

## IN OUR TAVERN

**LIVE JAZZ**

**AT**

**MAX DOWNTOWN**

**Sundays 6-9 PM**

**Featuring the Steve Davis Group**

**Special Menu and Libations**

**And**

## OUR PIANO BAR

**THURSDAY, FRIDAY  
AND  
SATURDAY**

**Thursday- jazz duo, singer/songwriter  
Joe Grieco and Lynn Knapp**

**Friday- "Piano Man" Brian Clymer**

**Saturday- well known pianist Jeff  
Wiselberg and Tim Reed**

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## **SIDES**

*Balsamic Grilled Vegetables* | 8

*Bacon Roasted Brussels Sprouts* | 7

*Truffled Potato Tots* | 7

*Truffled French Fries* | 8

*Grilled Asparagus* | 9

*Yukon Gold Smashed Potatoes* | 7

*Sweet Potato Fries* | 7

*French Fries* | 6

## **HOUSE SANDWICHES**

*Roasted Prime Rib Sandwich* | 15

Gruyere Cheese, Caramelized Onions  
Horseradish Cream, Parmesan Fries

*Our Classic Angus Burger\** | 15

Aged Cheddar, Tomato, Onion, House Made Pickles, French Fries

*House Roasted Turkey Club* | 13

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

*Adobo Grilled Chicken Wrap* | 12

Avocado, Romaine, Tomato, Black Beans, Roasted Pepper Aioli  
Crispy Tortilla, Sweet Potato Fries

## **ENTREES**

*Sesame Crusted Ahi Tuna \** | 19

Udon Noodles, Shiitake Mushrooms, Broccoli, Sugar Snap Peas  
Red Peppers, Coconut Curry Sauce

*Springer Mountain Chicken* | 16

Pan Roasted Fingerling Potatoes, Baby Carrots, Spinach, Shallot Jus

*Organic Black Pearl Salmon a la Plancha\** | 18

French Lentils, Ginger Carrot Puree, Swiss Chard  
Port Wine, Beet and Mustard Sauce

*Coffee Rubbed Hangar Steak\** | 23

Cheddar-Yukon Gold Smashed Potatoes  
Wild Mushrooms, Bacon Marmalade

*Max A Penne* | 14

Grilled Chicken, Plum Tomatoes, Escarole  
Extra Virgin Olive Oil, Shaved Grana Padano

*Pan Seared Sea Scallops* | 19

Butternut Squash and Apple Risotto, Crispy Leeks  
Pomegranate Molasses

*Georges Bank Swordfish A La Plancha* | 19

Maria's Potato Gnocchi, Artichokes, Roasted Peppers, Confit Tomato  
Cured Lemon, Broccoli Rabe Pesto

*Grilled New York Strip Steak* | 28

Truffled French Fries, Red Wine Jus

## **SIMPLY PREPARED**

*Organic Black Pearl Salmon\** | 16

*Ahi Tuna\** | 17

*Colossal Shrimp* | 17

*Roasted Springer Mountain Chicken Breast* | 14

\* Thoroughly cooking meats, poultry, seafood, shellfish  
or eggs reduces the risk of food borne illness.

*It is our pleasure to provide a gluten  
free menu upon request as well as  
accommodate any dietary restriction.*

*Private party dining is available for 15  
to 50.*

## WINES BY THE GLASS

### WHITE

*Max Family Cuvee* Sauvignon Blanc | 10  
*Valdo*, Prosecco | 8.5  
*Paul Clouet* Champagne | 17.5  
*Nathason Creek*, White Zinfandel | 7  
*Ca'Donini*, Pinot Grigio | 8  
*Excelsior*, Chardonnay | 9  
*Trimbach*, Pinot Blanc | 10  
*Blanco Nieva*, Verdejo | 11  
*Selbach*, "Incline", Riesling | 11  
*The Crossings*, Sauvignon Blanc | 10  
*Marco Felluga*, Pinot Grigio | 11  
*Les Trois Pecheurs*, St. Veran Chard. | 10  
*Cambria Katherine's Vineyard*  
Chardonnay | 14  
*Man Family Wines*, Chenin Blanc | 11  
*Domaine Cadette Vezelay*, Chardonnay | 16  
*Couly Dutheil*, Chinon Rosé | 15

