

## wines by the glass

### ~white~

MIONETTO, PROSECCO	7.5DR. LOOSEN, "DR. L" REISLING	10
VEUVE CLICQUOT, "YELLOW LABEL"	14.75 MOHUA, SAUVIGNON BLANC	8
NATHANSON CREEK, WHITE ZINFANDEL	6MONTINORE, PINOT GRIS, RESERVE	10
CANALETTO, PINOT GRIGIO	7MACON VILLAGES, MICHEL BARRAUD	10
BLANCO NIEVA, VERDEJO	10FERRARI CARANO, "TRE TERRE"	
ESTANCIA, CHARDONNAY	8CHARDONNAY	14
PAULZINCK, PINOT BLANC	9ST. ROMAIN, H&G BUISSON	15
AMEZTOI, TXAKOLINA	12..5 TALBOTT, CHARDONNAY	15

### ~red~

HUARPE LANCATAY, MALBEC	8.5 COLUMBIA CREST, "TWO VINES" CABERNET	7
BLOCK 9, PINOT NOIR	8.5 SAUVIGNON	
ANGOVE, SHIRAZ-VIOGNIER	9PAVILION CABERNET SAUVIGNON	9
VILLA MT EDEN, RESERVE, ZINFANDEL	10MAX FAMILY CUVEE, MERITAGE	12.5
GROVE STREET MERLOT	10SEA RIDGE, MERLOT	7.5
VILLALTA, "RIPASSO", VALPOLICELLA	10TINTARA, SHIRAZ	12.5
DUCKHORN MERLOT	17.5LAETITIA "ESTATE" PINOT NOIR	12.5
VINA ALBERDI, RIOJA RESERVA	12BELLE GLOS "MEIOMI", PINOT NOIR	
PERRIN "NATURE" COTES DU RHONE	9BY CAYMUS VINEYARDS	15
TRAPPOLINI, "CENERETO"	9	

## appetizers

COLOSSAL SHRIMP 3.50 each

BUTTERNUT SQUASH-APPLE SOUP

nutmeg crème fraiche 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

hearts of palm, ruby grapefruit, citrus vanilla sauce 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

pulled  
short rib  
sandwich  
garlic fries

tuesday

ahi tuna  
burger  
kimchee  
sweet potato fries

wednesday

duck confit salad  
goat cheese  
pomegranate  
vinaigrette

thursday

grilled  
lamb loin  
tabbouleh hummus

friday

seafood  
paella  
shrimp  
clams  
mussels

## house sandwiches

SHORT RIB BURGER  
gruyere cheese, mushrooms, crispy onions, horseradish aioli, steak fries 14.95

BLACKENED CHICKEN WRAP  
roasted peppers, avocado, black beans, romaine, cilantro, sour cream  
sweet potato fries 11.95

MAINE LOBSTER BURGER  
romaine, cornichon tartar sauce, 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

LOCH DUART SALMON A LA PLANCHA  
roasted beets, house made bacon, watercress, sweet onion soubise 16.95

CHICKEN AND HOUSE MADE SAUSAGE PASTA  
white beans, cherry tomatoes, spinach, gigli pasta 13.95

GRILLED NEW YORK STRIP STEAK  
midnight moon mac and cheese, grilled red onions, red wine jus 19.95

ROASTED CHICKEN POT PIE  
asparagus, celery root, pearl onions, crimini mushrooms  
crispy puff pastry, field greens salad 12.95

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.

SESAME CRUSTED  
AHI TUNA  
basmati rice, baby bok choy  
asian vegetables, coconut curry broth  
17.95

SICILIAN BAKED  
GEORGES BANK HADDOCK  
broccoli rabe  
romesco sauce  
16.95

SEA SCALLOPS  
A LA PLANCHA  
little neck clams, linguine, escarole  
tomatoes, garlic white wine sauce

BRANDT HANGAR STEAK  
grilled sweet potatoes, brussels sprouts  
apple, pecans, bourbon barbeque sauce

### FROM OUR DINNER MENU

STEAK AU POIVRE 29.95

FILET MIGNON 29.95

AGED NEW YORK STRIP STEAK 29.95

## sides

4.50

MIDNIGHT MOON MAC & CHEESE

STEAMED ASPARAGUS

FRENCH FRIES

SAUTÉED BROCCOLI RABE

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 borne illness"

