

## 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

## 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 and sherry mustard  
seed vinaigrette 13.95

GARY CRAIG'S "HOLLYWOOD" COBB SALAD  
chicken, applewood smoked bacon, fresh avocado, tomato  
egg, gorgonzola and classic dressing 14.95

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

tuesday

wednesday

thursday

friday

## 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  
grifton village aged cheddar cheese, tomato, onion  
house made pickles, french fries 11.95

## entrees

BRAISED ALL NATURAL BEEF SHORT RIB  
yukon gold potato puree  
roasted root vegetable, natural braising jus 14.95

SEA SCALLOPS A LA PLANCHA  
cauliflower puree, baby carrots, spinach  
toasted almonds, golden raisins, saba balsamic 15.95

HOUSE MADE SAUSAGE AND ORECCHIETTA  
oven roasted tomatoes, kalamata olives  
roasted garlic, parmesan, brocolli rabe  
sherry-mushroom sauce 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.

sesame crusted ahi tuna  
BASMATI RICE, ASIAN VEGETABLES  
BABY BOK CHOY, KUNG POA SAUCE 15.95

max's chopped salad  
GULF SHRIMP, CARROTS, ASPARGUS, TOMATO  
GREEN ONION, NON-FAT SHERRY SPRITZ 13.95

max-a-penne  
GRILLED CHICKEN, PLUM TOMATOES  
EXTRA VIRGIN OLIVE OIL, ESCAROLE  
SHAVED GRANA PODANO 11.95

nova scotia salmon a la plancha  
ARTICHOKES, FINGERLING POTATOES  
FENNEL. SWISS CHARD, CHERRY TOMATOES  
SHRIMP BROTH 14.95

HERE ARE THE SOME OF THE PEOPLE WHO BRING US THESE AMAZING PRODUCTS...

“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

GRILLED VEGETABLES

TRUFFLE FRIES

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

HUNTER MORTON, EXECUTIVE CHEF

