

entrees

SEARED JUMBO SEA SCALLOPS
celery root potato puree, roasted brussels sprouts
sous vide baby carrots, chanterelle mushrooms
pomegranate reduction 27

SOURDOUGH CRUSTED GEORGES BANK COD
house made sausage stuffed calamari, zucchini "pappardelle"
confit cherry tomatoes, olives, romesco sauce 26

PEANUT CRUSTED AHI TUNA
vegetable futomaki roll, pea tendrils
soy marinated shiitake mushrooms, kung pao sauce 28

ROSEMARY BRAISED LAMB SHANK
ginger-carrot puree, forest mushrooms
roasted sunchokes, sautéed spinach, braising jus 26

NOVA SCOTIA ORGANIC SALMON A LA PLANCHA
forest mushroom farro, asparagus, artichokes
pine nuts, fennel, cured lemons, parmesan broth 25

GRILLED NEW YORK STRIP STEAK
duck fat frites, roasted garlic aioli
red wine jus 29

BRICK ROASTED MURRAY'S CHICKEN
gorgonzola mac & cheese, broccolini, cipollini onions
orange-cranberry jus 18

chophouse classics

MAX'S "WORLD FAMOUS" KANSAS CITY STRIP STEAK 37

STEAK AU POIVRE 35

FILET MIGNON 37

AGED NEW YORK STRIP STEAK 35

THE "NEW" STEAK A LA MAX 36

HICKORY SMOKED "COWBOY CUT" BEEF RIB CHOP
chili onion rings 37

*BRANDT BEEF CUT OF THE DAY A.Q.
*brandt beef is raised all humanely and all natural
these purebred steer are hand picked by eric brandt
exclusively for max downtown

chophouse sauces

MAX'S STEAK SAUCE FOIE GRAS BUTTER
RICHARD'S BÉARNAISE THYME SCENTED JUS
COGNAC PEPPERCORN CREAM SAUCE

sides

FAMILY STYLE 7.5

TRUFFLED POTATO TOTS
SEARED MUSHROOMS

COTTAGE FRIES
SWEET POTATO FRIES

wines by the glass

~white~

MIONETTO, PROSECCO	7.5DR. LOOSEN, "DR. L" REISLING	10
VEUVE CLICQUOT, "YELLOW LABEL"	14.75OYSTER BAY, SAUVIGNON BLANC	8
NATHANSON CREEK, WHITE ZINFANDEL	6MONTINORE, PINOT GRIS, RESERVE	10
CANALETTO, PINOT GRIGIO	7MICHEL BARRAUD, MACON VILLAGES	10
BLANCO NIEVA, VERDEJO	10FERRARI CARANO, "TRE TERRE"	
ESTANCIA, CHARDONNAY	8CHARDONNAY	14

~red~

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

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
MAINE LOBSTER TAIL	M.P

appetizers

SMOKED CHICKEN & ANDOUILLE GUMBO white rice, scallions	7
SPINACH AND RICOTTA GNUDI veal bolognese, roasted garlic tuile	10
GRILLED DUCK CONFIT FLATBREAD fig puree, balsamic roasted red onions goat cheese. dried cherries, watercress	10
WOK SEARED AHI TUNA furikake, pickled cucumber salad, wasabi and spicy mustard	14
RHODE ISLAND STYLE CALAMARI sliced cherry peppers, garlic butter, remoulade sauce	12
STEAMED BLUE HILL BAY MUSSELS house made italian sausage, spicy tomato herb broth grilled focaccia	10
MARYLAND JUMBO LUMP CRAB CAKE chipotle aioli, mango-pineapple salsa, micro cilantro	15

salads

ROASTED HEIRLOOM BEET SALAD cara cara oranges, goat cheese, frisee, watermelon radishes blood orange vinaigrette	10
MAX'S CHOPPED SALAD gorgonzola cheese and sherry mustard seed vinaigrette or non-fat sherry spritz	9
LEAVES OF YOUNG ROMAINE WITH CLASSIC CAESAR DRESSING shaved parmesan cheese, garlic croutons	8
HAND GATHERED CALIFORNIA FIELD GREENS	

“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