


WINES BY THE GLASS

WHITE

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WINE DIRECTOR'S PICKS

JEAN RIJCKAERT, CHARDONNAY, 2010, ARBOIS-JURA 16

intense lime and fresh mint aromas followed by tart mango pit, honeysuckle, and citrus zest flavors

CABERNET SAUVIGNON, HONIG, 2011, NAPA VALLEY, CALIFORNIA 22

powerful yet elegant with pure black currant and blackberry flavors and hints of toasty oak

RAW BAR PLATTERS

The freshest assortment of shellfish

**COLOSSAL SHRIMP, OYSTERS, SNOW CRAB CLAWS
CLAMS, MUSSELS, LOBSTER TAILS ***

with accompaniments

SHELLFISH SAMPLER (FOR 2)*	35.95
HI-RISE OF SEAFOOD (FOR 4 TO 6)*	69.95



ON THE ROCKS

COLOSSAL SHRIMP	each 4.50
CLAMS ON THE HALF SHELL *	each 1.50
DAILY SELECTION OF OYSTERS *	each 2.50
LOBSTER TAILS	each 14.95 half 7.95



APPETIZERS

BEEF AND MARKET ROOT VEGETABLE SOUP

Kale Chips 7.95

PANKO CRUSTED CALAMARI

Asian Vegetable Salad, Sambal Aioli 12.95

MARYLAND JUMBO LUMP CRAB CAKE

Cornichons, Cured Lemon, Celery Leaves, Radish
Tabasco Aioli, Fingerling Chips 15.95

WOK SEARED AHI TUNA*

Furikake, Pickled Cucumber, Wasabi Spicy Mustard 14.95

STEAMED BLUE HILL BAY MUSSELS

Saffron-Mustard Sauce, Garlic Confit 9.95

ALL NATURAL BEEF SHORT RIB "PASTRAMI"

IPA Cheddar Mustard Sauce
Bacon Brussels Sprouts Coleslaw 12.95



SALADS

HAND GATHERED CALIFORNIA FIELD GREENS

Sherry Mustard Seed Vinaigrette or
Non-Fat Sherry Spritz 7.95

KALE AND PEAR SALAD

Deer Crest Farms Butter Pears, Golden Raisins
Candied Walnuts, Pomegranate Seeds
Walnut Vinaigrette 9.95

WEDGE SALAD

Tomatoes, Crispy Onions, Blue Cheese
Baby Iceberg Lettuce, Buttermilk Bacon Dressing 10.95

MAX'S CHOPPED SALAD

Gorgonzola Cheese and Sherry Mustard Seed
Vinaigrette or Non-Fat Sherry Spritz 8.95

**LEAVES OF YOUNG ROMAINE WITH
CLASSIC CAESAR DRESSING**

Parmesan Tuile, Roasted Garlic, White Anchovy 9.95



For a complete list of
upcoming events
within the Max
Restaurant group use
your QR scanner on
your mobile device.



It is important to bring any food allergy
you may have to the attention of your server.

Hunter Morton, Executive Chef
Chris Sheehan, Chef de Cuisine

ENTREES

SURF AND TURF*	38.95
Aged New York Strip, Crab Crusted Scallop Gratin, Grilled Asparagus, Red Wine Jus	
“EVERYTHING” CRUSTED LOCH DUART SALMON*	28.95
Potato Cake, Asparagus, Pickled Mustard Seeds, Smoked Salmon Salad, Cured Lemon Sauce	
COLOSSAL SHRIMP AND SWORDFISH	27.95
Trottole Pasta, Castelvetrano Olives, Broccoli Rabe, Oven Roasted Tomatoes, Lobster Sauce	
SESAME CRUSTED AHI TUNA*	29.95
Ginger Coconut Basmati Rice, Mango, Cucumber, Pea Tendrils, Pineapple Chili Sauce	
BUTTERMILK BRINED SPRINGER MOUNTAIN CHICKEN BREAST	25.95
Smoked Chicken and Andouille Jambalaya, White Rice, Cornmeal Crusted Okra	
ROASTED LONG ISLAND DUCK BREAST*	29.95
Seven Grain Harvest Blend, Honey Glazed Baby Carrots, Cumin Oil, Smoked Duck Salad	

SIMPLY PREPARED FISH



LOCH DUART SALMON* ~ 26.95	ATLANTIC SWORDFISH ~ 27.95	SESAME CRUSTED AHI TUNA* ~ 27.95
COLOSSAL SHRIMP ~ 25.95	PAN SEARED JUMBO SEA SCALLOPS ~ 28.95	
SERVED WITH SEVEN GRAIN HARVEST BLEND		

CHOPHOUSE CLASSICS

AGED NEW YORK STRIP STEAK	39.95	
PRIME AGED NEW YORK STRIP	48.95	MAX’S SIGNATURE KANSAS CITY STRIP STEAK
Miso Butter		
PRIME AGED RIBEYE	43.95	BARREL CUT FILET MIGNON
Bacon Marmalade		
AGED NEW YORK STRIP A LA MAX	43.95	FILET MIGNON OSCAR
Cato Corners Black Ledge Bleu Cheese		
AGED NEW YORK STRIP AU POIVRE	42.95	Jumbo Crab, Parmesan Crusted Asparagus Sour Cream and Chive Potato Puree, Béarnaise



CHOPHOUSE SAUCES – 2.50

Max’s Steak ~ Red Wine Thyme Jus ~ Richard’s Béarnaise ~ Maytag Bleu Cheese
Cognac Peppercorn Cream ~ Foie Gras Butter ~ Lemon Beurre Blanc ~ Yuzu Soy Vinaigrette



SIDES

BALSAMIC GRILLED VEGETABLES	8.95	TRUFFLED FRENCH FRIES	7.95
BAKED POTATO AND “FIXINS”	6.95	ASPARAGUS WITH HOLLANDAISE	8.95
LOBSTER MACARONI AND CHEESE	12.95	CREAMED SPINACH GRATIN	7.95
BACON ROASTED BRUSSELS SPROUTS	6.95	YUKON GOLD POTATO PUREE	7.95
WILD MUSHROOMS AND VIDALIA ONIONS	7.95	SEARED SPINACH Pinenuts, Golden Raisins	6.95
COTTAGE FRIES Maytag Bleu Cheese	6.95	ROASTED FINGERLING POTATOES	8.95
TRUFFLED POTATO TOTS	6.95	SWEET POTATO FRIES	8.95



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

It is our pleasure to provide a gluten free menu upon request.



18% gratuity added to parties of 10 or more.

Private party dining is available for 15 to 50.