### REDS

*Max Family Cuvee* Reserve Red | 13.5  
*Aia Vecchia Lagone*, Super Tuscan | 13  
*Block Nine*, Pinot Noir | 9.5  
*McCay*, Zinfandel | 12  
*Michael Pozzan*, Merlot | 11  
*Vina Alberdi*, Rioja Reserva | 13  
*Patton Valley*, Pinot Noir | 15  
*Chateau d'Or et de Gueules*,  
"Les Cimels" Costiers de Nimes | 12  
*Etienne Becheras*, St. Joseph | 20  
*Septima*, Malbec | 9.5  
*Los Vascos*, Cabernet Sauvignon | 8  
*Milbrandt*, Cabernet Sauvignon | 10  
*MollyDooker "The Boxer"*, Shiraz | 18  
*Steele*, Pinot Noir | 15  
*Chateau Pey Latour*, Bordeaux | 15  
*Produttori Del Barbaresco*,  
Barbaresco | 20  
*Salchetto*, Vino Nobile de Montepulciano  
| 16  
*Turnbull*, Cabernet Sauvignon, 2012  
*Napa Valley, California* | 22  
*Rombauer*, Cabernet Sauvignon, 2011  
*Napa Valley, California* | 25

### WINE DIRECTOR'S PICKS

*Josh Cellars*, Cabernet Sauvignon | 10  
*Josh Cellars*, Chardonnay | 10

## APPETIZERS

*Colossal Shrimp Cocktail* 4.50 each

*Southwestern Chicken and Tortilla Soup* | 9  
Avocado Black Bean Salsa

*Hand Gathered Field Greens* | 7  
Sherry Mustard Vinaigrette

*Leaves of Young Romaine with Classic Caesar Dressing* | 8  
Parmesan Tuile, Roasted Garlic, White Anchovy

*Panko Crusted Calamari* | 12  
Asian Vegetable Salad, Sambal Aioli

*Maryland Jumbo Lump Crab Cake* | 15  
Cornichons, Cured Lemon, Celery Leaves, Radish, Tabasco Aioli  
Fingerling Chips

*Wok Seared Ahi Tuna \** | 14  
Furikake, Pickled Cucumber, Wasabi, Spicy Mustard

## ENTRÉE SALADS

*Veggie Burger Salad* | 14  
Avocado, Tomato, Feta Cheese, Olives, Pepperoncinis, Romaine  
Oregano Vinaigrette

*Grilled Chicken or New York Strip Caesar Salad* | 13 | 16  
Romaine Lettuce, Parmesan Tuile, Roasted Garlic, Focaccia Croutons  
Caesar Dressing

*Gary Craig's "Hollywood" Cobb Salad* | 16  
Chicken, Applewood Smoked Bacon, Fresh Avocado, Tomato, Egg  
Gorgonzola, Classic Dressing

*Tuscan Chicken Salad* | 15  
Mixed Greens, Cherry Tomatoes, Kalamata Olives, Sweet Roasted Garlic  
Fresh Whole Milk Mozzarella, Warm Polenta Croutons

*Max's Chopped Salad* | 15  
Poached Gulf Shrimp, Gorgonzola Cheese, Sherry Mustard Seed  
Vinaigrette or Non-Fat Sherry Spritz

## \$13 PLATE OF THE DAY

**Monday**  
*Ahi Tuna Burger\**  
*Sweet Potato Fries, Kimchee*

**Tuesday**  
*Roasted Chicken Pot Pie*  
*Puff Pastry, Mesclun Greens*

**Wednesday**  
*Max's Bolognese*  
*Sausage, Veal, All-Natural Beef, Cavatelli Pasta, Ricotta, Crostini*

**Thursday**  
*Seafood Paella*  
*Shrimp, Mussels, Clams and Saffron Rice*

**Friday**  
*Fish Tacos*  
*Black Beans and Rice, Tortillas, Tomatillo Salsa*

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

*Chris Sheehan*, Executive Chef  
*Michael Frutchey*, Sous Chef

