



GLUTEN FREE WINES BY THE GLASS

WHITE

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WINE DIRECTOR'S PICKS

JEAN RIJCKAERT, CHARDONNAY, 2010, ARBOIS-JURA 16

intense lime and fresh mint aromas followed by tart mango pit, honeysuckle, and citrus zest flavors

CABERNET SAUVIGNON, HONIG, 2011, NAPA VALLEY, CALIFORNIA 22

powerful yet elegant with pure black currant and blackberry flavors and hints of toasty oak

RAW BAR PLATTERS

The freshest assortment of shellfish

**COLOSSAL SHRIMP, OYSTERS, SNOW CRAB CLAWS
CLAMS, MUSSELS, LOBSTER TAILS ***

with accompaniments

SHELLFISH SAMPLER (FOR 2)* 35.95

HI-RISE OF SEAFOOD (FOR 4 TO 6)* 69.95



ON THE ROCKS

COLOSSAL SHRIMP each 4.50

CLAMS ON THE HALF SHELL * each 1.50

DAILY SELECTION OF OYSTERS * each 2.50

LOBSTER TAILS M/P



APPETIZERS

**ONION, SUGAR PIE PUMPKIN AND
DUCK GRATINÉ**

7.95

BEEF TARTARE*

Quail Egg, Consomme Gelee, Fresh Horseradish
Pickled Radish,

12.95

FIG AND CHEESE

12.95

Prosciutto Wrapped Fig, Burrata Cheese, Balsamic Caviar

PANKO CRUSTED CALAMARI

Asian Vegetable Salad, Sambal Aioli 12.95

WOK SEARED AHI TUNA*

Furikake, Pickled Cucumber, Wasabi Spicy Mustard 14.95

STEAMED BLUE HILL BAY MUSSELS

Saffron-Mustard Sauce, Garlic Confit 9.95



SALADS

HAND GATHERED CALIFORNIA FIELD GREENS

Sherry Mustard Seed Vinaigrette or
Non-Fat Sherry Spritz

7.95

KALE AND PEAR SALAD

Deer Crest Farms Butter Pears, Golden Raisins
Candied Walnuts, Pomegranate Seeds

9.95

Walnut Vinaigrette

WEDGE SALAD

Tomatoes, Blue Cheese, Baby Iceberg Lettuce,
Buttermilk Bacon Dressing

10.95

MAX'S CHOPPED SALAD

Gorgonzola Cheese and Sherry Mustard Seed
Vinaigrette or Non-Fat Sherry Spritz

8.95

**LEAVES OF YOUNG ROMAINE WITH
CLASSIC CAESAR DRESSING**

Parmesan Tuile, Roasted Garlic, White Anchovy 9.95



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

GLUTEN FREE ENTREES

- “EVERYTHING” CRUSTED LOCH DUART SALMON*** 27.95
Potato Cake, Asparagus, Pickled Mustard Seeds, Smoked Salmon Salad, Cured Lemon Sauce
- BUTTERNUT SQUASH “STEAKS”** 22.95
Creamed Swiss Chard, Roasted King Trumpet Mushrooms, Cranberry Chutney
- ROASTED BLOCK ISLAND SWORDFISH** 29.95
Lobster Potato Puree, Fennel, Roasted Peppers, Arugula Pesto, Lobster Sauce
- JUMBO SEA SCALLOPS A LA PLANCHA** 28.95
Gluten Free Pasta, Roasted Pork, Spinach, Saffron Lemon Sauce
- WASABI-PANKO CRUSTED AHI TUNA*** 28.95
Coconut Basmati Rice, Mango Cucumber Salad, Pineapple Ginger Glaze
- BUTTERMILK BRINED SPRINGER MOUNTAIN CHICKEN** 24.95
Roasted Fingerling Potatoes, Rosedale Farms Green Beans, Cipollini Onion, Tabasco Honey Glaze
- HONEY GLAZED LONG ISLAND DUCK BREAST*** 28.95
Ginger Mountain Top Oyster Mushroom Fried Rice, Sugar Snap Peas, Roasted Peaches, Cherry Lavender Jus

SIMPLY PREPARED FISH

SERVED WITH COCONUT BASMATI RICE



LOCH DUART SALMON* ~ 25.95 **ATLANTIC SWORDFISH** ~ 26.95 **SESAME CRUSTED AHI TUNA*** ~ 26.95

COLOSSAL SHRIMP ~ 24.95 **PAN SEARED JUMBO SEA SCALLOPS** ~ 27.95

CHOPHOUSE CLASSICS

- | | |
|---|--|
| AGED NEW YORK STRIP STEAK 38.95 | |
| PRIME AGED NEW YORK STRIP 47.95
Crispy Shallots | MAX’S SIGNATURE KANSAS CITY STRIP STEAK 43.95 |
| PRIME AGED RIBEYE 42.95
Bacon Marmalade | BARREL CUT FILET MIGNON 37.95 |
| AGED NEW YORK STRIP A LA MAX 42.95
Cato Corners Black Ledge Bleu Cheese | FILET MIGNON OSCAR 44.95
Jumbo Crab, Asparagus, Sour Cream and Chive Potato Puree
Béarnaise |
| AGED NEW YORK STRIP AU POIVRE 41.95 | |



CHOPHOUSE SAUCES – 2.50

Max’s Steak Sauce ~ Red Wine Thyme Jus ~ Richard’s Béarnaise Sauce ~ Maytag Bleu Cheese Sauce
Cognac Peppercorn Cream ~ Foie Gras Butter ~ Lemon Beurre Blanc ~ Yuzu Soy Vinaigrette



SIDES

- | | |
|---|---|
| BALSAMIC GRILLED VEGETABLES 8.95 | “ALL CRUST” POTATO GRATIN 7.95 |
| BAKED POTATO AND “FIXINS” 6.95 | ASPARAGUS WITH HOLLANDAISE 8.95 |
| BACON ROASTED BRUSSELS SPROUTS 6.95 | YUKON GOLD POTATO PUREE 7.95 |
| WILD MUSHROOMS AND VIDALIA ONIONS 7.95 | SEARED SPINACH Pinenuts, Golden Raisins 6.95 |
| COCONUT BASMATI RICE 5.95 | ROASTED FINGERLING POTATOES 8.95 |



* 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.