

WINES BY THE GLASS

WHITE

<p>BLANCO NIEVA, VERDEJO 11</p> <p>VALDO, PROSECCO 8.5</p> <p>MARGUET "GRAND CRU", CHAMPAGNE 17.5</p> <p>NATHANSON CREEK, WHITE ZINFANDEL 7</p> <p>CA'DONINI, PINOT GRIGIO 8</p> <p>EXCELSIOR, CHARDONNAY 9</p> <p>TRIMBACH, PINOT BLANC 10</p> <p>PETIT CHAPEAU, BORDEAUX BLANC 10</p>		<p>LEITZ, "LEITZ OUT", RIESLING 11</p> <p>THE CROSSINGS, SAUVIGNON BLANC 10</p> <p>MARCO FELLUGA, PINOT GRIGIO 11</p> <p>LE LAC, MACON, CHARDONNAY 11</p> <p>SCOTT FAMILY VINEYARDS, CHARDONNAY 15</p> <p>JEMROSE, VIOGNIER, "EGRET POND VINEYARD" 12</p> <p>ALBARINO, LEGADO DEL CONDE 9</p> <p>J & S DAUVISSAT, CHABLIS, CHARDONNAY 16</p>
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RED

<p>GOUGENHEIM, MALBEC 9.5</p> <p>AIA VECCHIA, "LAGONE" SUPERTUSCAN 13</p> <p>TOLAINI, "VALDISANTI" SUPERTUSCAN 17.5</p> <p>CLOS HENRI, PINOT NOIR 9.5</p> <p>STEELE, "PACINI VINEYARD", ZINFANDEL 12</p> <p>MICHAEL POZZAN, MERLOT 11</p> <p>VINA ALBERDI, TEMPRANILLO RIOJA RESERVA 13</p> <p>BELLE GLOS, "MEIOMI", PINOT NOIR 15</p> <p>PRODUTTORI DEL BARBARESCO, BARBARESCO 20 25</p>		<p>LOS VASCOS, CABERNET SAUVIGNON 8</p> <p>MILLBRANDT, CABERNET SAUVIGNON 10</p> <p>MAX FAMILY CUVÉE, MERITAGE 13.5</p> <p>MORGAN, SYRAH 13.5</p> <p>STEELE, PINOT NOIR 15</p> <p>DOMAINE MONPERTUIS, COTES DU RHONE 10</p> <p>HALL, CABERNET SAUVIGNON 20 35</p> <p>CHATEAU FONRÉAUD, BORDEAUX 15</p> <p>RIO MADRE, GRAZIANO RIOJA 12</p>
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APPETIZERS

<p>COLOSSAL SHRIMP COCKTAIL each 4.50</p> <p>STARLIGHT GARDENS SPRING GARLIC, POTATO- LEEK SOUP 6.95 Bleu Cheese, Bacon</p> <p>♣ HAND GATHERED 6.95 CALIFORNIA FIELD GREENS Sherry Mustard Seed Vinaigrette or Non-Fat Sherry Spritz</p> <p>LEAVES OF YOUNG ROMAINE WITH 7.95 CLASSIC CAESAR DRESSING Garlic Croutons</p>		<p>PANKO CRUSTED CALAMARI 11.95 Asian Vegetable Salad, Sesame Citrus Vinaigrette, Sambal Aioli</p> <p>MARYLAND JUMBO LUMP CRAB CAKE 14.95 Cornichons, Celery Leaves, Radish, Tabasco Aioli Fingerling Chips</p> <p>♣ WOK SEARED AHI TUNA* 13.95 Furikake, Pickled Cucumber Salad, Wasabi, Spicy Mustard</p>
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MAIN PLATE SALADS

<p>GARY CRAIG'S "HOLLYWOOD" COBB SALAD ~ 15.95 Chicken, Applewood Smoked Bacon, Fresh Avocado, Tomato, Egg, Gorgonzola, Classic Dressing</p> <p>MAX'S CHOPPED SALAD ~ 14.95 Wild Shrimp, Gorgonzola Cheese and Sherry Mustard Seed Vinaigrette or ♣ Non-Fat Sherry Spritz and Omitting Cheese</p> <p>TUSCAN CHICKEN SALAD ~ 14.95 Mixed Greens, Cherry Tomatoes, Kalamata Olives, Sweet Roasted Garlic, Fresh Whole Milk Mozzarella, Warm Polenta Croutons</p> <p>NEW YORK STRIP STEAK SALAD ~ 16.95 Our Sliced New York Strip, Grilled Red Onions, Cherry Tomatoes, Buttermilk Blue Cheese Dressing</p> <p>KALE "ANTIPASTA" SALAD ~ 13.95 Tuscan Kale, Prosciutto, Buratto Cheese, Artichoke, Pinenuts, Parmesan, Lemon Garlic Dressing</p>



MAX'S 2013 - \$13 PLATE OF THE DAY

<p>MONDAY</p> <p>GRILLED CHICKEN CLUB* Bacon, Avocado, Swiss</p>	<p>TUESDAY</p> <p>AHI TUNA BURGER* Sweet Potato Fries Kimchee</p>	<p>WEDNESDAY</p> <p>KOBE BEEF HOT DOG French fries</p>	<p>THURSDAY</p> <p>SHRIMP PASTA Prosciutto Tomato Broth</p>	<p>FRIDAY</p> <p>FISH TACOS 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

HOUSE MADE SHORT RIB PASTRAMI SANDWICH ~ 13.95
Beet Coleslaw, Swiss Cheese, Thousand Island Dressing, Pickle Potato Chips

OUR CLASSIC ANGUS BURGER* ~ 14.95
All-natural Certified Angus Niman Ranch Beef, Aged Cheddar Cheese, 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

♣ **WASABI PANKO CRUSTED AHI TUNA*** ~ 18.95
Mango, Jicama, Napa Cabbage, Rice Noodles, Crispy Wonton, Miso Soy Vinaigrette

PARMESAN CRUSTED GRILLED MURRAY'S CHICKEN BREAST ~ 15.95
Baby Arugula, Cherry Tomatoes, Fresh Mozzarella, Aged Balsamic, Tomato Jus

♣ **CRAB STUFFED STONINGTON SOLE** ~ 18.95
Baby Spinach, Roasted Peppers, Haricots Verts, Warm Shallot Vinaigrette

♣ **"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, Watercress, Roasted Garlic Potato Puree, Red Wine Jus

CHICKEN AND HOUSEMADE SAUSAGE PASTA ~ 14.95
Cherry Tomatoes, White Beans, Broccoli Rabe, Mozzarella

♣ **MAX A PENNE** ~ 13.95
Grilled Chicken, Plum Tomatoes, Escarole, Extra Virgin Olive Oil, Shaved Grana Padano



SIMPLY PREPARED

♣ LOCH DUART SALMON*	15.95	STEAK AU POIVRE* FROM OUR DINNER MENU	29.95
♣ AHI TUNA*	16.95	FILET MIGNON* FROM OUR DINNER MENU	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	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
SAUTÉED SPINACH	5	GLAZED SPRING VEGETABLES	7

♣ *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.