HOUSE SANDWICHES AND PASTAS

SHORT RIB GRILLED CHEESE SANDWICH ~ 13.95
Monterey Jack, Arugula, au Poivre Sauce, Steak Fries

OUR CLASSIC ANGUS BURGER* ~ 13.95
All-natural Certified Angus Niman Ranch Beef, Aged Cheddar Cheese, Tomato, Onion, House Made Pickles, French Fries

ADOBO GRILLED CHICKEN WRAP ~ 12.95
Avocado, Romaine, Tomato, Black Beans, Roasted Pepper Aioli, Crispy Tortilla, Sweet Potato Fries

HOUSE ROASTED TURKEY CLUB ~ 12.95
Applewood Smoked Bacon, Arugula, Tomato, Dijon Aioli, House Made Potato Chips

CHICKEN AND HOUSEMADE SAUSAGE PASTA ~ 14.95
Chicken, Housemade Sausage, Cherry Tomatoes, White Beans, Broccoli Rabe, Mozzarella

MAX A PENNE ~ 13.95
Grilled Chicken, Plum Tomatoes, Escarole, Extra Virgin Olive Oil, Shaved Grana Padano

MAINE LOBSTER MACARONI AND CHEESE GRATIN ~ 18.95
Macaroni, Mascarpone, Pearl Onions, Peas, Field Green Salad

ENTREES

AHI TUNA "POKE"* ~ 18.95
Steamed Asian Vegetables, Baby Bok Choy, Jasmine Rice, Red Chili Sauce

GRILLED MURRAYS CHICKEN BREAST ~ 14.95
Butternut Squash Polenta, Swiss Chard, Cipollini Onions, Mushroom Jus

SAUTÉED MAHI MAHI ~ 16.95
Melted Meyer Lemon Risotto, Asparagus, Fennel, Grapefruit, Champagne Beurre Blanc

CRISPY DUCK CONFIT ~ 16.95
Braised French Lentils, Haricots Verts, Pomegranate Glaze

LOCH DUART SALMON* ~ 17.95
Fingerling Potatoes, Cauliflower, Brussels Sprouts, Red Grapes, Marcona Almonds, Curry Brown Butter

GRILLED NEW YORK STRIP STEAK* ~ 21.95
Grilled Red Onions, Watercress, Roasted Garlic Potato Puree, Red Wine Jus

SIMPLY PREPARED

LOCH DUART SALMON*	15.95	**ROASTED MURRAYS CHICKEN BREAST**	12.95
AHI TUNA*	16.95	**STEAK AU POIVRE***	29.95
MAHI MAHI	15.95	**FILET MIGNON***	29.95
COLOSSAL SHRIMP	16.95		

SAUCES ~ 2.50

Lemon Beurre Blanc ~ Thyme Jus ~ Yuzu Soy Vinaigrette ~ Cognac Peppercorn Cream

SIDES

TRUFFLED POTATO TOTS	5	**SAUTÉED BROCCOLI RABE**	5
STEAMED ASPARAGUS	6	**SWEET POTATO FRIES**	5
FRENCH FRIES	5	**GRILLED VEGETABLES**	6
TRUFFLED FRENCH FRIES	6	**YUKON GOLD POTATO PUREE**	5
SAUTÉED SPINACH	5	**BRUSSELS SPROUTS, GRAPES**	6

Club cuisine menu items are seasonally inspired with a healthy mindset and reduced calories.

** "Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness."*

MAX DOWNTOWN

18% gratuity will be added to parties of 10 or more.
Private party dining is available for 15 to 50.

