

wines by the glass

<u>~white~</u>	
MIONETTO, PROSECCO	8.5
VEUVE CLICQUOT, "YELLOW LABEL"	17.5
NATHANSON CREEK, WHITE ZINFANDEL	7
CA DONINI, PINOT GRIGIO	8
BUIL & GINE, VERDEJO	11
ESTANCIA, CHARDONNAY	9
PAUL ZINCK, PINOT BLANC	10
ST. SUPERY, SAUVIGNON BLANC	10
	H&G BUISSON 15
	11
	10
	11
	11
	15
	15
	8
	10
	13.5
	8.5
	13.5
	13.5
	15
	19.5

max mocktail s

<p>AGAVE LEMONADE fresh agave infusion 3.95</p> <p>POMEGRANATE JULEP pomegranate grapefruit, lime juice honey, mint 3.95</p>	<p>STRAWBERRY SUNRISE strawberry, pineapple, agave lemon 4.95</p> <p>TROPICAL LEMONADE pink guava, kiwi 4.95</p>
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appetizers

COLOSSAL SHRIMP 3.95 each
ALASKAN SNOW CRAB CLAWS 2.95 each
ROSEDALE FARMS SWEET CORN SOUP chive oil 5.50
HAND GATHERED CALIFORNIA FIELD GREENS sherry mustard seed vinaigrette or non-fat sherry spritz 6.95
LEAVES OF YOUNG ROMAINE WITH CLASSIC CAESAR DRESSING garlic croutons 7.95
WOK SEARED AHI TUNA furikake, pickled cucumber salad, wasabi and spicy mustard 13.95
MARYLAND LUMP CRAB CAKE almonds, cucumbers, piquillo peppers, green gazpacho sauce 13.95
PANKO CRUSTED CALAMARI asian vegetable salad, sesame citrus vinaigrette, sambal aioli 11.95

house sandwiches

OUR CLASSIC ANGUS BURGER all-natural certified angus niman ranch beef, aged cheddar cheese tomato, onion, house made pickles, french fries 12.95
HOUSE ROASTED TURKEY CLUB applewood smoked bacon, arugula, tomato, djon aioli house made potato chips 11.95
NEW ENGLAND LOBSTER ROLL warm buttered roll, coleslaw, salt and vinegar fries 18.95
GRILLED BLACKENED CHICKEN WRAP roasted corn, black beans, romaine, tomato, cilantro sour cream, sweet potato fries 11.95

max's 2011 \$11 plate of the day

monday	tuesday	wednesday	thursday	friday
shrimp po boy cajun chips	ahi tuna burger sweet potato fries kimchee	veal and ricotta meatballs spaghetti garlic bread	chef's burger creation	fish and chips hand cut fries

main plate salads

GARY CRAIG'S "HOLLYWOOD" COBB SALAD
chicken, applewood smoked bacon, fresh avocado, tomato
egg, gorgonzola and classic dressing 15.95

MAX'S CHOPPED SALAD
wild shrimp, gorgonzola cheese
sherry mustard seed vinaigrette 14.95
♣ or non-fat sherry spritz and omitting cheese

TUSCAN CHICKEN SALAD
mixed greens, cherry tomatoes, kal amata olives, sweet roasted garlic
fresh whole milk mozzarella and warm polenta croutons 13.95

♣ ASIAN CHICKEN SALAD
napa cabbage, snow peas, carrots, bell peppers, mung bean sprouts
rice noodles, chinese mustard vinaigrette 13.95

♣ STEAK SALAD
grilled new york strip, roasted tomatoes, portobello mushroom, grilled romaine
feta, charred onion white balsamic vinaigrette 17.95

entrees

CHICKEN AND HOUSE MADE SAUSAGE GIGLI PASTA
white beans, roasted tomatoes, broccolirabe, mozzarella 13.95

GRILLED NEW YORK STRIP STEAK
grilled red onions, rosemary-parmesan french fries, red wine jus 19.95

VEAL PICCATA
haricots verts, roasted peppers, watercress, lemon caper sauce 17.95

♣ GRILLED SOCKEYE SALMON
garden vegetable ratatouille, extra virgin olive oil watercress-pesto 17.95

♣ SESAME CRUSTED AHI TUNA
soba noodles, sugar snap peas, shiitake mushrooms, yuzu soy sauce 18.95

SPRING VEGETABLE GNOCCHI
house made ricotta gnocchi, artichokes, sugar snap peas
cherry tomatoes, asparagus 12.95

simply prepared

LOCH DUART SALMON 15.95

AHI TUNA 16.95

GEORGE'S BANK SWORDFISH 19.95

ROASTED MURRAY'S CHICKEN BREAST 12.95

STEAK AU POIVRE 29.95

FILET MIGNON 29.95

♣ club cuisine menu items are seasonally inspired
with a healthy mindset and reduced calories

saucés

LEMON BEURRE BLANC
THYME JUS

YUZU SOY
COGNAC PEPPERCORN

sides

5.00

TRUFFLED POTATO TOTS
STEAMED ASPARAGUS
FRENCH FRIES
TRUFFLE FRIES
SAUTÉED SPINACH

SAUTÉED BROCCOLI RABE
SWEET POTATO FRIES
GRILLED VEGETABLES
YUKON GOLD POTATO PUREE
SUGAR SNAP PEAS

HUNTER MORTON, EXECUTIVE CHEF
MICHAEL FRUTCHEY, SOUS CHEF

• "thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness"
max downtown uses only oil that contains no trans fatty acids
18% gratuity will be added to parties of 10 or more

max downtown proudly supports local farms

