

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**

SIDES

Balsamic Grilled Vegetables | 8

Bacon Roasted Brussels Sprouts | 7

Truffled Potato Tots | 7

Truffled French Fries | 8

Grilled Asparagus | 9

Sweet Potato Fries | 7

French Fries | 6

HOUSE SANDWICHES

Grilled Cheese and Smoked Brisket Sandwich | 15

Muenster Cheese, Caramelized Onions, Pumpernickel
Horseradish Cream, Handcut 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

Balsamic Grilled Chicken Wrap | 12

Tomato Relish, Spinach, Fresh Mozzarella
Artichoke Aioli, Eggplant Fries

ENTREES

Seared Gulf Shrimp | 18

Handmade Cavatelli, Tomatoes, Torn Basil
Broccolini, Lemon Caper Beurre Blanc

Springer Mountain Farm's Chicken Paillard | 16

Kale, Roasted Red Peppers, Prosciutto
Castelvetro Olives, Lemon and Parmesan Vinaigrette

Pan Seared Sea Scallops | 19

Butternut Squash and Apple Risotto, Crispy Leeks
Pomegranate Molasses

*Sesame Crusted Ahi Tuna** | 19

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

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

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

Max A Penne | 14

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

*Grilled New York Strip Steak** | 28

All-Crust Potato Gratin, Grilled Red Onion Salad, Red Wine Jus

CHOPHOUSE CLASSICS FROM OUR DINNER MENU

*Aged New York Strip Steak** | 39

Prime Aged Ribeye | 39

Bacon Marmalade

Barrel Cut Filet Mignon | 39-

* 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
Savart Premier Cru 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 | 8
Cilantro Sour Cream, Crispy Tortillas

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