

## wines by the glass

### ~white~

MIONETTO, PROSECCO	8.5	DR. LOOSEN, "DR. L" REISLING	11
VEUVE CLICQUOT, "YELLOW LABEL"	17.5	MOHUA, SAUVIGNON BLANC	10
NATHANSON CREEK, WHITE ZINFANDEL	7	MONTINORE, PINOT GRIS, RESERVE	11
CANALETTO, PINOT GRIGIO	8	MACON VILLAGES, MICHEL BARRAUD	11
BLANCO NIEVA, VERDEJO	11	FERRARI CARANO, "TRE TERRE"	
ESTANCIA, CHARDONNAY	9	CHARDONNAY	15
PAUL ZINCK, PINOT BLANC	10	ST. ROMAIN, H&G BUISSON	15
AMEZTOI, TXAKOLINA	12.5	ROEDERER, BRUT PREMIER	19

### ~red~

HUARPE LANCATAY, MALBEC	9.5	COLUMBIA CREST, "TWO VINES"	
BLOCK 9, PINOT NOIR	9.5	CABERNET SAUVIGNON	8
ANGOVE, SHIRAZ-VIOGNIER	10	PAVILION CABERNET SAUVIGNON	10
VILLA MT EDEN, RESERVE, ZINFANDEL	10	MAX FAMILY CUVÉE, MERITAGE	13.5
GROVE STREET MERLOT	11	SEA RIDGE, MERLOT	8.5
VINA ALBERDI, RIOJA RESERVA	13	TINTARA, SHIRAZ	13.5
PERRIN "NATURE" COTES DU RHONE	10	LAETITIA "ESTATE" PINOT NOIR	13.5
TRAPPOLINI, "CENERETO"	10	HALL CABERNET	19.5
		BELLE GLOS, "MEIOMI", PINOT NOIR	15

## appetizers

COLOSSAL SHRIMP 3.95 each

FRENCH ONION SOUP  
sourdough crostini, gruyere cheese 6.50

HAND GATHERED CALIFORNIA FIELD GREENS  
sherry mustard seed vinaigrette  
or non-fat sherry spritz 6.95

LEAVES OF YOUNG ROMAINE WITH CLASSIC CAESAR DRESSING  
garlic croutons 7.95

MARYLAND LUMP CRAB CAKE  
hearts of palm, ruby grapefruit, citrus vanilla sauce 13.95

PANKO CRUSTED CALAMARI  
asian vegetable salad, sesame citrus vinaigrette, sambal aioli 11.95

## 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 14.95

TUSCAN CHICKEN SALAD  
mixed greens, cherry tomatoes, kal amata olives, sweet roasted garlic  
fresh whole milk mozzarella and warm polenta croutons 12.95

GRILLED CHICKEN CAESAR  
romaine lettuce, caesar dressing, shaved grana padano 11.95

## max's 2011 \$11 plate of the day

<u>monday</u>	<u>tuesday</u>	<u>wednesday</u>	<u>thursday</u>	<u>friday</u>
prosciutto mozzarella flatbread watercress	ahi tuna burger sweet potato fries kimchee	max's bolagnese gligli pasta garlic bread	chef's burger creation	seafood paella shrimp clams mussels

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

## house sandwiches

THE VERMONTER  
black forest ham, vermont cheddar cheese, caramelized onions, granny smith apples  
maple mustard sourdough, cottage fries 10.95

GRILLED CHICKEN "BLT" WRAP  
oven roasted tomatoes, applewood smoked bacon, butter lettuce  
sweet potato fries 11.95

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 12.95

## entrees

CHICKEN AND HOUSE MADE SAUSAGE PASTA  
white beans, roasted tomatoes, broccoli rabe, mozzarella, gigli pasta 13.95

CHICKEN CORDON BLUE  
yukon gold potato puree, haricots verts, red wine jus 15.95

LOBSTER-SPINACH RAVIOLIS  
sugar snap peas, cherry tomatoes, tarragon lobster sauce 16.95

GRILLED NEW YORK STRIP STEAK  
midnight moon mac and cheese, grilled red onions, red wine jus 19.95

VEAL AND RICOTTA MEATBALLS  
mediterranean pine nut-parmesan polenta, san marzano tomato sauce  
garlic focaccia bread 13.95

these seasonal ly inspired menu items are created  
with a healthy mindset and reduced calories.  
from the icy coastal waters of stonington to the rolling hills of  
itchfield, we seek out the best local, market fresh products.

Sesame Crusted Ahi Tuna  
basmati rice, baby bok choy, asian  
vegetables, coconut curry broth  
18.95

Fluke alla Plancha  
golden harvest grain, butternut squash  
blood orange gastrique  
17.95

Grilled Honey Glazed  
Loch Duart Salmon  
pea tendrils, edamame, shiitake mushrooms  
mango, yuzu soy vinaigrette  
17.95

Steak Salad  
grilled new york strip  
portobello mushrooms, haricots verts  
grilled romaine, goat cheese  
charred onion-white balsamic  
vinaigrette  
17.95

## 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 borne 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

