

wines by the glass

<u>-white-</u>	
MIONETTO, PROSECCO	8.5
VEUVE CLICQUOT, "YELLOW LABEL"	17.5
NATHANSON CREEK, WHITE ZINFANDEL	7
CA DONINI, PINOT GRIGIO	8
BUIL & GINE, VERDEJO	11
ESTANCIA, CHARDONNAY	9
PAUL ZINCK, PINOT BLANC	10
ST. SUPERY, SAUVIGNON BLANC	10
	8.5
	10
	11
	11
	15
	15
	8
	10
	13.5
	8.5
	13.5
	13.5
	15
	19.5

max mocktail s

<p>AGAVE LEMONADE fresh agave infusion 3.95</p> <p>POMEGRANATE JULEP pomegranate grapefruit, lime juice honey, mint 3.95</p>	<p>STRAWBERRY SUNRISE strawberry, pineapple, agave lemon 4.95</p> <p>TROPICAL LEMONADE pink guava, kiwi 4.95</p>
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appetizers

COLOSSAL SHRIMP	3.95 each
ALASKAN SNOW CRAB CLAWS	2.95 each
SUGAR PIE PUMPKIN AND CARAMELIZED ONION SOUP gruyere cheese, croutons	5.50
HAND GATHERED CALIFORNIA FIELD GREENS sherry mustard seed vinaigrette or non-fat sherry spritz	6.95
LEAVES OF YOUNG ROMAINE WITH CLASSIC CAESAR DRESSING garlic croutons	7.95
WOK SEARED AHI TUNA furikake, pickled cucumber salad, wasabi and spicy mustard	13.95
MARYLAND JUMBO LUMP CRAB CAKE asparagus puree, tartar sauce, saffron vinaigrette	13.95
PANKO CRUSTED CALAMARI asian vegetable salad, sesame citrus vinaigrette, sambal aioli	11.95

main plate salads

GARY CRAIG'S "HOLLYWOOD" COBB SALAD chicken, applewood smoked bacon, fresh avocado, tomato egg, gorgonzola and classic dressing	15.95
MAX'S CHOPPED SALAD wild shrimp, gorgonzola cheese sherry mustard seed vinaigrette ♣ or non-fat sherry spritz and omitting cheese	14.95
TUSCAN CHICKEN SALAD mixed greens, cherry tomatoes, kal amata olives, sweet roasted garlic fresh whole milk mozzarella and warm polenta croutons	13.95
GRILLED NEW YORK STRIP SALAD baby iceberg lettuce, oven roasted tomatoes, grilled onion blue cheese dressing	17.95

max's 2011 \$11 plate of the day

<u>monday</u>	<u>tuesday</u>	<u>wednesday</u>	<u>thursday</u>	<u>friday</u>
barbeque pulled pork sandwich coleslaw	ahi tuna burger sweet potato fries kimchee	veal and ricotta meatballs spaghetti garlic bread	chef's burger creation	fish and chips hand cut fries

house sandwiches

BRAISED SHORT RIB GRILLED CHEESE
roasted mushrooms, havarti, munster, cheddar, sugar pie pumpkin caramel ized onion soup 13.95

OUR CLASSIC ANGUS BURGER
all-natural certified angus niman ranch beef, aged cheddar cheese
tomato, onion, house made pickles, french fries 12.95

HOUSE ROASTED TURKEY CLUB
applewood smoked bacon, arugula, tomato, djon djon
house made potato chips 11.95

NEW ENGLAND LOBSTER ROLL
warm buttered roll, coleslaw, salt and vinegar fries 18.95

GRILLED CHICKEN SALTIMBOCCA WRAP
prosciutto, fresh mozzarella, roasted pepper, arugula, garlic sage aioli
sweet potato fries 12.95

entrees

CHICKEN AND HOUSE MADE SAUSAGE CAMPANELLE PASTA
white beans, roasted tomatoes, broccolirabe, mozzarella 13.95

GRILLED NEW YORK STRIP STEAK
grilled red onions, watercress, roasted garlic potato puree, red wine jus 19.95

SAUTÉED VEAL
brown butter ricotta gnocchi, asparagus, spinach, porcini mushroom sauce 17.95

♣ GRILLED LOCH DUART SALMON
horseradish braised french lentils, swiss chard, port wine sauce 17.95

♣ SESAME CRUSTED AHI TUNA
vegetable stir fry rice, pea tendrils, kung pao sauce 18.95

ROASTED BUTTERNUT SQUASH RISOTTO
shaved brussels sprouts, parmesan sage mascarpone, pomegranate glaze 12.95

simply prepared

ROASTED MURRAY'S CHICKEN BREAST 12.95

LOCH DUART SALMON 15.95

AHI TUNA 16.95

GEORGE'S BANK SWORDFISH 19.95

STEAK AU POIVRE 29.95

FILET MIGNON 29.95

♣ club cuisine menu items are seasonal ly inspired
with a healthy mindset and reduced calories

sauces

LEMON BEURRE BLANC
THYME JUS

YUZU SOY
COGNAC PEPPERCORN

sides

5.00

TRUFFLED POTATO TOTS
STEAMED ASPARAGUS
FRENCH FRIES
TRUFFLE FRIES
BACON ROASTED BRUSSELS SPROUTS

SAUTÉED BROCCOLI RABE
SWEET POTATO FRIES
GRILLED VEGETABLES
YUKON GOLD POTATO PUREE
SAUTÉED SPINACH

HUNTER MORTON, EXECUTIVE CHEF
MICHAEL FRUTCHEY, SOUS CHEF

• "thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness"
max downtown uses only oil that contains no trans fatty acids
18% gratuity will be added to parties of 10 or more

max downtown proudly supports local farms

