

## ENTREES

### GRILLED AHI TUNA

WASABI POTATO PUREE, PEA TENDRILS, SUGAR SNAP PEAS  
GLUTEN FREE SOY SAUCE 28

### WILD ALASKAN HALIBUT A LA PLANCHA

GULF SHRIMP, BLUE HILL BAY MUSSELS, MELTED SAFFRON RISOTTO, FAVA BEANS  
TOMATOES, PIQUILLO PEPPERS, CHORIZO OLIVE TAPENADE 29

### SEARED JUMBO SEA SCALLOPS

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

### BRICK ROASTED MURRAY'S CHICKEN

POTATO PUREE, BROCOLLINI, CRANBERRY ORANGE SAUCE 21

### NOVA SCOTIA ORGANIC SALMON

FINGERLING POTATOES, FIDDLEHEADS, PEAS, BABY SPINACH  
MEYER LEMON-PEA SAUCE 26

### MAX A PENNE

MULTI GRAIN PASTA (WITH RICE, QUINOA AND AMARANTH)  
GRILLED CHICKEN, PLUM TOMATOES, EXTRA VIRGIN OLIVE OIL  
ESCAROLE, SHAVED GRANA PODANO 16

### GRILLED NEW YORK STRIP STEAK

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

## 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 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

COGNAC PEPPERCORN  
CREAM SAUCE

FOIE GRAS BUTTER

RICHARD'S BEARNAISE

THYME SCENTED JUS

## SIDES

FAMILY STYLE 7.5

SKILLET SEARED MUSHROOMS

SAUTEED SPINACH

YUKON GOLD POTATO PUREE

ASPARAGUS WITH HOLLANDAISE

GRILLED VEGETABLES

1 LB. LOADED BAKED POTATO

## DESSERTS

*PLEASE ORDER THESE GLUTEN FREE DESSERTS  
ALONG WITH ENTREE SELECTIONS*

FLOURLESS CHOCOLATE CAKE

7.95

PECAN TART

VANILLA ICE CREAM 8.95

CRÈME BRULÉE

FRESH BERRIES 7.95

ICE CREAMS AND SORBETS

6.95

MAX DOWNTOWN USES ONLY OILS THAT CONTAIN NO TRANS FATTY ACIDS FOR ALL FRIED FOOD  
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

# GLUTEN FREE MENU

## ~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		

GLUTEN FREE: *NEW GRIST BEER* 4.25

## ~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 CUVÉE, 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 2.50 EA

ALASKAN SNOW CRAB CLAWS 2.95 EA

~ GLUTEN FREE ROLLS AVAILABLE UPON REQUEST ~

## APPETIZERS

### SPRING ASPARAGUS

FRISÉE, APPLEWOOD SMOKED BACON VINAIGRETTE  
CABOT CLOTHBOUND CHEDDAR 9

### STEAMED BLUE HILL BAY MUSSELS

COCONUT MILK-LEMON GRASS BROTH, RICE NOODLES 10

### WOK SEARED AHI TUNA

FURIKAKE, PICKLED CUCUMBER SALAD, WASABI AND GLUTEN FREE SOY SAUCE 14

## SALADS

### LAURA CHENEL GOAT CHEESE

ROASTED BEETS, HARICOTS VERTS, MARCONA ALMONDS  
STARLIGHT GARDENS GREENS, MUSCAT GRAPE VINAIGRETTE 10

### LEAVES OF YOUNG ROMAINE WITH CLASSIC CAESAR DRESSING

PARMESAN TUILE, ROASTED GARLIC, SPANISH ANCHOVIES 9

### 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