


## WINES BY THE GLASS

### WHITE

<p><b>MAX FAMILY CUVÉE WHITE</b>, SAUVIGNON BLANC 10</p> <p><b>VALDO</b>, PROSECCO 8.5</p> <p><b>SAVART "PREMIER CRU"</b>, CHAMPAGNE 17.5</p> <p><b>NATHANSON CREEK</b>, WHITE ZINFANDEL 7</p> <p><b>CA'DONINI</b>, PINOT GRIGIO 8</p> <p><b>EXCELSIOR</b>, CHARDONNAY 9</p> <p><b>TRIMBACH</b>, PINOT BLANC 10</p> <p><b>BLANCO NIEVA</b>, VERDEJO 11</p>		<p><b>LEITZ</b>, "LEITZ OUT", RIESLING 11</p> <p><b>THE CROSSINGS</b>, SAUVIGNON BLANC 10</p> <p><b>MARCO FELLUGA</b>, PINOT GRIGIO 11</p> <p><b>CAVE DE LUGNY</b>, MACON, CHARDONNAY 11</p> <p><b>PAUL HOBBS CROSSBARN</b>, CHARDONNAY 15</p> <p><b>ANDRÉ BRUNEL</b>, "BECASSONE" RHONE BLANC 11</p> <p><b>BUCCI</b>, VERDICCHIO 11</p> <p><b>DOMAINE CADETTE</b>, VEZELAY, CHARDONNAY 16</p>
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### RED

<p><b>MAX FAMILY CUVÉE</b>, MERITAGE 13.5</p> <p><b>AIA VECCHIA</b>, "LAGONE" SUPERTUSCAN 13</p> <p><b>CLOS HENRI</b>, PINOT NOIR 9.5</p> <p><b>STEELE</b>, "PACINI VINEYARD", ZINFANDEL 12</p> <p><b>MICHAEL POZZAN</b>, MERLOT 11</p> <p><b>VINA ALBERDI</b>, TEMPRANILLO RIOJA RESERVA 13</p> <p><b>PATTON VALLEY</b>, "DE-CLASSIFIED", PINOT NOIR 15</p> <p><b>TERRA SANCTUS</b>, COTES DU RHONE 10</p>		<p><b>GOUGENHEIM</b>, MALBEC 9.5</p> <p><b>LOS VASCOS</b>, CABERNET SAUVIGNON 8</p> <p><b>MILBRANDT</b>, CABERNET SAUVIGNON 10</p> <p><b>MORGAN</b>, SYRAH 13.5</p> <p><b>STEELE</b>, PINOT NOIR 15</p> <p><b>HALL</b>, CABERNET SAUVIGNON 20 35</p> <p><b>CHATEAU FONRÉAUD</b>, BORDEAUX 15</p> <p><b>PRODUTTORI DEL BARBARESCO</b>, BARBARESCO 20 25</p> <p><b>A. PORTELLA</b>, MENCIA 11</p>
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## APPETIZERS

<p><b>COLOSSAL SHRIMP COCKTAIL</b> each 4.50</p> <p><b>SUGAR PIE PUMPKIN, DUCK CONFIT, ONION GRATINÉ</b> 6.95 Gruyere Crostini</p> <p><b>♣ HAND GATHERED CALIFORNIA FIELD GREENS</b> 6.95 Sherry Mustard Seed Vinaigrette or Non-Fat Sherry Spritz</p> <p><b>LEAVES OF YOUNG ROMAINE WITH CLASSIC CAESAR DRESSING</b> 7.95 Focaccia Croutons</p>		<p><b>PANKO CRUSTED CALAMARI</b> 11.95 Asian Vegetable Salad, Sesame Citrus Vinaigrette, Sambal Aioli</p> <p><b>MARYLAND JUMBO LUMP CRAB CAKE</b> 14.95 Cornichons, Celery Leaves, Radish, Tabasco Aioli Fingerling Chips</p> <p><b>♣ WOK SEARED AHI TUNA*</b> 13.95 Furikake, Pickled Cucumber Salad, Wasabi, Spicy Mustard</p>
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## 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 ~ 14.95**  
Mixed Greens, Cherry Tomatoes, Kalamata Olives, Sweet Roasted Garlic,  
Fresh Whole Milk Mozzarella, Warm Polenta Croutons
- GRILLED CHICKEN CAESAR SALAD ~ 12.95**  
Romaine Lettuce, Parmesan Tuile, Roasted Garlic, Focaccia Croutons, Caesar Dressing



