

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, Garlic Herb French 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, Roasted Tomatoes, Torn Basil
Broccolini, Prosciutto, Lemon, Capers

Springer Mountain Farm's Chicken Milanese | 16

Kale Salad, Roasted Peppers, Shaved Fennel, Pine Nuts
Lemon Parmesan Vinaigrette

Pan Seared Sea Scallops | 19

Meyer Lemon Rissotto, English Peas, Asparagus
Crispy Pancetta, Citrus Artichoke Sauce

*Sesame Crusted Ahi Tuna** | 19

Crispy Sushi Rice Cakes, Miso Roasted Mushrooms
Tempura Snap Peas, Shishito Peppers, Ginger Scallion Ponzu

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

Squash Soubise, Asparagus, Pearl Onions, Herb Oil

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
Paul Clouet Champagne | 17.5
Nathanson 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 Vintners Chenin Blanc | 12
C. Buisson St. Romain, Chardonnay | 16
La Craie, Vouvray | 15
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"
Costieres de Nimes | 12
Etienne Becheras, St. Joseph | 20
Bodegas 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
Rombauer, Cabernet Sauvignon | 25

WINE DIRECTOR'S PICKS

Salchetto

Vino Nobile de Montepulciano | 16

Cade Howell Mountain

Cabernet Sauvignon | 39

Shafer "Relentless", Syrah | 45

APPETIZERS

Colossal Shrimp Cocktail 4.50 each

Spring Vegetable Minestrone Soup | 8
Orzo, Kale Pesto

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

PLATE OF THE DAY

Monday

Buffalo Shrimp Salad | 15
Baby Iceberg Lettuce, Bacon Ranch

Tuesday

Kurobuta Ham and Cheese Croissant | 14
Stonewall Apiary Honey, Pickled Mustard Seeds, Housemade Chips

Wednesday

Max's Bolognese | 14
Sausage, Veal, All-Natural Beef, Cavatelli Pasta, Ricotta, Crostini

Thursday

"French Dip" Sandwich | 18
Roasted Snakeriver Farms Wagyu, Carmelized Onions, Steak Fries, Au Jus

Friday

Fish Tacos | 14
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

