

## IN OUR TAVERN

**LIVE JAZZ**

**AT**

**MAX DOWNTOWN**

**Sundays 6-9 PM**

**Featuring the Steve Davis Group**

**Special Menu and Libations**



## **SIDES**

*Balsamic Grilled Vegetables* | 8

*Bacon Roasted Brussels Sprouts* | 7

*Truffled Potato Tots* | 7

*Truffled French Fries* | 8

*Grilled Asparagus* | 9

*Yukon Gold Smashed Potatoes* | 7

*Sweet Potato Fries* | 7

*French Fries* | 6

## **HOUSE SANDWICHES**

*Roasted Prime Rib Sandwich* | 15

Gruyere Cheese, Caramelized Onions  
Horseradish Cream, Parmesan Fries

*Our Classic Angus Burger\** | 15

Aged Cheddar, Tomato, Onion, House Made Pickles, French Fries

*House Roasted Turkey Club* | 13

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

*Adobo Grilled Chicken Wrap* | 12

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

## **ENTREES**

*Ahi Tuna Nicoise\** | 19

Gary's Tomatoes, Nicoise Olives, Haricots Verts  
Fingerling Potatoes, Crispy Onions, Frisee, Lemon Caper Vinaigrette

*Parmesan Crusted Springer Mountain Chicken* | 16

Cherry Tomatoes, Mozzarella Cheese, Cucumber, Aged Balsamic Vinegar

*Wild Coho Salmon a la Plancha\** | 18

French Lentils, Ginger Carrot Puree  
Port Wine-Beet and Mustard Sauce

*Coffee Rubbed Hangar Steak\** | 23

Cheddar-Yukon Gold Smashed Potatoes  
Wild Mushrooms, Shallot Jus

*Max A Penne* | 14

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

*Pan Seared Sea Scallops* | 19

Butternut Squash and Apple Risotto, Crispy Leeks  
Pomegranate Molasses

*Georges Bank Swordfish A La Plancha* | 19

Maria's Potato Gnocchi, Artichokes, Roasted Peppers, Confit Tomato  
Cured Lemon, Broccoli Rabe Pesto

*Grilled New York Strip Steak* | 28

Truffled French Fries, Red Wine Jus

## **SIMPLY PREPARED**

*Wild Alaskan Sockeye Salmon\** | 16

*Ahi Tuna\** | 17

*Colossal Shrimp* | 17

*Roasted Springer Mountain Chicken Breast* | 14

\* 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 as well as  
accommodate any dietary restriction.*

*Private party dining is available for 15  
to 50.*

## WINES BY THE GLASS

### WHITE

*Max Family Cuvee* Sauvignon Blanc | 10  
*Valdo*, Prosecco | 8.5  
*Savart Premier Cru* Champagne | 17.5  
*Nathason Creek*, White Zinfandel | 7  
*Ca'Donini*, Pinot Grigio | 8  
*Excelsior*, Chardonnay | 9  
*Trimbach*, Pinot Blanc | 10  
*Blanco Nieva*, Verdejo | 11  
*Selbach, "Incline"*, Riesling | 11  
*The Crossings*, Sauvignon Blanc | 10  
*Marco Felluga*, Pinot Grigio | 11  
*Cave De Lugny*, Macon Chard. | 10  
*Cambria Katherine's Vineyard*  
Chardonnay | 14  
*Solosole* Vermentino | 11  
*Domaine Cadette Vezelay*, Chardonnay | 16  
*Couly Dutheil*, Chinon Rosé | 15

### REDS

*Max Family Cuvee* Reserve Red | 13.5  
*Aia Vecchia Lagone*, Super Tuscan | 13  
*Block Nine*, Pinot Noir | 9.5  
*McCay*, Zinfandel | 12  
*Michael Pozzan*, Merlot | 11  
*Vina Alberdi*, Rioja Reserva | 13  
*Patton Valley*, Pinot Noir | 15  
*Chateau d'Or et de Gueules*,  
"Les Cimels" Costiers de Nimes | 12  
*Etienne Becheras*, St. Joseph | 20  
*Gougenheim*, Malbec | 9.5  
*Los Vascos*, Cabernet Sauvignon | 8  
*Milbrandt*, Cabernet Sauvignon | 10  
*MollyDooker "The Boxer"*, Shiraz | 18  
*Steele*, Pinot Noir | 15  
*Chateau Pey Latour*, Bordeaux | 15  
*Produttori Del Barbaresco*,  
Barbaresco | 20  
*Salchetto*, Vino Nobile de Montepulciano  
| 16

### WINE DIRECTOR'S PICKS

*Kosta Browne Pinot Noir, 2011*  
Sonoma County, California | 49  
*Turnbull*, Cabernet Sauvignon, 2012  
Napa Valley, California | 22  
*Rombauer*, Cabernet Sauvignon, 2011  
Napa Valley, California | 25

## APPETIZERS

*Colossal Shrimp Cocktail* 4.50 each  
*Autumn Harvest Vegetable Soup* | 7  
Quinoa, Chestnuts  
*Blue Hill Orchard Apple Salad* | 10  
Young Kale, Oak Leaf Farm's Goat Cheese  
Candied Walnuts, Cider Dressing  
*Hand Gathered Field Greens* | 7  
Sherry Mustard Vinaigrette  
*Leaves of Young Romaine with Classic Caesar Dressing* | 8  
Parmesan Tuile, Roasted Garlic, White Anchovy  
*Panko Crusted Calamari* | 12  
Asian Vegetable Salad, Sambal Aioli  
*Maryland Jumbo Lump Crab Cake* | 15  
Cornichons, Cured Lemon, Celery Leaves, Radish, Tabasco Aioli  
Fingerling Chips  
*Wok Seared Ahi Tuna \** | 14  
Furikake, Pickled Cucumber, Wasabi, Spicy Mustard

## ENTRÉE SALADS

*Veggie Burger Salad* | 14  
Avocado, Tomato, Feta Cheese, Olives, Pepperoncinis, Romaine  
Oregano Vinaigrette  
*Grilled Chicken or New York Strip Caesar Salad* | 13 | 16  
Romaine Lettuce, Parmesan Tuile, Roasted Garlic, Focaccia Croutons  
Caesar Dressing  
*Gary Craig's "Hollywood" Cobb Salad* | 16  
Chicken, Applewood Smoked Bacon, Fresh Avocado, Tomato, Egg  
Gorgonzola, Classic Dressing  
*Tuscan Chicken Salad* | 15  
Mixed Greens, Cherry Tomatoes, Kalamata Olives, Sweet Roasted Garlic  
Fresh Whole Milk Mozzarella, Warm Polenta Croutons  
*Max's Chopped Salad* | 15  
Grilled Shrimp, Gorgonzola Cheese, Sherry Mustard Seed Vinaigrette or  
Non-Fat Sherry Spritz

## \$13 PLATE OF THE DAY

### Monday

#### *Grilled Chicken Club*

*Bacon, Avocado, Swiss*

### Tuesday

#### *Ahi Tuna Burger\**

*Sweet Potato Fries, Kimchee*

### Wednesday

#### *Italian Sausage and Parmesan Polenta*

*Broccoli Rabe, Roasted Pepper*

### Thursday

#### *Shrimp and Handmade Rigatoni*

*Prosciutto, Tomato Broth*

### Friday

#### *Fish Tacos*

*Tortillas, Tomatillo Salsa*

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

*Chris Sheehan*, Executive Chef

*Michael Frutchey*, Sous Chef

