

ENTREES

LOCH DUART SALMON A LA PLANCHA

BUTTER POACHED POTATOES, PIQUILLO PEPPERS, SPINACH, CONFIT LEMON
CHORIZO, CITRUS EMULSION 27

STONINGTON BOMSTER SEA SCALLOPS

GOLDEN HARVEST GRAIN BLEND, BUTTERNUT SQUASH, BRUSSELS SPROUTS
MUSHROOMS, BLOOD ORANGE GASTRIQUE 28

TRUFFLE STUDED MURRAY'S CHICKEN

MIDNIGHT MOON MAC AND CHEESE, ROASTED GARLIC, BROCCOLI RABE
RED WINE TRUFFLE JUS 23

SESAME CRUSTED AHI TUNA

WASABI TOBIKO POTATO PUREE, PEA TENDRILS, LONG BEANS, SHIITAKE MUSHROOMS
YUZU SOY SAUCE 28

POMEGRANATE BRAISED LAMB SHANK

HOUSE MADE PAPPARDELLE PASTA, ROASTED TOMATOES, ZUCCHINI, CHICK PEAS
CIPOLLINI ONIONS, BRAISING JUS 27

ROASTED POINT JUDITH MONKFISH

SWEET PEA, CRAB, MEYER LEMON RISOTTO, SUGAR SNAP PEAS, CRISPY PROSCIUTTO 27

SIMPLY PREPARED FISH

LOCH DUART SALMON 24

AHI TUNA 25

FISH OF THE DAY M.P.

CHOPHOUSE CLASSICS

MAX'S "WORLD FAMOUS" KANSAS CITY STRIP STEAK 43

STEAK AU POIVRE 39

FILET MIGNON 32/39 **MAX CUT**

AGED NEW YORK STRIP STEAK 32/39 **MAX CUT**

THE STEAK A LA MAX 39

ROGUE RIVER SMOKED BLUE CHEESE

COFFEE RUBBED "COWBOY CUT" BEEF RIB CHOP 43

RED ONION JAM

***BRANDT BEEF CUT OF THE DAY A.Q.**

***BRANDT BEEF, RAISED IN A HUMANE AND NATURAL ENVIRONMENT
IS HAND SELECTED BY ERIC BRANDT EXCLUSIVELY
FOR THE MAX RESTAURANT GROUP**

CHOPHOUSE SAUCES

MAX'S STEAK SAUCE

RED WINE THYME JUS

RICHARDS BÉARNAISE SAUCE

MAY TAG BLUE CHEESE SAUCE

COGNAC PEPPERCORN CREAM

FOIE GRAS BUTTER

LEMON BEURRE BLANC

YUZU SOY VINAIGRETTE

SIDES

BAKED POTATO AND FIXINS 7

GRILLED VEGETABLES 8

TRUFFLED POTATO TOTS 6

SWEET POTATO FRIES 6

WILD MUSHROOMS AND VIDALIA ONIONS 9

COTTAGE FRIES, MAYTAG BLUE CHEESE 6

YUKON GOLD POTATO PUREE 7

TRUFFLED FRENCH FRIES 7

ASPARAGUS WITH HOLLANDAISE 9

MIDNIGHT MOON MAC & CHEESE 7

CREAMED SPINACH GRATIN 7

BROCCOLI RABE, ROASTED GARLIC 6

STEAMED SPINACH 6

CRISPY BRUSSELS SPROUTS 7

"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

WINES BY THE GLASS

~WHITE~

MIONETTO, PROSECCO	8.5	DR. LOOSEN, "DR. L" REISLING	11
VEUVE CLICQUOT, "YELLOW LABEL"	17.5 7 8 11	MOHUA, SAUVIGNON BLANC MONTINORE, PII	10 11 11
NATHANSON CREEK, WHITE ZINFANDEL CANALETTO, PINOT GRIGIO BLANCO NIEVA, VERDEJO ESTANCIA, CHARDONNAY PAUL ZINCK, PINOT BLANC	9 10	GRIS, RESERVE MACON VILLAGES, MICHEL BARRAUD FERRARI CARANO, "TRE TERRE" CHARDONNAY ST. ROMAIN, H&G BUISSON	15 15
AMEZTOI, TXAKOLINA	12.5	ROEDERER, BRUT PREMIER	19

~RED~

HUARPE LANCATAY, MALBEC BLOCK 9, PINOT NOIR	9.5 9.5	COLUMBIA CREST, "TWO VINES" CABERNET SAUVIGNON	8
ANGOVE, SHIRAZ-VIOGNIER VILLA MT EDEN, RESERVE, ZINFANDEL GROVE STREET MERLOT VINA ALBERDI, RIOJA RESERVA PERRIN "NATURE" COTES DU RHONE TRAPPOLINI, "CENERETO"	10 10 11 13 10 10	PAVILION CABERNET SAUVIGNON MAX FAMILY CUVÉE, MERITAGE SEA RIDGE, MERLOT TINTARA, SHIRAZ LAETITIA "ESTATE" PINOT NOIR HALL CABERNET BELLE GLOS, "MEIOMI", PINOT NOIR	10 13.5 8.5 13.5 13.5 19.5 15

FOR THE TABLE

RAW BAR PLATTERS

THE FRESHEST ASSORTMENT OF SHELLFISH
LOBSTER TAIL, COLOSSAL SHRIMP
SNOW CRAB CLAWS, OYSTERS
CLAMS, MUSSELS
 WITH ACCOMPANIMENTS

SHELLFISH SAMPLER (FOR TWO) 32
 HI-RISE OF SEAFOOD (FOUR TO SIX) 62

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ON THE ROCKS

COLOSSAL SHRIMP 3.95 EA
 CLAMS ON THE HALF SHELL 1.5 EA
 DAILY SELECTION OF OYSTERS 2.25 EA
 ALASKAN SNOW CRAB CLAWS 2.95 EA
 1/2 MAINE LOBSTER TAIL 9
 WHOLE MAINE LOBSTER TAIL 18

APPETIZERS

FRENCH ONION SOUP

SOURDOUGH CROSTINI, GRUYERE CHEESE 7

BREWTUS MAXIMUS A.P.A. STEAMED BLUE HILL BAY MUSSELS

CRISPY CHERRY PEPPERS, GRILLED COUNTRY BREAD 10

RICOTTA GNUDI

PARMESAN FONDUTA, CRISPY BASIL, AGED BALSAMIC 9

WOK SEARED AHI TUNA

FURIKAKE, PICKLED CUCUMBER SALAD, WASABI AND SPICY MUSTARD 14

MARYLAND JUMBO LUMP CRAB CAKE

HEARTS OF PALM, RUBY GRAPEFRUIT, CITRUS VANILLA SAUCE 15

SALADS

LEAVES OF YOUNG ROMAINE WITH CLASSIC CAESAR DRESSING

PARMESAN TUILE, ROASTED GARLIC, WHITE ANCHOVY 9

HEIRLOOM BEET SALAD

SHAVED PEARS, CARA CARA ORANGES, FRISEE, MAYTAG BLUE CHEESE
 CANDIED WALNUTS, ORANGE HONEY VINAIGRETTE 10

MAX'S CHOPPED SALAD

GORGONZOLA CHEESE AND SHERRY MUSTARD SEED VINAIGRETTE
 OR NON-FAT SHERRY SPRITZ 9