

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		

APPETIZERS

COLOSSAL SHRIMP 3.95 EACH

LOBSTER LEMONGRASS COCONUT SOUP

RICE NOODLES 6.50

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

HEARTS OF PALM, RUBY GRAPEFRUIT, CITRUS VANILLA SAUCE 13.95

CRISPY CALAMARI SALAD

ARUGULA, SHAVED FENNEL, PEPPERONCINIS, CHERRY TOMATOES, MEYER LEMON AIOLI 10.95

MAIN PLATE SALADS

GARY CRAIG'S "HOLLYWOOD" COBB SALAD

CHICKEN, APPLEWOOD SMOKED BACON, FRESH AVOCADO, TOMATO

EGG, GORGONZOLA AND CLASSIC DRESSING 15.95

MAX'S CHOPPED SALAD

WILD SHRIMP, GORGONZOLA CHEESE

SHERRY MUSTARD SEED VINAIGRETTE OR NON-FAT SHERRY SPRITZ 13.95

TUSCAN CHICKEN SALAD

MIXED GREENS, CHERRY TOMATOES, KALAMATA OLIVES, SWEET ROASTED GARLIC

FRESH WHOLE MILK MOZZARELLA AND WARM POLENTA CROUTONS 12.95

GRILLED CHICKEN CAESAR

ROMAINE LETTUCE, CAESAR DRESSING, SHAVED GRANA PODANO 12.95

MAX'S \$10 PLATE OF THE DAY

MONDAY

**PULLED
SHORT RIB
SANDWICH
GARLIC FRIES**

TUESDAY

**AHI TUNA
BURGER
KIMCHEE
SWEET POTATO
FRIES**

WEDNESDAY

**DUCK CONFIT
SALAD
GOAT CHEESE
CRANBERRY
VINAIGRETTE**

THURSDAY

**GRILLED
LAMB LOIN
TABBOULEH
HUMMUS**

FRIDAY

**SEAFOOD
PAELLA
SHRIMP
CLAMS
MUSSELS**

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

HOUSE SANDWICHES

SHORT RIB BURGER

GRUYERE CHEESE, MUSHROOMS, CRISPY ONIONS, HORSERADISH AIOLI, STEAK FRIES 14.95

BLACKENED CHICKEN WRAP

ROASTED PEPPERS, AVOCADO, BLACK BEANS, ROMAINE, CILANTRO SOUR CREAM
SWEET POTATO FRIES 11.95

MAINE LOBSTER BURGER

ROMAINE, CORNICHON TARTAR SAUCE, POTATO TOTS 16.95

HOUSE ROASTED TURKEY CLUB

APPLEWOOD SMOKED BACON, ARUGULA, TOMATO, DIJON AIOLI
HOUSE MADE POTATO CHIPS 11.95

OUR CLASSIC ANGUS BURGER

ALL-NATURAL CERTIFIED ANGUS NIMAN RANCH BEEF, AGED CHEDDAR CHEESE
TOMATO, ONION, HOUSE MADE PICKLES, FRENCH FRIES 11.95

ENTREES

LOCH DUART SALMON A LA PLANCHA

ROASTED BEETS, HOUSE MADE BACON, WATERCRESS, SWEET ONION SOUBISE 16.95

CHICKEN AND HOUSE MADE SAUSAGE PASTA

WHITE BEANS, ROASTED TOMATOES, SPINACH, GIGLI PASTA 13.95

GRILLED NEW YORK STRIP STEAK

MIDNIGHT MOON MAC AND CHEESE, GRILLED RED ONIONS, RED WINE JUS 19.95

ROASTED CHICKEN POT PIE

ASPARAGUS, CELERY ROOT, PEARL ONIONS, CRIMINI MUSHROOMS
CRISPY PUFF PASTRY, FIELD GREENS SALAD 12.95

BRAISED BONELESS ALL NATURAL BEEF SHORT RIB

YUKON GOLD POTATO PUREE, BABY CARROTS, SWISS CHARD
17.95

THESE SEASONALLY INSPIRED MENU ITEMS ARE CREATED
WITH A HEALTHY MINDSET AND REDUCED CALORIES.
FROM THE ICY COASTAL WATERS OF STONINGTON TO THE ROLLING HILLS OF
LITCHFIELD, WE SEEK OUT THE BEST LOCAL, MARKET FRESH PRODUCTS.

SESAME CRUSTED AHI TUNA

BASMATI RICE, BABY BOK CHOY
ASIAN VEGETABLES, COCONUT CURRY BROTH
17.95

SICILIAN BAKED GEORGES BANK HADDOCK

BROCCOLI RABE
ROMESCO SAUCE
16.95

BRANDT HANGAR STEAK

GRILLED SWEET POTATOES, BRUSSELS SPROUTS
APPLE, PECANS, BOURBON BARBEQUE SAUCE
18.95

CHOPHOUSE CLASSICS

“FROM OUR DINNER MENU “

STEAK AU POIVRE 29.95

FILET MIGNON 29.95

AGED NEW YORK STRIP STEAK 29.95

SIDES

4.50

MIDNIGHT MOON MAC & CHEESE

STEAMED ASPARAGUS

FRENCH FRIES

TRUFFLE FRIES

SAUTÉED BROCCOLI RABE

SWEET POTATO FRIES

GRILLED VEGETABLES

YUKON GOLD POTATO PUREE

HUNTER MORTON, EXECUTIVE CHEF

MICHAEL FRUTCHEY, SOUS CHEF

• “THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS REDUCES THE RISK OF FOOD BOURNE ILLNESS”

MAX DOWNTOWN USES ONLY OIL THAT CONTAINS NO TRANS FATTY ACIDS

18% GRATUITY WILL BE ADDED TO PARTIES OF 10 OR MORE

MAX DOWNTOWN PROUDLY SUPPORTS LOCAL FARMS

