

ENTREES

SEARED JUMBO SEA SCALLOPS

CRISPY SHRIMP TEMPURA, RICE NOODLE-ASIAN VEGETABLE SALAD
PEANUTS, COCONUT CURRY SAUCE 28

ROASTED MURRAY'S CHICKEN

APPLE-BACON POTATO HASH, SWISS CHARD, WILD MUSHROOMS
MAPLE BROWN BUTTER SAUCE 22

WILD STRIPED BASS

BUTTERNUT SQUASH GNOCCHI, BACON ROASTED BRUSSELS SPROUTS
BABY THUMBELINA CARROTS, DATES, TANGERINE BEURRE BLANC 28

LOCH DUART SALMON A LA PLANCHA

MELTED ARTICHOKE AND LEEK RISOTTO, ASPARAGUS, WATERCRESS, HERB AIOLI 27

ARBORIO CRUSTED AHI TUNA

PANCETTA, ROASTED FENNEL, PIQUILLO PEPPERS, MUSSELS, CALAMARI STEW
CREAMY SAFFRON POLENTA 28

GRILLED NEW YORK STRIP STEAK

MELTED MIDNIGHT MOON MACARONI AND CHEESE, WATERCRESS, CRISPY ONIONS
TRUFFLE VINAIGRETTE, RED WINE JUS 29

CHOPHOUSE CLASSICS

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

ROSEMARY-PARMESAN CRUSTED VEAL PORTERHOUSE 34

STEAK AU POIVRE 35

FILET MIGNON 37

AGED NEW YORK STRIP STEAK 35

THE STEAK A LA MAX 36

ROGUE RIVER SMOKED BLUE CHEESE

COFFEE RUBBED "COWBOY CUT" BEEF RIB CHOP 37

RED ONION JAM

***BRANDT BEEF CUT OF THE DAY A.Q.**

*BRANDT BEEF, RAISED IN A HUMANE AND NATURAL ENVIRONMENT, IS HAND SELECTED BY ERIC BRANDT
EXCLUSIVELY FOR THE MAX RESTAURANT GROUP

CHOPHOUSE SAUCES

MAX'S STEAK SAUCE

FOIE GRAS BUTTER

RICHARD'S BÉARNAISE

RED WINE THYME JUS

COGNAC PEPPERCORN CREAM SAUCE

MAYTAG BLUE CHEESE SAUCE

SIDES

BAKED POTATO AND FIXINS 6

GRILLED VEGETABLES 8

TRUFFLED POTATO TOTS 6

SWEET POTATO FRIES 6

WILD MUSHROOMS AND VIDALIA ONIONS 9

BUTTERNUT SQUASH GNOCCHI 6

BACON ROASTED BRUSSELS SPROUTS 8

COTTAGE FRIES, MAYTAG BLUE CHEESE 6

YUKON GOLD POTATO PUREE 7

TRUFFLED FRENCH FRIES 7

ASPARAGUS WITH HOLLANDAISE 9

MIDNIGHT MOON MAC & CHEESE 7

CREAMED SPINACH GRATIN 7

BROCCOLI RABE, ROASTED GARLIC 6

**IT IS OUR PLEASURE TO PROVIDE A GLUTEN FREE MENU UPON REQUEST
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**

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
PAUL ZINCK, PINOT BLANC	9	ST. ROMAIN, H&G BUISSON	15
AMEZTOI, TXAKOLINA	12.5	TALBOTT, CHARDONNAY	15
		ROEDERER, BRUT PREMIER	19

~RED~

HUARPE LANCATAY, MALBEC	8.5	COLUMBIA CREST, "TWO VINES"	
BLOCK 9, PINOT NOIR	8.5	CABERNET SAUVIGNON	7
ANGOVE, SHIRAZ-VIOGNIER	9	PAVILION CABERNET SAUVIGNON	9
VILLA MT EDEN, RESERVE, ZINFANDEL	10	MAX FAMILY CUVÉE, MERITAGE	12.5
GROVE STREET MERLOT	10	SEA RIDGE, MERLOT	7.5
VILLALTA, "RIPASSO", VALPOLICELLA	10	TINTARA, SHIRAZ	12.5
DUCKHORN MERLOT	17.5	LAETITIA "ESTATE" PINOT NOIR	12.5
VINA ALBERDI, RIOJA RESERVA	12	HALL CABERNET	19.5
PERRIN "NATURE" COTES DU RHONE	9	SOTER "MSR" PINOT NOIR	15
TRAPPOLINI, "CENERETO"	9		

RAW BAR PLATTERS

*THE FRESHEST ASSORTMENT OF SHELLFISH
LOBSTER TAIL, COLOSSAL SHRIMP
SNOW CRAB CLAWS, OYSTERS
CLAMS, MUSSELS
WITH ACCOMPANIMENTS*

SHELLFISH SAMPLER (FOR TWO) 32
HI-RISE OF SEAFOOD (FOUR TO SIX) 62

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

LOBSTER LEMONGRASS COCONUT SOUP

LOBSTER DUMPLING 8

BREWTUS MAXIMUS A.P.A. STEAMED BLUE HILL BAY MUSSELS

CRISPY CHERRY PEPPERS, GRILLED COUNTRY BREAD 10

DUCK CONFIT FLATBREAD

FOIE GRAS PATE, GRILLED RED ONIONS, WATERCRESS, CRANBERRIES, BALSAMIC-FIG GLAZE 12

BRAISED SHORT RIB CANNELONI

CRISPY SHALLOTS, TRUFFLE VINAIGRETTE, FOREST MUSHROOM SAUCE 11

WOK SEARED AHI TUNA

FURIKAKE, PICKLED CUCUMBER SALAD, WASABI AND SPICY MUSTARD 14

CRISPY CALAMARI SALAD

ARUGULA, SHAVED FENNEL, PEPPERONCINIS, CHERRY TOMATOES, MEYER LEMON AIOLI 12

MARYLAND JUMBO LUMP CRAB CAKE

HEARTS OF PALM, RUBY GRAPEFRUIT, CITRUS VANILLA SAUCE 15

SALADS

LEAVES OF YOUNG ROMAINE WITH CLASSIC CAESAR DRESSING

PARMESAN TUILE, ROASTED GARLIC, WHITE ANCHOVY 9

HEIRLOOM BEET SALAD

ROASTED CRANBERRIES, FRISEE, LAURA CHENEL'S GOAT CHEESE, SATSUMA TANGERINES
PISTACHIOS, CRANBERRY VINAIGRETTE 10

MAX'S CHOPPED SALAD

GORGONZOLA CHEESE AND SHERRY MUSTARD SEED VINAIGRETTE
OR NON-FAT SHERRY SPRITZ 9

HAND GATHERED CALIFORNIA FIELD GREENS

SHERRY MUSTARD SEED VINAIGRETTE OR NON-FAT SHERRY SPRITZ 7

"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

