BUTTER
- RICHARD'S BÉARNAISE
- THYME SCENTED JUS
- CITRUS BEURRE BLANC

## gluten free sides - 8

- WILTED BABY SPINACH
- BAKED POTATO AND "FIXINS"
- BACON ROASTED FINGERLING POTATOES
- SAUTÉ SPRING VEGETABLES
- WILD MUSHROOMS AND VIDALIA ONION
- BROCCOLI RABE AND ROASTED GARLIC
- YUKON GOLD POTATO PUREE
- ASPARAGUS WITH HOLLANDAISE

## gluten free desserts

PLEASE ORDER THESE GLUTEN FREE DESSERTS  
ALONG WITH ENTREE SELECTIONS

- FLOURLESS CHOCOLATE CAKE  
7.95
- CRÈME BRÛLÉE  
fresh berries 7.95
- ICE CREAMS AND SORBETS  
6.95

## Gluten Free Menu 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		

gluten free beer:

*redbridge beer 4.95*

*harpoon cider 4.95*

~ Gluten Free Rolls Available Upon Request ~

### gluten free appetizers

SPRING GARLIC AND ARTICHOKE "CHOWDER"  
brioche croutons 7

MOZZARELLA TASTING  
buratta, prosciutto-mozzarella rollade, basil mozzarella espuma  
figs, balsamic "caviar" 13

HOUSE MADE SAUSAGE AND PASTA  
gluten free multigrain pasta, broccoli rabe, melted tomato sauce 10

LOBSTER BENEDICT  
poached farm egg, asparagus, gluten free roll, lobster hollandaise 13

REDBRIDGE BEER STEAMED BLUE HILL BAY MUSSELS  
grape tomatoes, cherry peppers 10

WOK SEARED AHI TUNA  
furikake, pickled cucumber salad, wasabi and gluten free soy sauce 14

### gluten free salads

FARMERS MARKET SALAD  
starlight gardens organic baby greens, radish, cave aged cheddar  
fava beans, ramp ranch dressing 11

LEAVES OF YOUNG ROMAINE WITH CLASSIC CAESAR DRESSING  
parmesan tuile, roasted garlic, spanish anchovies 9

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

