


## WINES BY THE GLASS

### WHITE

<p><b>MAX FAMILY CUVÉE WHITE</b>, SAUVIGNON BLANC 10</p> <p><b>VALDO</b>, PROSECCO 8.5</p> <p><b>SAVART "PREMIER CRU"</b>, CHAMPAGNE 17.5</p> <p><b>NATHANSON CREEK</b>, WHITE ZINFANDEL 7</p> <p><b>CA'DONINI</b>, PINOT GRIGIO 8</p> <p><b>EXCELSIOR</b>, CHARDONNAY 9</p> <p><b>TRIMBACH</b>, PINOT BLANC 10</p> <p><b>BLANCO NIEVA</b>, VERDEJO 11</p>		<p><b>LEITZ</b>, "LEITZ OUT", RIESLING 11</p> <p><b>THE CROSSINGS</b>, SAUVIGNON BLANC 10</p> <p><b>MARCO FELLUGA</b>, PINOT GRIGIO 11</p> <p><b>CAVE DE LUGNY</b>, MACON CHARDONNAY 11</p> <p><b>PAUL HOBBS CROSSBARN</b>, CHARDONNAY 15</p> <p><b>ANDRÉ BRUNEL</b>, "BECASSONE" RHONE BLANC 11</p> <p><b>ALTA VISTA</b>, TORRONTES 9.5</p> <p><b>DOMAINE CADETTE</b>, VEZELAY, CHARDONNAY 16</p>
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### RED

<p><b>MAX FAMILY CUVÉE</b>, MERITAGE 13.5</p> <p><b>AIA VECCHIA</b>, "LAGONE" SUPERTUSCAN 13</p> <p><b>BLOCK NINE</b>, PINOT NOIR 9.5</p> <p><b>MCCAY</b>, ZINFANDEL 12</p> <p><b>MICHAEL POZZAN</b>, MERLOT 11</p> <p><b>VINA ALBERDI</b>, TEMPRANILLO RIOJA RESERVA 13</p> <p><b>PATTON VALLEY</b>, "DE-CLASSIFIED", PINOT NOIR 15</p> <p><b>ANDRÉ BRUNEL</b>, "CUVÉE SABRINE" COTES DU RHONE 12</p> <p><b>ETIENNE BECHERAS</b>, ST. JOSEPH 20</p>		<p><b>GOUGENHEIM</b>, MALBEC 9.5</p> <p><b>LOS VASCOS</b>, CABERNET SAUVIGNON 8</p> <p><b>MILBRANDT</b>, CABERNET SAUVIGNON 10</p> <p><b>MORGAN</b>, SYRAH 13.5</p> <p><b>STEELE</b>, PINOT NOIR 15</p> <p><b>HALL</b>, CABERNET SAUVIGNON 25 35</p> <p><b>CHATEAU PEY LATOUR</b>, BORDEAUX 15</p> <p><b>PRODUTTORI DEL BARBARESCO</b>, BARBARESCO 20 25</p> <p><b>A. PORTELLA</b>, MENCIA 11</p>
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## APPETIZERS

<p><b>COLOSSAL SHRIMP COCKTAIL</b> each 4.50</p> <p><b>SMOKED CHICKEN AND ANDOUILLE SAUSAGE GUMBO</b> 6.95 White Rice, Scallions</p> <p><b>♣ HAND GATHERED CALIFORNIA FIELD GREENS</b> 6.95 Sherry Mustard Seed Vinaigrette or Non-Fat Sherry Spritz</p> <p><b>LEAVES OF YOUNG ROMAINE WITH CLASSIC CAESAR DRESSING</b> 7.95 Focaccia Croutons</p>		<p><b>PANKO CRUSTED CALAMARI</b> 11.95 Asian Vegetable Salad, Sesame Citrus Vinaigrette Sambal Aioli</p> <p><b>MARYLAND JUMBO LUMP CRAB CAKE</b> 14.95 Cornichons, Celery Leaves, Radish, Tabasco Aioli Fingerling Chips</p> <p><b>♣ WOK SEARED AHI TUNA*</b> 13.95 Furikake, Pickled Cucumber Salad, Wasabi, Spicy Mustard</p>
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## MAIN PLATE SALADS

