

WINES BY THE GLASS

WHITE

<p>MIONETTO, PROSECCO 8.5</p> <p>VEUVE CLICQUOT, "YELLOW LABEL" 17.5</p> <p>NATHANSON CREEK, WHITE ZINFANDEL 7</p> <p>CADONINI, PINOT GRIGIO 8</p> <p>BUIL & GINÉ, VERDEJO 11</p> <p>ESTANCIA, CHARDONNAY 9</p> <p>PAUL ZINCK, PINOT BLANC 10</p> <p>ST. SUPERY, SAUVIGNON BLANC 10</p>		<p>DR. LOOSEN, "DR. L" REISLING 11</p> <p>MOHUA, SAUVIGNON BLANC 10</p> <p>MONTINORE, PINOT GRIS, RESERVE 11</p> <p>MICHEL BARRAUD, CHARDONNAY "MACON VILLAGES" 11</p> <p>FERRARI CARANO, "TRETERRA" CHARDONNAY 15</p> <p>ST. ROMAIN, CHARDONNAY, H&G BUISSON 15</p> <p>ROEDERER, "ESTATE" SPARKLING 13</p> <p>ROEDERER. "BRUT PREMIER" CHAMPAGNE 18</p>
<p>HUARPE LANCATAY, MALBEC 9.5</p> <p>AIA VECCHIA, "LAGONE" SUPERTUSCAN 13</p> <p>SEA GLASS, PINOT NOIR 9.5</p> <p>ANGOVE, SHIRAZ-VIOGNIER 10</p> <p>VILLA MT EDEN, RESERVE, ZINFANDEL 10</p> <p>GROVE STREET, MERLOT 11</p> <p>VINA ALBERDI, RIOJA RESERVA 13</p> <p>PERRIN, "NATURE" COTES DU RHONE 10</p> <p>ST. SUPERY, "ELU" (BEST VALUE...WAS \$30) 15</p>		<p>COLUMBIA CREST, "TWO VINES" CABERNET SAUVIGNON 8</p> <p>JACK BARRETT, CABERNET SAUVIGNON 10</p> <p>MAX FAMILY CUVÉE, MERITAGE 13.5</p> <p>SEA RIDGE, MERLOT 8.5</p> <p>TINTARA, SHIRAZ 13.5</p> <p>LAETITIA, "ESTATE" PINOT NOIR 13.5</p> <p>BELLE GLOS, "MEIOMI", PINOT NOIR 15</p> <p>HALL, CABERNET 19.5</p> <p>TERRA D'ORO, "HOME RANCH" ZINFANDEL 13</p>

APPETIZERS

<p>COLOSSAL SHRIMP each 3.95</p> <p>SMOKED CHICKEN AND ANDOUILLE SAUSAGE GUMBO 5.95 White Rice, Scallions</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 Asparagus Puree, Tartar Sauce, Saffron Vinaigrette</p> <p>PANKO CRUSTED CALAMARI 11.95 Asian Vegetable Salad, Sesame Citrus Vinaigrette, Sambal Aioli</p>
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MAIN PLATE SALADS

<p>GARY CRAIG'S "HOLLYWOOD" COBB SALAD ~ 15.95 Chicken, Applewood Smoked Bacon, Fresh Avocado, Tomato, Egg, Gorgonzola, Classic Dressing</p>
<p>MAX'S CHOPPED SALAD ~ 14.95 Wild Shrimp, Gorgonzola Cheese and Sherry Mustard Seed Vinaigrette or 🍷 Non-Fat Sherry Spritz and Omitting Cheese</p>
<p>TUSCAN CHICKEN SALAD ~ 13.95 Mixed Greens, Cherry Tomatoes, Kalamata Olives, Sweet Roasted Garlic, Fresh Whole Milk Mozzarella, Warm Polenta Croutons</p>
<p>GRILLED SIRLOIN STEAK SALAD ~ 17.95 Roasted Shallots, Haricots Verts, Crispy Fingerling Potatoes, Cave Aged Cheddar Cheese, Horseradish Dressing</p>

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

<p>MONDAY</p> <p>BARBEQUE PULLED PORK SANDWICH Coleslaw</p>	<p>TUESDAY</p> <p>AHI TUNA BURGER Sweet Potato Fries, Kimchee</p>	<p>WEDNESDAY</p> <p>VEAL & RICOTTA MEATBALLS Spaghetti, Garlic Bread</p>	<p>THURSDAY</p> <p>MIDNIGHT MOON BACON MAC & CHEESE</p>	<p>FRIDAY</p> <p>FISH & CHIPS Hand Cut Fries</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

OUR CLASSIC ANGUS BURGER ~ 12.95

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

HOUSE ROASTED TURKEY CLUB ~ 11.95

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

NEW ENGLAND LOBSTER BURGER ~ 18.95

Meyer Lemon Aioli, Fennel Slaw, Salt and Vinegar Fries

GRILLED CHICKEN SALTIMBOCCA WRAP ~ 12.95

Prosciutto, Fresh Mozzarella, Roasted Peppers, Arugula, Garlic Sage Aioli, Sweet Potato Fries



ENTREES

☛ SESAME CRUSTED AHI TUNA ~ 18.95

Vegetable Stir Fry Rice, Pea Tendrils, Kung Pao Sauce

CHICKEN POT PIE ~ 12.95

Roasted Chicken, Pearl Onions, Mushrooms, Peas, Carrots, Field Green Salad

CHICKEN AND HOUSE MADE SAUSAGE CAMPANELLE PASTA ~ 13.95

White Beans, Roasted Tomatoes, Broccoli Rabe, Mozzarella

ROASTED GEORGES BANK COD ~ 18.95

Lobster Potato Gnocchi, Spinach, Lobster Bolognese

ROASTED BUTTERNUT SQUASH RISOTTO ~ 12.95

Shaved Brussels Sprouts, Parmesan Sage Mascarpone, Pomegranate Glaze

☛ GRILLED BLACK PEARL SALMON ~ 17.95

Horseradish Braised French Lentils, Swiss Chard, Port Wine Sauce

GRILLED NEW YORK STRIP STEAK ~ 19.95

Grilled Red Onions, Watercress, Roasted Garlic Potato Puree, Red Wine Jus



SIMPLY PREPARED

BLACK PEARL SALMON	15.95	ROASTED MURRAY'S CHICKEN BREAST	12.95
AHI TUNA	16.95	STEAK AU POIVRE	29.95
GEORGES BANK COD	15.95	FILET MIGNON	29.95

SAUCES

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



SIDES

TRUFFLED POTATO TOTS	5	SAUTÉED BROCCOLI RABE	5
STEAMED ASPARAGUS	5	SWEET POTATO FRIES	5
FRENCH FRIES	5	GRILLED VEGETABLES	5
TRUFFLED FRENCH FRIES	5	YUKON GOLD POTATO PUREE	5
BACON ROASTED BRUSSELS SPROUTS	5	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.