## MAX'S 2013 - \$13 PLATE OF THE DAY

<p><b>MONDAY</b></p> <p><b>GRILLED CHICKEN CLUB*</b> Bacon, Avocado, Swiss</p>	<p><b>TUESDAY</b></p> <p><b>AHI TUNA BURGER*</b> Sweet Potato Fries Kimchee</p>	<p><b>WEDNESDAY</b></p> <p><b>STEAK SALAD</b> Iceberg Lettuce Bleu Cheese</p>	<p><b>THURSDAY</b></p> <p><b>SHRIMP PASTA</b> Prosciutto Tomato Broth</p>	<p><b>FRIDAY</b></p> <p><b>FISH TACOS</b> Soft Tortillas Tomatillo Salsa</p>
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*We proudly support local farms.  
We use only oil that contains no trans fatty acids.*

Hunter Morton, Executive Chef



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

Michael Frutchey, Sous Chef

## HOUSE SANDWICHES

### HOT LOBSTER ROLL ~ 18.95

Warm Buttered Maine Lobster, Brioche Roll, Salt and Vinegar Potato Chips, Coleslaw

### OUR CLASSIC ANGUS BURGER\* ~ 14.95

All-natural Certified Angus Niman Ranch Beef, Aged Cheddar Cheese, Tomato, Onion, House Made Pickles, French Fries

### HOUSE ROASTED TURKEY CLUB ~ 12.95

Applewood Smoked Bacon, Arugula, March Farms Tomato, Dijon Aioli, House Made Potato Chips

### ADOBO GRILLED CHICKEN WRAP ~ 11.95

Avocado, Romaine, Tomato, Black Beans, Roasted Pepper Aioli, Crispy Tortilla, Sweet Potato Fries

### ♣ VEGGIE BURGER ~ 12.95

Avocado, Grilled Red Onions, Watercress, Eggplant Fries



## ENTREES

### ♣ PINK PEPPERCORN CRUSTED AHI TUNA \* ~ 18.95

Avocado, Frisee, March Farms Tomatoes, Rosedale Farms Green Beans, Olives, Soft Poached Egg, Lemon-Shallot Dressing

### PARMESAN CRUSTED MURRAY'S CHICKEN BREAST ~ 15.95

Baby Arugula, Cherry Tomatoes, Fresh Mozzarella, Aged Balsamic Vinegar, Tomato Jus

### ♣ "EVERYTHING" CRUSTED LOCH DUART SALMON\* ~ 17.95

Potato-Watercress Cake, Asparagus, Whole Grain Mustard Glaze

### GRILLED NEW YORK STRIP STEAK\* ~ 21.95

Grilled Red Onions, Truffled French Fries, Red Wine Jus

### ♣ MAX A PENNE ~ 13.95

Grilled Chicken, Plum Tomatoes, Escarole, Extra Virgin Olive Oil, Shaved Grana Padano



## SIMPLY PREPARED

♣ LOCH DUART SALMON*	15.95	STEAK AU POIVRE*	29.95
♣ AHI TUNA*	16.95	FILET MIGNON*	29.95
♣ COLOSSAL SHRIMP	16.95	KANSAS CITY STRIP STEAK*	39.95
♣ ROASTED MURRAY'S CHICKEN BREAST	12.95		

## SAUCES ~ 2.50

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



## SIDES

TRUFFLED POTATO TOTS	5	SWEET POTATO FRIES	5
STEAMED ASPARAGUS	6	GRILLED VEGETABLES	6
FRENCH FRIES	5	YUKON GOLD POTATO PUREE	5
TRUFFLED FRENCH FRIES	6	SAUTÉED SPINACH	5

♣ 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."



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