

## Tavern Raw Bar

### **Colossal Shrimp \$2.95 ea**

Horseradish cocktail sauce

### **Chilled Oysters \$1.95 ea**

Champagne and pink peppercorn mignonette sauce

### **Long Island Little Neck Clams \$1.50**

Horseradish cocktail sauce

### **Baltimore Shrimp \$11.95**

Half-pound of seasoned shrimp and grain mustard aioli

## To Start or To Share

### **Hall of Fame Garlic Bread \$4.50**

Toasted garlic rustique bread, warm gorgonzola fondue

### **Daily Grilled Flatbread \$7.50**

Chosen by our Chef, from the freshest possible ingredients

### **Crispy Onion Straws \$4.50**

Seasoned fried onion straws, smokey ketchup

## Appetizers

### **Baked French Onion Soup \$4.50**

Five onions, toasted garlic crostini, topped with three cheeses

### **Steamed Snug Harbor Mussels \$7.95**

Roasted garlic, white wine, cherry peppers

### **Crispy Oysters \$9.95**

Miso scented tomato rémoulade and sesame seaweed salad

### **Stilton Cheese Fritters \$5.95**

Sweet cranberry chutney

### **Crispy "Rhode Island" Calamari \$7.95**

Roasted garlic butter, hot cherry peppers, spicy marinara dipping sauce

### **Seared Yellow Fin Tuna \$8.95**

Sesame crackers, wasabi cream and san bai su

### **Maryland Style Crab Cake \$9.95**

Herbed tartar sauce

### **Max's Chicken Wings \$6.95**

Piled high. Smoked and barbequed, bleu cheese dressing, celery sticks

## Salads

### **Max's Classic Caesar \$5.95**

Tender hearts of romaine, garlic croutons, parmesan cheese, Max's Classic Caesar dressing

### **Mixed Field Green Salad \$4.95**

Baby leaves of spinach, frisee, LoLa Rosa and others, grape tomatoes, sherry vinaigrette

### **Tuscan Salad \$6.95**

Mixed greens, whole roasted garlic, plum tomatoes, calamata olives, fresh mozzarella, warm polenta croutons, balsamic vinaigrette

### **The Wedge \$6.50**

Iceberg lettuce, Great Hill blue cheese dressing, applewood smoked bacon

### **Chopped Salad \$5.95**

Chopped fresh vegetables, gorgonzola, sherry vinaigrette

## Entrées

**Brick Pressed Murray's Free Range Chicken \$14.95**  
Roasted pan drippings, garlic mashed, okra and fresh corn relish

**Sesame Crusted Yellow Fin Tuna \$22.95**  
Asian salad, crispy noodles, jasmine vinaigrette

**Pan Roasted George's Bank Cod \$18.95**  
Fresh Pea and basil risotto, lobster butter sauce

**Grilled Block Island Swordfish \$25.95**  
Summer red and yellow tomato cucumber salad and broken red wine vinaigrette

**Hilda's Meatloaf \$14.95**  
Cheddar mashed potatoes, haricots verts, roasted shallot sauce

**Shrimp with Fettuccine \$17.95**  
Sautéed gulf shrimp, sun-dried tomato basil cream, pine nuts

**Smoked Double Cut Pork Chop \$17.95**  
Sweet potato fries, broccolini, chipotle apple compote, BBQ demi glace

**Max a Penne \$14.95**  
Grilled chicken, sautéed escarole, plum tomatoes, parmesan cheese, garlic, extra virgin olive oil

**Seared Farm Raised Salmon 18.95**  
Grilled Squash, oven roasted tomatoes, broken basil vinaigrette

**Grilled Beef Tenderloin & Gulf Shrimp Brochette \$18.95**  
Sweet peppers, onions, Max's pilaf, sweet onion jam

**Short Rigatoni Bolognese \$14.95**  
Hearty Italian meat sauce with pesto, ricotta

**Pan Seared Sea Scallops \$20.95**  
Orange vanilla beurre blanc, grilled fresh Georgia peaches, toasted Israeli couscous

**Grilled Australian Lamb Rack \$28.95**  
Grilled eggplant, squash and tomato ratatouille, mint pesto and lamb jus



## Chop House Classics

**New York Strip \$20.95**

**Steak Au Poivre \$23.95**

Center cut strip steak, brandy peppercorn sauce

**Max Cut New York Strip \$25.95**

**Steak ala Max \$24.95**

Gorgonzola dolce, arugula and tomatoes

**Grilled Filet Mignon \$28.95**

**Slow Roasted Prime Rib of Beef Gentle Giant Cut \$21.95 Max Cut \$25.95**

Bearnaise Sauce available

**All Chop House Classics served with one side**

**Sides \$4.00**

Cottage Fries  
Asparagus with Sweet Onion Jam  
Parmesan Spinach  
Cheddar Whipped Potatoes  
Sautéed Broccolini

Pan Roasted Sherried Mushrooms  
French Fries  
Steakhouse Fries  
Garlic Mashed Potatoes  
Truffle Fries

*18% gratuity added to parties of 8 or more*

*Private dining available for 12 to 300*

*Tavern Kitchen*

*Jeffrey Daigneau, Chef de Cuisine*

*Vlad Menshch and Yousef Ghalaini, Sous Chefs*

*"Thoroughly cooking Meats, Poultry, Seafood, Shellfish, or Eggs reduces the risk of food borne illness"*