

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 WRAP ~ 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



ENTREES

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

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

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

BLOCK ISLAND SWORDFISH A LA PLANCHA ~ 18.95
Melted Saffron Risotto, Chorizo, Asparagus, Roasted Peppers, Frisee, Harissa Aioli

HOUSEMADE MEYER LEMON FETTUCCINE ~ 11.95
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.*

WINES BY THE GLASS

WHITE

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

<p>COLOSSAL SHRIMP each 3.95</p> <p>♣ SHRIMP AND MUSSEL BOUILLABAISSÉ 6.95 Rouille, Crostini</p> <p>♣ HAND GATHERED CALIFORNIA FIELD GREENS 6.95 Sherry Mustard Seed Vinaigrette or Non-Fat Sherry Spritz</p> <p>LEAVES OF YOUNG ROMAINE WITH CLASSIC CAESAR DRESSING 7.95 Garlic Croutons</p>		<p>♣ WOK SEARED AHI TUNA 13.95 Furikake, Pickled Cucumber Salad, Wasabi, Spicy Mustard</p> <p>MARYLAND JUMBO LUMP CRAB CAKE 13.95 Cornichons, Cured Lemon, Celery Leaves, Radish Tabasco Aioli, Fingerling Chips</p> <p>PANKO CRUSTED CALAMARI 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

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



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

Michael Frutchey, Sous Chef