

## WINES BY THE GLASS

### ~WHITE~

MIONETTO, PROSECCO	7.5	DR. LOOSEN, "DR. L" REISLING	10
VEUVE CLICQUOT, "YELLOW LABEL"	14.75	MOHUA, SAUVIGNON BLANC	8
NATHANSON CREEK, WHITE ZINFANDEL	6	MONTINORE, PINOT GRIS, RESERVE	10
CANALETTO, PINOT GRIGIO	7	MACON VILLAGES, MICHEL BARRAUD	10
BLANCO NIEVA, VERDEJO	10	FERRARI CARANO, "TRE TERRE"	
ESTANCIA, CHARDONNAY	8	CHARDONNAY	14
LA PETIT PERRIERE, SAUVIGNON BLANC	8	ST. ROMAIN, J.M. PILLOT	19
VEGA SINDOA, ROSADO	6	TOAD HOLLOW, PINOT NOIR ROSÉ	8
STUHLMULLER, CHARDONNAY, RESERVE	12.5		

### ~RED~

HUARPE LANCATAY, MALBEC	8.5	COLUMBIA CREST, "TWO VINES"	7
HOB NOB, PINOT NOIR	8.5	CABERNET SAUVIGNON	9
LAETITIA, PINOT NOIR	14.5	PAVILION CABERNET SAUVIGNON	12.5
ANGOVE, SHIRAZ-VIOGNIER	9	MAX FAMILY CUVEE, MERITAGE	7.5
VILLA MT EDEN, RESERVE, ZINFANDEL	10	SEA RIDGE, MERLOT	12.5
GROVE STREET MERLOT	10	TINTARA, SHIRAZ	17.5
VILLALTA, "RIPASSO", VALPOLICELLA	10	TOLAINI, VALDISANTI, SUPER TUSCAN	15
DUCKHORN MERLOT	17.5	BELLE GLOS "MEIOMI", PINOT NOIR	12
PORTA SOLE, MONTEPULCIANO	8	BY CAYMUS VINEYARDS	
		VINA ALBERDI, RIOJA RESERVA	

## APPETIZERS

**COLOSSAL SHRIMP** 3.50 EACH

**ROSEDALE FARMS SWEET CORN BISQUE**

CHIVE OIL 6.00

**HAND GATHERED CALIFORNIA FIELD GREENS**

SHERRY MUSTARD SEED VINAIGRETTE

OR NON-FAT SHERRY SPRITZ 6.50

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

GARLIC CROUTONS 6.95

**MARYLAND LUMP CRAB CAKE**

CHARRED CORN AND BLACK BEAN SALAD 13.95

**RHODE ISLAND STYLE CALAMARI**

SLICED CHERRY PEPPERS, GARLIC BUTTER, REMOULADE SAUCE 9.95

## MAIN PLATE SALADS

**MAX'S CHOPPED SALAD**

WILD SHRIMP, GORGONZOLA CHEESE

SHERRY MUSTARD SEED VINAIGRETTE OR NON-FAT SHERRY SPRITZ 13.95

**GARY CRAIG'S "HOLLYWOOD" COBB SALAD**

CHICKEN, APPLEWOOD SMOKED BACON, FRESH AVOCADO, TOMATO

EGG, GORGONZOLA AND CLASSIC DRESSING 15.95

**TUSCAN CHICKEN SALAD**

MIXED GREENS, CHERRY TOMATOES, KALAMATA OLIVES, SWEET ROASTED GARLIC

FRESH WHOLE MILK MOZZARELLA AND WARM POLENTA CROUTONS 12.95

## MAX'S \$10 PLATE OF THE DAY

### MONDAY

• **STEAK SALAD**  
FOUR FIELD FARM'S  
GREENS  
BLUE CHEESE  
VINAIGRETTE

### TUESDAY

• **AHI TUNA  
BURGER**  
KIMCHEE  
SWEET POTATO  
FRIES

### WEDNESDAY

**THAI CHICKEN  
SALAD**  
RICE NOODLES  
GINGER PEANUT  
VINAIGRETTE

### THURSDAY

**GRILLED  
LAMB LOIN**  
TABBOULEH  
HUMMUS

### FRIDAY

**SEAFOOD  
PAELLA**  
SHRIMP  
CLAMS  
MUSSELS

IT IS IMPORTANT TO BRING ANY FOOD ALLERGY YOU MAY HAVE TO THE ATTENTION OF YOUR SERVER

## **HOUSE SANDWICHES**

### \* "THE DOWNTOWN" BURGER

ALL-NATURAL CERTIFIED ANGUS NIMAN RANCH BEEF, HOUSE MADE BACON  
ROGUE RIVER SMOKED BLUE CHEESE, CARAMELIZED VIDALIA ONIONS  
ROSEMARY AIOLI, STEAK FRIES 13.95

