

APPETIZERS

COLOSSAL SHRIMP COCKTAIL / 4.5 Ea

BUFFALO CAULIFLOWER / 9

FALL SQUASH AND WILD MUSHROOM SOUP

Heirloom Grains / 8

HAMACHI CRUDO

Sliced Yellowtail With Fresh Grapefruit Segments
Tarragon, Radish, Chive, Olive Oil / 13

CHOWDER STUFFED CLAMS

Bacon, Fennel, Ginger / 12

LITTLE GEM CAESAR SALAD

Tasmanian Pepper Parmesan, Confit Garlic
White Anchovy / 8

ENTREE SALADS

“THE DOWNTOWN” COBB SALAD WITH CHICKEN OR SHRIMP

Applewood Smoked Bacon, Fresh Avocado, Tomato, Egg
Gorgonzola, Classic Dressing / 16 or 21

TUSCAN CHICKEN SALAD

Mixed Greens, Cherry Tomatoes, Kalamata Olives
Sweet Roasted Garlic, Warm Polenta Croutons
Fresh Mozzarella, Balsamic Vinaigrette / 15

MAX’S CHOPPED SALAD

Poached Gulf Shrimp, Diced Vegetables,
Gorgonzola Cheese, Sherry Mustard Seed Vinaigrette
or Non-Fat Sherry Spritz / 15

VEGGIE BURGER SALAD

Kale, Roasted Peppers, Chickpeas
Green Goddess Dressing / 15

GRILLED CHICKEN OR STEAK CAESAR SALAD

Romaine, Tasmanian Pepper Parmesan, Focaccia Croutons
Confit Garlic, White Anchovy / 15

SIDES | 8

SWEET POTATO FRIES

ROOT VEGETABLES & FARRO

ASPARAGUS

HAND CUT FRIES

TRUFFLE FRIES

BRUSSELS SPROUTS

SANDWICHES

ORGANIC SALMON BLT

Brioche, Thick Cut Applewood Smoked Bacon
Heirloom Tomatoes, Chive Aioli, Hand Cut Fries / 13

MAX’S CLASSIC CHEESEBURGER

Vermont Cheddar, Arugula, Tomato,
Caramelized Onions, Hand Cut Fries / 15

OR

PAT LAFRIEDA “MAX’S LABEL” DRY AGED U.S.D.A. PRIME BURGER

Cave Aged Cheddar, Brioche
Mushroom Onion Marmalade, Hand Cut Fries / 21

FRENCH DIP

Slow Roasted Prime Rib, Garlic Horseradish Butter
French Baguette, Hand Cut Fries / 18

HOT HONEY FRIED CHICKEN

Sesame Potato Roll, Pickled Root Vegetable Slaw
Sweet Potato Fries / 12

HOUSE ROASTED TURKEY CLUB

Applewood Smoked Bacon, Arugula, Tomato
Dijon Aioli, House Made Gaufrette Chips / 13

LUNCH ENTREES

HORSERADISH CRUSTED ORGANIC BLACK PEARL SALMON

Farro, Roasted Root Vegetables, Beet Verjus / 18

AUTUMN CHICKEN

Lumache Pasta, Escarole, Squash / 15

BRONZINO

Shishito Peppers, Confit Tomato
Artichoke and Chorizo Sofrito / 19

VEAL SCHNITZEL

Kale, White Beans, Lemon Brown Butter / 18

ROASTED COLOSSAL SHRIMP

Broccoli Rabe and Lemon Risotto
Roasted Tomato / 18

BUTCHER’S CUT OF THE DAY

Served with Hand Cut Fries

Ask Your Server About Today’s Selection / 19

SIMPLY PREPARED FISH

(Served with Your Choice of Side)

PAN SEARED COLOSSAL SHRIMP / 18

ORGANIC BLACK PEARL SALMON / 18

BRANZINO / 19