<p><b>GARY CRAIG'S "HOLLYWOOD" COBB SALAD ~ 15.95</b> Chicken, Applewood Smoked Bacon, Fresh Avocado, Tomato, Egg, Gorgonzola, Classic Dressing</p>
<p><b>MAX'S CHOPPED SALAD ~ 14.95</b> Wild Shrimp, Gorgonzola Cheese and Sherry Mustard Seed Vinaigrette or ♣ Non-Fat Sherry Spritz and Omitting Cheese</p>
<p><b>TUSCAN CHICKEN SALAD ~ 14.95</b> Mixed Greens, Cherry Tomatoes, Kalamata Olives, Sweet Roasted Garlic, Fresh Whole Milk Mozzarella, Warm Polenta Croutons</p>
<p><b>GRILLED CHICKEN OR NEW YORK STRIP CAESAR SALAD ~ 12.95 / 15.95</b> Romaine Lettuce, Parmesan Tuile, Roasted Garlic, Focaccia Croutons, Caesar Dressing</p>



## MAX'S 2014 PLATE OF THE DAY

<p><b>MONDAY</b></p> <p><b>GRILLED CHICKEN CLUB*</b> Bacon, Avocado, Swiss</p>	<p><b>TUESDAY</b></p> <p><b>AHI TUNA BURGER*</b> Sweet Potato Fries Kimchee</p>	<p><b>WEDNESDAY</b></p> <p><b>DUCK CONFIT QUESADILLA</b> Goat Cheese Pear Salad</p>	<p><b>THURSDAY</b></p> <p><b>SHRIMP PASTA</b> Prosciutto Tomato Broth</p>	<p><b>FRIDAY</b></p> <p><b>FISH TACOS</b> Soft Tortillas Tomatillo Salsa</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

### SHORT RIB GRILLED CHEESE ~ 13.95

Muenster, Havarti, Cheddar, Caramelized Onion, Arugula, Horseradish Aioli, Steak Fries

### OUR CLASSIC ANGUS BURGER\* ~ 14.95

Certified Angus Niman Ranch Beef, Aged Cheddar, Tomato, Onion  
House Made Pickles, French Fries

### HOUSE ROASTED TURKEY CLUB ~ 12.95

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

### ADOBO GRILLED CHICKEN WRAP ~ 11.95

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

### ♣ VEGGIE BURGER ~ 12.95

Avocado, Grilled Red Onions, Watercress, Eggplant Fries



## ENTREES

### ♣ SESAME CRUSTED AHI TUNA\* ~ 18.95

Wasabi Potato Puree, Baby Bok Choy, Yuzu Soy Sauce

### OVEN ROASTED SPRINGER MOUNTAIN CHICKEN BREAST ~ 15.95

Seven Grain Harvest Blend, Bacon Roasted Brussels Sprouts, Pomegranate Glaze

### ♣ "EVERYTHING" CRUSTED LOCH DUART SALMON\* ~ 17.95

Potato-Watercress Cake, Asparagus, Whole Grain Mustard Glaze

### GRILLED NEW YORK STRIP STEAK\* ~ 21.95

Grilled Red Onions, Truffled French Fries, Red Wine Jus

### ♣ MAX A PENNE ~ 13.95

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

### GEORGES BANK SWORDFISH A LA PLANCHA ~ 19.95

Lobster Gnocchetti, Spinach, Roasted Peppers, Lobster Sherry Sauce



## SIMPLY PREPARED

♣ LOCH DUART SALMON*	15.95	STEAK AU POIVRE*	29.95
♣ AHI TUNA*	16.95	FILET MIGNON*	29.95
♣ COLOSSAL SHRIMP	16.95	KANSAS CITY STRIP STEAK*	39.95
♣ ROASTED MURRAY'S CHICKEN BREAST	12.95		

## SAUCES ~ 2.50

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



## SIDES

TRUFFLED POTATO TOTS	5	SWEET POTATO FRIES	5
STEAMED ASPARAGUS	6	GRILLED VEGETABLES	6
FRENCH FRIES	5	YUKON GOLD POTATO PUREE	5
TRUFFLED FRENCH FRIES	6	SAUTÉED SPINACH	5
BACON ROASTED BRUSSELS SPROUTS	6	SEVEN GRAIN HARVEST GRAIN	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.