### TANDOORI CHICKEN WRAP

YOGURT MARINATED GRILLED CHICKEN BREAST, HUMMUS, SPROUTS, CUCUMBER  
FETA, ROASTED PEPPERS, EGGPLANT FRIES 11.95

### MAINE LOBSTER BURGER

PINEAPPLE GINGER SOY VEGETABLE SLAW, SAMBAL AIOLI, POTATO TOTS 16.95

### HOUSE ROASTED TURKEY CLUB

APPLEWOOD SMOKED BACON, ARUGULA, TOMATO, DIJON AIOLI  
HOUSE MADE POTATO CHIPS 11.95

### \* OUR CLASSIC ANGUS BURGER

ALL-NATURAL CERTIFIED ANGUS NIMAN RANCH BEEF, AGED CHEDDAR CHEESE  
TOMATO, ONION, HOUSE MADE PICKLES, FRENCH FRIES 11.95

## **ENTREES**

### \* NOVA SCOTIA ORGANIC SALMON A LA PLANCHA

RICOTTA-SWEET GARLIC GNOCCHI, SUMMER SQUASH, SUGAR SNAP PEAS  
SUNDRIED TOMATOES, SWEET PEA SAUCE 15.95

### MAX-A-PENNE

GRILLED CHICKEN, PLUM TOMATOES, EXTRA VIRGIN OLIVE OIL  
ESCAROLE, SHAVED GRANA PODANO 12.95

### \* GRILLED NEW YORK SIRLOIN

FRENCH FRIES AND THYME JUS 19.95

THESE SEASONALLY INSPIRED MENU ITEMS ARE CREATED  
WITH A HEALTHY MINDSET AND REDUCED CALORIES.  
FROM THE ICY COASTAL WATERS OF STONINGTON TO THE ROLLING HILLS OF  
LITCHFIELD, WE SEEK OUT THE BEST LOCAL, MARKET FRESH PRODUCTS.

### \* LIME CRUSTED AHI TUNA

SOBA NOODLE SALAD, SUGAR SNAP PEAS  
NAPA CABBAGE, CARROTS  
MANGO GINGER SAUCE 16.95

### \* SEA SCALLOPS A LA PLANCHA

CUCUMBER MINT COUS COUS, FRISEE  
CONFIT TOMATOES, HERB PUREE  
15.95

### GRILLED MURRAYS CHICKEN BREAST

FINGERLING POTATOES, BABY SPINACH  
HARICOTS VERTS, RED PEPPERS  
ROASTED SHALLOT VINAIGRETTE 15.95

### HOUSE MADE LEMON THYME FETTUCCINE

PANCETTA, ENGLISH PEAS, ARTICHOKE  
GRAPE TOMATOES, ASPARAGUS PESTO  
13.95

### \* GRILLED LIME MARINATED WILD SHRIMP

CHIPOTLE BRAISED BLACK BEANS, PIQUILLO PEPPERS  
CHARRED CORN, JICAMA SALAD  
TOMATILLO SAUCE 14.95

## **CHOPHOUSE CLASSICS**

"FROM OUR DINNER MENU"

STEAK AU POIVRE 29.95

FILET MIGNON 29.95

AGED NEW YORK STRIP STEAK 29.95

## **SIDES**

4.50

STEAMED ASPARAGUS  
FRENCH FRIES

SWEET POTATO FRIES  
GRILLED VEGETABLES

TRUFFLE FRIES

HUNTER MORTON, EXECUTIVE CHEF  
MICHAEL FRUTCHEY, SOUS CHEF

\* "THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS REDUCES THE RISK OF FOOD BOURNE 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

