

ENTREES

SEARED JUMBO SEA SCALLOPS

BRAISED ALL NATURAL BEEF SHORT RIB
TRUFFLE POTATO PUREE, CRISPY BRUSSELS SPROUTS
BABY CARROTS, ICE WINE VINAIGRETTE 28

HAWAIIAN YELLOW FIN TUNA

CRISPY SHITAKE MUSHROOM RICE CAKE, ASIAN VEGETABLE SALAD
PEA TENDRILS, YUZU SOY VINAIGRETTE
SPICY MISO SAUCE 28

HERB CRUSTED COLORADO LAMB RACK

FAVA BEAN-MASCARPONE TORTELLINI, SPRING ONIONS
BABY CARROTS, ASPARAGUS, MINT GREMOLATA
RED WINE CURRY JUS 45

BRICK ROASTED MURRAY'S CHICKEN

GORGONZOLA MAC & CHEESE, BROCCOLINI, CIPOLLINI ONIONS
ORANGE-CRANBERRY JUS 21

GRILLED NEW YORK STRIP STEAK

CAULIFLOWER GRATIN, GRILLED ONION. GORGONZOLA
WATERCRESS, RED WINE JUS 29

WILD ALASKAN HALIBUT A LA PLANCHA

MELTED CRAB AND ARTICHOKE RISOTTO
SHAVED FENNEL, GRAPEFRUIT, HARICOTS VERTS
LEMON PARMESAN NAGE 28

POTATO CRUSTED NOVA SCOTIA ORGANIC SALMON

ROASTED GARLIC-RICOTTA GNOCCHI, PEAS, FIDDLEHEADS
MOREL MUSHROOMS, BABY SPINACH, MEYER LEMON-PEA SAUCE 26

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
YUKON GOLD POTATO PUREE
GRILLED VEGETABLES
CREAMED SPINACH

COTTAGE FRIES
SWEET POTATO FRIES
ASPARAGUS WITH HOLLANDAISE
1 LB. LOADED BAKED POTATO
TRUFFLED FRENCH FRIES

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	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

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

STEAMED BLUE HILL BAY MUSSELS
COCONUT MILK-LEMON GRASS BROTH, RICE NOODLES 10

SPRING VEGETABLE SOUP
CRISPY PROSCIUTTO 7

BACON AND CHEDDAR BRIOCHE BREAD PUDDING
WHITE AND GREEN ASPARAGUS, FRISEE, CABOT CLOTHBOUND CHEDDAR
APPLEWOOD SMOKED BACON 9

HOUSE MADE GRILLED SAUSAGE FLATBREAD
OVEN ROASTED TOMATOES, SMOKED EGGPLANT, CARAMELIZED ONIONS
CALABRO RICOTTA CHEESE 11

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

MARYLAND JUMBO LUMP CRAB CAKE
CHIPOTLE AIOLI, MANGO-PINEAPPLE SALSA, MICRO CILANTRO 15

SALADS

LEAVES OF YOUNG ROMAINE WITH CLASSIC CAESAR DRESSING
PARMESAN TUILE, ROASTED GARLIC, WHITE ANCHOVY 9

ALMOND CRUSTED LAURA CHENEL GOAT CHEESE
STARLIGHT GREENS, ROASTED BEETS, MARCONA ALMONDS, HARICOTS VERTS
MUSCAT GRAPE 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

