

## WINES BY THE GLASS

### WHITE

<p><b>MILBRANDT, RIESLING (ON DRAFT)</b> 8.5</p> <p><b>BLANCO NIEVA, VERDEJO</b> 11</p> <p><b>VALDO, PROSECCO</b> 8.5</p> <p><b>MARGUET "GRAND CRU", CHAMPAGNE</b> 17.5</p> <p><b>NATHANSON CREEK, WHITE ZINFANDEL</b> 7</p> <p><b>CA'DONINI, PINOT GRIGIO</b> 8</p> <p><b>EXCELSIOR, CHARDONNAY</b> 9</p> <p><b>TRIMBACH, PINOT BLANC</b> 10</p> <p><b>L'ESCARGOT, SAUVIGNON BLANC</b> 10</p>	<p><b>DR. LOOSEN, "DR. L" REISLING</b> 11</p> <p><b>MOHUA, SAUVIGNON BLANC</b> 10</p> <p><b>LECHTHALER, PINOT GRIGIO</b> 11</p> <p><b>LE LAC, MACON, CHARDONNAY</b> 11</p> <p><b>TALBOTT, "KALI HART", CHARDONNAY</b> 15</p> <p><b>H&amp;G BUISSON, CHARDONNAY, "ST ROMAIN"</b> 15</p> <p><b>VIOGNIER, JEMROSE, "EGRET POND VINEYARD"</b> 12</p> <p><b>ALBARINO, LEGADO DEL CONDE</b> 9</p>
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<p><b>HUARPE LANCATAY, MALBEC</b> 9.5</p> <p><b>AIA VECCHIA, "LAGONE" SUPERTUSCAN</b> 13</p> <p><b>BUENA VISTA, PINOT NOIR</b> 9.5</p> <p><b>VILLA MT EDEN, RESERVE, ZINFANDEL</b> 10</p> <p><b>MICHAEL POZZAN, MERLOT</b> 11</p> <p><b>VINA ALBERDI, RIOJA RESERVA</b> 13</p> <p><b>ASCHERI, BAROLO</b> 20 25</p>	<p><b>LOS VASCOS, CABERNET SAUVIGNON</b> 8</p> <p><b>HEDGES, "CMS" MERITAGE</b> 10</p> <p><b>MAX FAMILY CUVÉE, MERITAGE</b> 13.5</p> <p><b>TINTARA, SHIRAZ</b> 13.5</p> <p><b>CALERA, PINOT NOIR</b> 15</p> <p><b>PERRIN, "NATURE" COTES DU RHONE</b> 10</p> <p><b>HALL, CABERNET SAUVIGNON</b> 20 35</p>
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### APPETIZERS

<p><b>COLOSSAL SHRIMP</b> each 3.95</p> <p>✦ <b>SHRIMP AND MUSSEL BOUILLABaisse</b> 6.95 Rouille, 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 Garlic Croutons</p>	<p>✦ <b>WOK SEARED AHI TUNA</b> 13.95 Furikake, Pickled Cucumber Salad, Wasabi, Spicy Mustard</p> <p><b>MARYLAND JUMBO LUMP CRAB CAKE</b> 13.95 Cornichons, Cured Lemon, Celery Leaves, Radish Tabasco Aioli, Fingerling Chips</p> <p><b>PANKO CRUSTED CALAMARI</b> 11.95 Asian Vegetable Salad, Sesame Citrus Vinaigrette, Sambal Aioli</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 ~ 13.95**  
Mixed Greens, Cherry Tomatoes, Kalamata Olives, Sweet Roasted Garlic,  
Fresh Whole Milk Mozzarella, Warm Polenta Croutons
- DUCK CONFIT WALDORF SALAD ~ 13.95**  
Deercrest Farms Apples, Celery Root, Red Grapes, Candied Walnuts, Walnut Dressing



### MAX'S 2012 - \$12 PLATE OF THE DAY

<b>MONDAY</b>	<b>TUESDAY</b>	<b>WEDNESDAY</b>	<b>THURSDAY</b>	<b>FRIDAY</b>
<b>BARBEQUE BEEF BRISKET</b> Texas Toast	<b>AHI TUNA BURGER</b> Sweet Potato Fries Kimchee	<b>VEAL AND RICOTTA MEATBALLS</b> Bucatini	<b>TURKEY MUSHROOM BURGER</b> Potato Tots	<b>FISH &amp; CHIPS</b> Hand Cut Fries

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

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

**OUR CLASSIC ANGUS BURGER ~ 12.95**  
All-natural Certified Angus Niman Ranch Beef, Aged Cheddar Cheese, Tomato, Onion,  
House Made Pickles, French Fries

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

**HOUSE ROASTED TURKEY CLUB ~ 11.95**  
Applewood Smoked Bacon, Arugula, Tomato, Dijon Aioli, House Made Potato Chips

**“CONNECTICUT STYLE” LOBSTER ROLL ~ 18.95**  
Hot Buttered Lobster, Brioche Roll, Salt and Vinegar French Fries

**EGGPLANT PARMESAN WRAP ~ 11.95**  
Burrata Mozzarella, Broccoli Rabe, Red Sauce, Orecchiette Pasta Salad



## ENTREES

**SESAME CRUSTED AHI TUNA ~ 18.95**  
Coconut Basmati Rice, Baby Bok Choy, Pineapple Yuzu Sauce

**GRILLED MURRAY'S CHICKEN BREAST ~ 14.95**  
Pumpkin Polenta, Swiss Chard, Cipollini Onions, Mushroom Jus

**CHICKEN AND HOUSE MADE SAUSAGE CAMPANELLE PASTA ~ 13.95**  
White Beans, Roasted Tomatoes, Broccoli Rabe, Mozzarella

**MAHI MAHI A LA PLANCHA ~ 17.95**  
Melted Saffron Risotto, Chorizo, Asparagus, Roasted Peppers, Frisee, Harissa Aioli

**HOUSEMADE MEYER LEMON FETTUCCINE ~ 12.95**  
Herbed Bread Crumbs, Vermont Butter, Chili Flakes, Parmesan

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

**GRILLED NEW YORK STRIP STEAK ~ 19.95**  
Grilled Red Onions, Watercress, Roasted Garlic Potato Puree, Red Wine Jus



## SIMPLY PREPARED

LOCH DUART SALMON	15.95	ROASTED MURRAY'S CHICKEN BREAST	12.95
AHI TUNA	16.95	STEAK AU POIVRE	29.95
SWORDFISH	17.95	FILET MIGNON	29.95

## 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.”



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