

WINES BY THE GLASS

WHITE

<p>VALDO, PROSECCO 8.5</p> <p>VEUVE CLICQUOT, "YELLOW LABEL" 17.5</p> <p>NATHANSON CREEK, WHITE ZINFANDEL 7</p> <p>CA DONINI, PINOT GRIGIO 8</p> <p>BUIL & GINÉ, VERDEJO 11</p> <p>EXCELSIOR, CHARDONNAY 9</p> <p>PAUL ZINCK, PINOT BLANC 10</p> <p>ST. SUPERY, SAUVIGNON BLANC 10</p>		<p>DR. LOOSEN, "DR. L" REISLING 11</p> <p>MOHUA, SAUVIGNON BLANC 10</p> <p>LECHTHALER, PINOT GRIGIO, 11</p> <p>MICHEL BARRAUD, CHARDONNAY "MACON VILLAGES" 11</p> <p>TALBOTT, "KALI HART", CHARDONNAY 15</p> <p>ST. ROMAIN, CHARDONNAY, H&G BUISSON 15</p> <p>ROEDERER, "ESTATE" SPARKLING 13</p> <p>ROEDERER. "BRUT PREMIER" CHAMPAGNE 18</p>
<p>HUARPE LANCATAY, MALBEC 9.5</p> <p>AIA VECCHIA, "LAGONE" SUPERTUSCAN 13</p> <p>SEA GLASS, PINOT NOIR 9.5</p> <p>MARA, SYRAGE 10</p> <p>VILLA MT EDEN, RESERVE, ZINFANDEL 10</p> <p>GROVE STREET, MERLOT 11</p> <p>VINA ALBERDI, RIOJA RESERVA 13</p> <p>PERRIN, "NATURE" COTES DU RHONE 10</p> <p>ST. SUPERY, "ELU" (BEST VALUE...WAS \$30) 15</p>		<p>COLUMBIA CREST, "TWO VINES" CABERNET SAUVIGNON 8</p> <p>JACK BARRETT, CABERNET SAUVIGNON 10</p> <p>MAX FAMILY CUVÉE, MERITAGE 13.5</p> <p>SEA RIDGE, MERLOT 8.5</p> <p>TINTARA, SHIRAZ 13.5</p> <p>LAETITIA, "ESTATE" PINOT NOIR 13.5</p> <p>BELLE GLOS, "MEIOMI", PINOT NOIR 15</p> <p>TERRA D'ORO, "HOME RANCH" ZINFANDEL 13 25</p>

APPETIZERS

<p>COLOSSAL SHRIMP each 3.95</p> <p>THAI COCONUT AND VEGETABLE 5.95 Rice Noodles, Scallions</p> <p>HAND GATHERED CALIFORNIA FIELD GREENS 6.95 Sherry Mustard Seed Vinaigrette or Non-Fat Sherry Spritz</p> <p>LEAVES OF YOUNG ROMAINE WITH CLASSIC CAESAR DRESSING 7.95 Garlic Croutons</p>		<p>WOK SEARED AHI TUNA 13.95 Furikake, Pickled Cucumber Salad, Wasabi, Spicy Mustard</p> <p>MARYLAND JUMBO LUMP CRAB CAKE 13.95 Asparagus Puree, Tartar Sauce, Saffron Vinaigrette</p> <p>PANKO CRUSTED CALAMARI 11.95 Asian Vegetable Salad, Sesame Citrus Vinaigrette, Sambal Aioli</p>
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MAIN PLATE SALADS

GARY CRAIG'S "HOLLYWOOD" COBB SALAD ~ 15.95
Chicken, Applewood Smoked Bacon, Fresh Avocado, Tomato, Egg, Gorgonzola, Classic Dressing

MAX'S CHOPPED SALAD ~ 14.95
Wild Shrimp, Gorgonzola Cheese and Sherry Mustard Seed Vinaigrette
or Non-Fat Sherry Spritz and Omitting Cheese

TUSCAN CHICKEN SALAD ~ 13.95
Mixed Greens, Cherry Tomatoes, Kalamata Olives, Sweet Roasted Garlic,
Fresh Whole Milk Mozzarella, Warm Polenta Croutons

GREEK SALAD ~ 11.95
Romaine, Cucumber, Tomato, Kalamata Olives, Pepperoncinis, Red Onions, Feta, Pita Croutons, Oregano Vinaigrette

MAX'S 2012 - \$12 PLATE OF THE DAY

<u>MONDAY</u>	<u>TUESDAY</u>	<u>WEDNESDAY</u>	<u>THURSDAY</u>	<u>FRIDAY</u>
PULLED PORK TACOS Black Bean Salsa	AHI TUNA BURGER Sweet Potato Fries, Kimchee	STEAK, BACON & CHEDDAR MEATBALLS	TURKEY MUSHROOM BURGER Zucchini Fries	FISH & CHIPS Hand Cut Fries

*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

ROAST BEEF SANDWICH ~ 12.95

Caramelized Onions, Butter Lettuce, Horseradish Sauce, Beaver Brook Farm Cheese, Housemade Potato Chips

OUR CLASSIC ANGUS BURGER ~ 12.95

All-natural Certified Angus Niman Ranch Beef, Aged Cheddar Cheese, Tomato, Onion, House Made Pickles, French Fries

HOUSE ROASTED TURKEY CLUB ~ 11.95

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

“CONNECTICUT STYLE” LOBSTER ROLL ~ 18.95

Hot Buttered Lobster, Brioche Roll, Salt and Vinegar French Fries

GRILLED MEDITERRANEAN CHICKEN WRAP ~ 12.95

Artichokes, Sun Dried Tomatoes, Goat Cheese, Arugula, Olive Tapenade, Garlic-Parmesan Fries



ENTREES

☛ SESAME CRUSTED AHI TUNA ~ 18.95

Vegetable Stir Fry Rice, Pea Tendrils, Kung Pao Sauce

BARBEQUE GLAZED MURRAY’S CHICKEN BREAST ~ 14.95

Spring Onion-Potato Hash, Sautéed Spinach

CHICKEN AND HOUSE MADE SAUSAGE CAMPANELLE PASTA ~ 13.95

White Beans, Roasted Tomatoes, Broccoli Rabe, Mozzarella

☛ SPINACH STUFFED STONINGTON SOLE ~ 18.95

Squash and Tomato Couscous, Toasted Almonds, Lemon Caper Vinaigrette

SPRING VEGETABLE RISOTTO ~ 12.95

Asparagus, Sweet Peas, Artichokes, Fava Beans, Basil Vinaigrette

☛ BLACK PEARL SALMON ~ 17.95

Fingerling Potatoes, Sugar Snap Peas, Frisee, Dill Yogurt Dressing

GRILLED NEW YORK STRIP STEAK ~ 19.95

Grilled Red Onions, Watercress, Roasted Garlic Potato Puree, Red Wine Jus



SIMPLY PREPARED

BLACK PEARL SALMON	15.95	ROASTED MURRAY’S CHICKEN BREAST	12.95
AHI TUNA	16.95	STEAK AU POIVRE	29.95
GEORGES BANK COD	15.95	FILET MIGNON	29.95

SAUCES

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



SIDES

TRUFFLED POTATO TOTS	5	SAUTÉED BROCCOLI RABE	5
STEAMED ASPARAGUS	6	SWEET POTATO FRIES	5
FRENCH FRIES	5	GRILLED VEGETABLES	6
TRUFFLED FRENCH FRIES	6	YUKON GOLD POTATO PUREE	5
PEAS AND CARROTS	4	SAUTÉED SPINACH	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.