WINES BY THE GLASS

WHITE

BLANCO NIEVA, VERDEJO 11
VALDO, PROSECCO 8.5
MARGUET "GRAND CRU", CHAMPAGNE 17.5
NATHANSON CREEK, WHITE ZINFANDEL 7
CA'DONINI, PINOT GRIGIO 8
EXCELSIOR, CHARDONNAY 9
TRIMBACH, PINOT BLANC 10
L'ESCARGOT, SAUVIGNON BLANC 10

DR. LOOSEN, "DR. L" REISLING 11
MOHUA, SAUVIGNON BLANC 10
LECHTHALER, PINOT GRIGIO 11
LE LAC, MACON, CHARDONNAY 11
KEN WRIGHT, CHARDONNAY 15
VIOGNIER, JEMROSE, "EGRET POND VINEYARD" 12
ALBARINO, LEGADO DEL CONDE 9

RED

HUARPE LANCATAY, MALBEC 9.5
AIA VECCHIA, "LAGONE" SUPERTUSCAN 13
TOLAINI, "VALDISANTI" SUPERTUSCAN 17.5
BUENA VISTA, PINOT NOIR 9.5
VILLA MT EDEN, RESERVE, ZINFANDEL 10
MICHAEL POZZAN, MERLOT 11
VINA ALBERDI, RIOJA RESERVA 13
BELLE GLOS, "MEIOMI" PINOT NOIR 15
ASCHERI, BAROLO 20 ~~25~~

LOS VASCOS, CABERNET SAUVIGNON 8
HEDGES, "CMS" MERITAGE 10
MAX FAMILY CUVEE, MERITAGE 13.5
TINTARA, SHIRAZ 13.5
STEELE, PINOT NOIR 15
PERRIN, "NATURE" COTES DU RHONE 10
HALL, CABERNET SAUVIGNON 20 ~~35~~
FESS PARKER, PINOT NOIR 13

APPETIZERS

COLOSSAL SHRIMP each 4.50

FRENCH ONION SOUP 7.95
Gruyere, Crostini

HAND GATHERED CALIFORNIA FIELD GREENS 6.95
Sherry Mustard Seed Vinaigrette or Non-Fat Sherry Spritz

LEAVES OF YOUNG ROMAINE WITH CLASSIC CAESAR DRESSING 7.95
Garlic Croutons

WOK SEARED AHI TUNA* 13.95
Furikake, Pickled Cucumber Salad, Wasabi, Spicy Mustard

MARYLAND JUMBO LUMP CRAB CAKE 14.95
Cornichons, Celery Leaves, Radish, Tabasco Aioli
Fingerling Chips

PANKO CRUSTED CALAMARI 11.95
Asian Vegetable Salad, Sesame Citrus Vinaigrette, Sambal Aioli

MAIN PLATE SALADS

GARY CRAIG'S "HOLLYWOOD" COBB SALAD ~ 15.95
Chicken, Applewood Smoked Bacon, Fresh Avocado, Tomato, Egg, Gorgonzola, Classic Dressing

MAX'S CHOPPED SALAD ~ 14.95
Wild Shrimp, Gorgonzola Cheese and Sherry Mustard Seed Vinaigrette
or Non-Fat Sherry Spritz and Omitting Cheese

TUSCAN CHICKEN SALAD ~ 13.95
Mixed Greens, Cherry Tomatoes, Kalamata Olives, Sweet Roasted Garlic,
Fresh Whole Milk Mozzarella, Warm Polenta Croutons

MAINE LOBSTER SALAD ~ 18.95
Hearts of Palm, Satsuma Tangerine, Edamame, Shaved Fennel, Avocado, Frisee, Arugula
Brioche Croutons, Vanilla Citrus Vinaigrette

MAX'S 2012 - $12 PLATE OF THE DAY

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
STEAK SALAD* Iceberg Lettuce Blue Cheese	**AHI TUNA BURGER*** Sweet Potato Fries Kimchee	**VEAL AND RICOTTA MEATBALLS** Bucatini	**TURKEY MUSHROOM BURGER** Potato Tots	**FISH & CHIPS** Hand Cut Fries

We proudly support local farms.
We use only oil that contains no trans fatty acids.

Hunter Morton, *Executive Chef*

MAX DOWNTOWN

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

Michael Frutchey, *Sous Chef*