

WINES BY THE GLASS

~WHITE~

MIONETTO, PROSECCO	8.5	DR. LOOSEN, "DR. L" REISLING	11
VEUVE CLICQUOT, "YELLOW LABEL"	17.5	MOHUA, SAUVIGNON BLANC	10
NATHANSON CREEK, WHITE ZINFANDEL	7	MONTINORE, PINOT GRIS, RESERVE	11
CA DONINI, PINOT GRIGIO	8	MICHEL BARRAUD, CHARDONNAY	
BUIL & GINE, VERDEJO	11	"MACON VILLAGES"	11
ESTANCIA, CHARDONNAY	9	FERRARI CARANO, "TRE TERRE"	
PAUL ZINCK, PINOT BLANC	10	CHARDONNAY	15
ST. SUPERY, SAUVIGNON BLANC	10	ST. ROMAIN, CHARDONNAY	
		H&G BUISSON	15

~RED~

HUARPE LANCATAY, MALBEC	9.5	COLUMBIA CREST, "TWO VINES"	
AIA VECCHIA, "LAGONE" SUPERTUSCAN	13	CABERNET SAUVIGNON	8
SEA GLASS, PINOT NOIR	9.5	PAVILION CABERNET SAUVIGNON	10
ANGOVE, SHIRAZ-VOIGNIER	10	MAX FAMILY CUVEE, MERITAGE	13.5
VILLA MT EDEN, RESERVE, ZINFANDEL	10	SEA RIDGE, MERLOT	8.5
GROVE STREET MERLOT	11	TINTARA, SHIRAZ	13.5
VINA ALBERDI, RIOJA RESERVA	13	LAETITIA "ESTATE" PINOT NOIR	13.5
PERRIN "NATURE" COTES DU RHONE	10	BELLE GLOS, "MEIOMI", PINOT NOIR	15
ST. SUPERY, "ELU" (BEST VALUE...WAS \$30)	15	HALL CABERNET	19.5

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 14.95

✦ OR NON-FAT SHERRY SPRITZ AND OMITTING CHEESE

TUSCAN CHICKEN SALAD

MIXED GREENS, CHERRY TOMATOES, KALAMATA 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

MONDAY

**BARBEQUE
PULLED PORK
SANDWICH
COLESLAW**

TUESDAY

**AHI TUNA
BURGER
SWEET
POTATO FRIES
KIMCHEE**

WEDNESDAY

**VEAL AND
RICOTTA
MEATBALLS
SPAGHETTI
GARLIC BREAD**

THURSDAY

**CHEF'S
BURGER
CREATION**

FRIDAY

**FISH AND CHIPS
HAND CUT
FRIES**

HOUSE SANDWICHES

BRAISED SHORT RIB GRILLED CHEESE

ROASTED MUSHROOMS, HAVARTI, MUNSTER, CHEDDAR, SUGAR PIE PUMPKIN CARAMELIZED 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, DIJON AIOLI
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, BROCCOLI RABE, 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 SEASONALLY 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 BOURNE 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

