

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	MICHEL BARRAUD, MACON VILLAGES	10
BLANCO NIEVA, VERDEJO	10	FERRARI CARANO, "TRE TERRE"	
ESTANCIA, CHARDONNAY	8	CHARDONNAY	14
CHAT L'HOSTE, SAUVIGNON BLANC	8.5		

~RED~

HUARPE LANCATAY, MALBEC	8.5	COLUMBIA CREST, "TWO VINES"	7
HOB NOB, PINOT NOIR	8.5	CABERNET SAUVIGNON	
ACACIA, "A", PINOT NOIR	14.5	PAVILION CABERNET SAUVIGNON	9
RUTHERGLEN RED, SHIRAZ	9	MAX FAMILY CUVEE, MERITAGE	12.5
VILLA MT EDEN, RESERVE, ZINFANDEL	10	SEA RIDGE, MERLOT	7.5
GROVE STREET MERLOT	10	TINTARA, SHIRAZ	12.5
VILLALTA, "RIPASSO", VALPOLICELLA	10	TOLAINI, VALDISANTI, SUPER TUSCAN	17.5
DUCKHORN MERLOT	17.5	PINOT NOIR, BELLE GLOS "MEIOMI" BY CAYMUS VINEYARDS	15

APPETIZERS

COLOSSAL SHRIMP 3.50 EACH

SMOKED CHICKEN & ANDOUILLE GUMBO

WHITE RICE, SCALLIONS 5.50

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

CHIPOTLE AIOLI, MANGO-PINEAPPLE SALSA, MICRO CILANTRO 13.95

RHODE ISLAND STYLE CALAMARI

SLICED CHERRY PEPPERS, GARLIC BUTTER, REMOULADE SAUCE 9.95

MAIN PLATE SALADS

MAX'S CHOPPED SALAD

GULF 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
SANDWICH**
COMTE CHEESE
POTATO TOTS

TUESDAY

**"MAX A MIA'S"
BOLOGNESE**
SHELLS
GARLIC BREAD

WEDNESDAY

**CHICKEN
POT PIE**
FIELD GREENS
SALAD

THURSDAY

**MIKE'S
BEEF CHILI**
SKILLET
CORNBREAD

FRIDAY

**SEAFOOD
PAELLA**
CLAMS
MUSSELS

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

HOUSE SANDWICHES

CHICKEN CORDON BLUE WRAP

BLACK FOREST HAM, SWISS CHEESE, ROMAINE LETTUCE
HONEY MUSTARD DRESSING, SWEET POTATO FRIES 10.95

MAINE LOBSTER BURGER

OVEN ROASTED TOMATOES, CRISPY ONIONS, GINGER AIOLI
COLESLAW AND COTTAGE FRIES 16.95

HOUSE ROASTED TURKEY CLUB

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

BLACK ANGUS BURGER

GRAFTON VILLAGE AGED CHEDDAR CHEESE, TOMATO, ONION
HOUSE MADE PICKLES, FRENCH FRIES 11.95

ENTREES

SEA SCALLOPS A LA PLANCHA

CAULIFLOWER PUREE, BABY CARROTS, SPINACH
TOASTED ALMONDS, GOLDEN RAISINS, SABA BALSAMIC 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 FIELDS OF
LITCHFIELD, WE SEEK OUT THE BEST LOCAL, MARKET FRESH PRODUCTS.**

WHITE BEAN AND VEGETABLES WITH WHOLE WHEAT FUSILLI

KALAMATA OLIVES, ROASTED TOMATOES
ROASTED GARLIC, BROCCOLI RABE
ROMESCO SAUCE 12.95

NOVA SCOTIA SALMON A LA PLANCHA

ARTICHOKES, FINGERLING POTATOES, FENNEL
SWISS CHARD, CHERRY TOMATOES, SHRIMP BROTH 15.95

GRILLED LIME MARINATED GULF SHRIMP

CHIPOTLE BRAISED BLACK BEAN, ROASTED PEPPER
BLOOD ORANGE AND JICAMA SALAD
AVOCADO-LIME SAUCE 14.95

GRILLED ALL NATURAL

BRANDT* NEW YORK STRIP

STEAMED BROCCOLINI, WATERCRESS
BABY CARROTS, GRILLED RED ONION
RED WINE JUS 19.95

SESAME CRUSTED AHI TUNA

BASMATI RICE, ASIAN VEGETABLES
BABY BOK CHOY, KUNG PAO SAUCE 16.95

GRILLED EGGPLANT PARMESAN

HERB FOCACCIA, RICOTTA CHEESE, TOMATO SAUCE
FRESH MOZZARELLA, ROASTED RED PEPPERS
ARUGULA-CHERRY TOMATO SALAD 11.95

**brandt beef is raised all humanely and all natural, these purebred steer are hand picked by
eric brandt exclusively for max downtown*

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 BOUR
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

