

GLUTEN FREE ENTREES

ZINFANDEL MARINATED SKIRT STEAK	29
Creamy Wild Mushroom Homefries, Smoked Blue Cheese, Arugula, Red Wine Jus	
PAN SEARED JUMBO SEA SCALLOPS AND SHRIMP	29
Gluten Free Pasta, Asparagus, Pancetta-Artichoke Carbonara	
SESAME CRUSTED AHI TUNA	28
Coconut Basmati Rice, Mango Cucumber Salad, Pineapple Ginger Glaze	
ROASTED LONG ISLAND DUCK BREAST	26
Butternut Squash Duck Confit Hash, Swiss Chard, Huckleberry Jus	
ROASTED SPRINGER MOUNTAIN CHICKEN	23
Yukon Gold Potato Puree, Roasted Brussels Sprouts, Wild Mushrooms, Truffle Jus	
ESPELETTE SPICED BLOCK ISLAND SWORDFISH	29
Gigante Beans, Oven Roasted Peppers, Broccoli Rabe, Castelvetrano Olives, Cured Lemon, Tomato Lobster Sauce	
LOCH DUART SALMON A LA PLANCHA	27
Fingerling Potatoes, Spinach, Grilled Squash, Herb Puree	
FARMER'S MARKET VEGETARIAN	22
Local Vegetables Customized To Your Dietary Needs	



GLUTEN FREE SIMPLY PREPARED FISH

LOCH DUART SALMON ~ 24	AHI TUNA ~ 25
BLOCK ISLAND SWORDFISH ~ 26	PAN SEARED JUMBO SEA SCALLOPS ~ 25

GLUTEN FREE CHOPHOUSE CLASSICS

MAX'S "WORLD FAMOUS" KANSAS CITY STRIP STEAK	43	MAX'S SIGNATURE BONE-IN FILET MIGNON	49
AGED NEW YORK STRIP STEAK	38	AGED NEW YORK STRIP AU POIVRE	39
AGED NEW YORK STRIP A LA MAX	41	*BRANDT BEEF CUT OF THE DAY	AQ
Cato Corners Black Ledge Blue Cheese		*Brandt Beef, raised in a humane and natural environment, is hand selected by Eric Brandt for Max Downtown	
FILET MIGNON	36		



GLUTEN FREE CHOPHOUSE SAUCES ~ 2.50

Thyme Scented Jus ~ Richard's Béarnaise Sauce ~ Cognac Peppercorn Cream ~ Foie Gras Butter ~ Citrus Beurre Blanc



GLUTEN FREE SIDES

STEAMED SPINACH	8	BAKED POTATO AND "FIXINS"	7
BACON ROASTED FINGERLING POTATOES	7	GRILLED VEGETABLES	8
WILD MUSHROOMS AND VIDALIA ONIONS	8	ROASTED BRUSSELS SPROUTS	7
YUKON GOLD POTATO PUREE	7	ASPARAGUS WITH HOLLANDAISE	9



GLUTEN FREE DESSERTS

Please order these gluten free desserts along with entrée selections

FLOURLESS CHOCOLATE CAKE	8	ICE CREAMS AND SORBETS	7
CRÈME BRULEE	8		

"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.

GLUTEN FREE MENU

WHITE WINES BY THE GLASS

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	VIOGNIER, JEMROSE, "EGRET POND VINEYARD"	12
TRIMBACH, PINOT BLANC	10	ALBARINO, LEGADO DEL CONDE	9
L'ESCARGOT, SAUVIGNON BLANC	10		



RED WINES BY THE GLASS

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



GLUTEN FREE BEER

REDBRIDGE BEER	4.95	HARPOON CIDER	4.95
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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

GLUTEN FREE APPETIZERS

SHRIMP AND MUSSEL BOUILLABAISSE	8	HUDSON VALLEY FOIE GRAS DUO	15
Rouille, Crostini		Torchon, Fig Puree, Duck Prosciutto, Ice Cream	
GRILLED SHRIMP AND GRITS	11	Cardamom, Orange Glaze	
Melted Cave Aged Cheddar Polenta		CALVADOS BRAISED BEEF SHORT RIB	12
Andouille Creole Sauce		Spiced Apple, Pomegranate Seeds, Apple Beet Salad	
WOK SEARED AHI TUNA	14	TUSCAN ANTIPASTO	14
Furikake, Pickled Cucumber Salad, Wasabi, Soy Sauce		Porchetta, Marinated Artichokes, Castelvetrano Olives	
STEAMED BLUE HILL BAY MUSSELS	9	Herbed Ricotta, Chickpea Stuffed Piquillo Pepper	
Saffron-mustard sauce, Garlic Confit		Grilled Gluten Free Crostini	



GLUTEN FREE SALADS

LEAVES OF YOUNG ROMAINE WITH CLASSIC CAESAR DRESSING	9	AUTUMN HARVEST SALAD	10
Parmesan Tuile, Roasted Garlic, White Anchovy		Honey Crisp Apples, Belgian Endive, Radicchio	
STARLIGHT GARDENS ROASTED BEET SALAD	11	Housemade Bacon, Cheddar Dressing	
Black Mission Fig, Marcona Almonds, Duck Confit		MAX'S CHOPPED SALAD	9
Arugula, Frisee, Goat Cheese, Honey Fig Vinaigrette		Gorgonzola Cheese and Sherry Mustard Seed	
HAND GATHERED CALIFORNIA FIELD GREENS	7	Vinaigrette or Non-Fat Sherry Spritz	
Sherry Mustard Seed Vinaigrette or Non-Fat Sherry Spritz			

GLUTEN FREE ROLLS AVAILABLE UPON REQUEST

We only use oils that contain no trans fatty acids for all fried food.

Hunter Morton, Executive Chef



It is important to bring any food allergy you may have to the attention of your server.

Chris Sheehan, Chef de Cuisine