

## WINES BY THE GLASS

### WHITE

- Max Family Cuvee*, Sauvignon Blanc | 10  
*The Crossings*, Sauvignon Blanc | 10.5  
*Domaine Reverdy Ducroix* Sancerre | 15  
*Excelsior*, Chardonnay | 9.5  
*Cambria, Benchbreak* Chardonnay | 14.5  
*Ca'Donini*, Pinot Grigio | 8.5  
*Marco Felluga*, Pinot Grigio | 12  
*Leitz, "Leitz Out"*, Riesling | 11.5  
*Hecht & Bannier*, Provence Rosé | 11.5  
*Primaterra*, Prosecco | 8.5  
*Paul Clouet*. Champagne | 17.5

### REDS

- Max Family Cuvee*, Reserve Red | 13.5  
*Los Vascos*, Cabernet Sauvignon | 8.5  
*Milbrandt*, Cabernet Sauvignon | 10.5  
*Stuhlmuller*, Cabernet Sauvignon | 18  
*Chateau St. André Corbin*  
St Georges-St. Emilion Bordeaux | 15.5  
*Canoe Ridge "Horse Heaven Hills Reserve"*  
Merlot | 11.5  
*Block Nine*, Pinot Noir | 9.5  
*Patton Valley*, Pinot Noir | 15.50  
*Marietta "Christo"*, Old Vine Red | 12.5  
*Fontanafredda*, Barolo | 17  
*Argiano "NC"*, Super Tuscan | 13.5  
*Marietta "Old Vine Red Lot 62"*  
Old Vine Zinfandel Blend | 12.5  
*Bodegas Septima*, Malbec | 9.5  
*Produttori Del Barbaresco* Barbaresco | 20

## APPETIZERS

*Colossal Shrimp Cocktail* | 4.50 each

*White Asparagus Bisque* | 8.95  
Citrus Crab Salad

*Hand Gathered Field Greens* | 7.95  
Sherry Mustard Vinaigrette

*Leaves of Young Romaine with Classic Caesar Dressing* | 7.95  
Parmesan Tuile, Roasted Garlic, White Anchovy

*Buffalo Cauliflower* | 8.95  
Crudite, Blue Cheese Dressing

*Arborio Crusted Calamari* | 12.95  
Garlic, Poblano Peppers, Napa Cabbage  
Yuzu Sesame Squid Ink Aioli

*Maryland Jumbo Lump Crab Cake* | 15.95  
Cornichons, Cured Lemon, Celery Leaves, Radish  
Tabasco Aioli, Fingerling Chips

*Wok Seared Ahi Tuna \** | 13.95  
Furikake, Pickled Cucumber, Wasabi, Spicy Mustard

## ENTRÉE SALADS

*Veggie Burger Salad* | 14.95  
Avocado, Tomato, Feta Cheese, Olives, Pepperoncini  
Romaine, Oregano Vinaigrette

*Grilled Chicken or New York Strip Caesar Salad* | 13.95 | 16.95  
Romaine Lettuce, Parmesan Tuile, Roasted Garlic  
Focaccia Croutons, Caesar Dressing

*Gary Craig's "Hollywood" Chicken or Shrimp Cobb Salad*  
15.95 | 19.95  
Applewood Smoked Bacon, Fresh Avocado, Tomato  
Egg, Gorgonzola, Classic Dressing

*Tuscan Chicken Salad* | 14.95  
Mixed Greens, Cherry Tomatoes, Kalamata Olives, Sweet Roasted Garlic  
Fresh Whole Milk Mozzarella, Warm Polenta Croutons

*Max's Chopped Salad* | 14.95  
Poached Gulf Shrimp, Gorgonzola Cheese, Sherry Mustard Seed Vinaigrette  
or Non-Fat Sherry Spritz

## PLATE OF THE DAY

### Monday

*Buffalo Shrimp Salad* | 14.95  
*Baby Iceberg Lettuce, Bacon Ranch*

### Tuesday

*Filet Au Poivre Sliders* | 14.95  
*Caramelized Onion, Griddled Mac and Cheese*

### Wednesday

*Bella Bantam and March Farm Tomato Grilled Cheese* | 12.95  
*HBC Black Pepper Parmesan Bread, Shaved Squash*  
*Lemon Basil and Pine Nut Salad*

### Thursday

*Spring Market Omelette* | 13.95  
*Field Greens Salad*

### Friday

*Fish Tacos* | 13.95  
*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  
*Mike Frutchey*, Sous Chef

SUNDAYS IN OUR TAVERN  
LIVE JAZZ  
AT MAX DOWNTOWN

6-9 PM

Featuring the Steve Davis Group  
&

**All Bottled Wines ½ Price\***

*\*excludes already discounted bottled wines*

**HAPPY HOURS  
MONDAY – FRIDAY**

From 4-6 PM

In our tavern

**Cocktail, Wine & Beer  
specials**

**“Buck a Shuck”**

**Oysters and clams**

**&**

**Other special priced items**

**From \$1-\$7**

**SIDES**

*Bacon Roasted Brussels Sprouts* | 7.95

*Truffled Potato Tots* | 6.95

*Truffled French Fries* | 7.95

*Grilled Asparagus* | 8.95

*Sweet Potato Fries* | 6.95

*French Fries* | 6.95

*\* Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.*

**HOUSE SANDWICHES**

*Max’s Classic Cheeseburger\** | 14.95

Vermont Cheddar, Arugula, Tomato, Onion, French Fries

OR

*Pat Lafrieda “Max’s Label” Dry Aged*

*U.S.D.A Prime Beef Burger\** | 20.95

Cooper Sharp American Cheese, Pastrami Spiced Bacon

Caramelized Onions, IPA Mustard, Salt and Vinegar fries

*House Roasted Turkey Club* | 12.95

Applewood Smoked Bacon, Arugula, Tomato, Dijon Aioli

House Made Potato Chips

*Fajita Spiced Chicken Wrap* | 11.95

Black Beans, Avocado, Shaved Lettuce, Pickled Red Onions

Crispy Tortillas, Chipotle Ranch Dressing, Sweet Potato Fries

**ENTREES**

*Pan Seared Sea Scallops* | 19.95

Artichoke and Lemon Risotto, Pea Tendril and Proscuitto Salad  
Salsa Verde

*Sesame Crusted Ahi Tuna\** | 19.95

Crispy Sushi Rice Cakes, Miso Roasted Mushrooms

Tempura Snap Peas, Shishito Peppers, Ginger Scallion Ponzu

*Faroe Island Salmon a la Plancha\** | 18.95

White Aparagus Soubise, Snap Peas, Pickled Spring Onions  
Squash Ribbons

*Max A Penne* | 14.95

Grilled Chicken, Plum Tomatoes, Escarole

Extra Virgin Olive Oil, Shaved Grana Padano

*Prime Aged Hanger Steak* | 24.95

Hand Cut Steak Fries, Grilled Trumpet Mushroom Salad

Green Garlic Butter

**SIMPLY PREPARED FISH**

*Served With Choice of One Side*

*Seared Gulf Shrimp* | 18.95

*Pan Seared Sea Scallops* | 19.95

*Sesame Crusted Ahi Tuna\** | 19.95

*Faroe Island Salmon a la Plancha\** | 18.95



*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.*