
Tavern Raw Bar

Colossal Shrimp 2.95 ea
Horseradish cocktail sauce

Chilled Oysters market price
Daily selections, Champagne and pink peppercorn mignonette sauce

Long Island Little Neck Clams 1.75 ea
Horseradish cocktail sauce

To Start or To Share

Crispy "Rhode Island" Calamari 8.95
Roasted garlic butter, hot cherry peppers, spicy marinara dipping sauce

Grilled Flatbread 7.95
Daily chef's selection

Hall of Fame Garlic Bread 6.95
Toasted garlic rustique bread, warm gorgonzola fondue

Spinach Artichoke Dip 7.95
Toasted pita bread

Appetizers

Maryland Crab Cake 12.95
Charred tomato remoulade and watercress salad

Tuna Tacos 10.95
Yellow fin tuna, white rice, wasabi cream

Baked French Onion Soup 6.95
Five onions, toasted garlic crostini, topped with three cheeses

Max's Chicken Wings 7.95
Smoked and barbequed, bleu cheese dressing, celery sticks

Salads

The Wedge 7.95
Iceberg lettuce, Great Hill blue cheese dressing, tomatoes, crisp apple-smoked bacon

Max's Classic Caesar 6.95
Tender hearts of romaine, garlic croutons, parmesan cheese, Max's Classic Caesar dressing

Mixed Field Green Salad 5.95
Baby leaves of spinach, frisée, LoLa Rosa and others, grape tomatoes, sherry vinaigrette

Tuscan Salad 7.95
Mixed greens, whole roasted garlic, grape tomatoes, kalamata olives, fresh mozzarella, warm polenta croutons, balsamic vinaigrette

Chopped Salad 6.95
Chopped fresh vegetables, gorgonzola, sherry vinaigrette

Dorjan Puka, Executive Chef
Paul Roberge Sous Chef

*"Max's Tavern uses only oil that contains no Trans Fatty Acids for all fried foods."
"Thoroughly cooking Meats, Poultry, Seafood, Shellfish, or Eggs reduces the risk of food borne illness." (4/25)*

Tavern Specialties

Pan-Pressed Murray's Chicken 17.95

Roasted potatoes, oregano, pepperonotta, natural jus

Hilda's Meatloaf 14.95

Cheddar mashed potatoes, buttered haricot vert, roasted shallot jus

Old English Style Fish & Chips 17.95

French fries, tomato remoulade, creamy coleslaw

Pasta

Max & Cheese 15.95

Cellentani pasta, bacon lardons, roasted cipollini onions
gruyère, aged Vermont cheddar, Grana Padano

Max a Penne 16.95

Grilled chicken, sautéed escarole, plum tomatoes, parmesan cheese, garlic, extra virgin olive oil

Gulf Shrimp Pasta 18.95

Capellini, capers, oven roasted tomatoes, shallot
basil, marinara, E.V.O.O

Seafood

Day Boat Scallops 25.95

Pommes puree, wild mushrooms, sweet corn, asparagus salad

Sesame Crusted Yellow Fin Tuna 26.95

Asian salad, crispy noodles, jasmine vinaigrette

Tavern Baked Stuffed Shrimp 26.95

Crabmeat, lemon garlic caper beurre blanc, spinach

Grilled Atlantic Salmon 23.95

Coconut risotto cake, mango slaw, Jamaican jerk sauce

Sake Marinated Chilean Sea Bass 28.95

Ginger forbidden rice, baby bok choy, miso glaze

Chop House Classics

12oz New York Strip 23.95

16oz Max Cut New York Strip 28.95

Steak Au Poivre 12oz 26.95
16oz 31.95

Steak ala Max 12oz 27.95
16oz 32.95

With brandy peppercorn sauce

Gorgonzola dolce, arugula and tomatoes

Filet Mignon 10oz 29.95

20oz Grilled Bone-In "Cowboy" 29.95

Bearnaise Sauce available

All Chop House Classics Served With One Side

All Additional Sides
4.00

Pan Roasted Wild Mushrooms
Cheddar Whipped Potatoes
Steakhouse Fries
Garlic Mashed Potatoes
French Fries

Asparagus with Sweet Onion Jam
Truffle Fries
Sautéed Broccolini
Parmesan Spinach
Loaded Baked Potato

Dorjan Puka, Executive Chef
Paul Roberge Sous Chef

"For our health conscious guests, all our pastas can be made with Barilla pasta plus penne. Made with chickpeas, lentils, coarse durum wheat, oats, spelt, barley and egg whites, one portion contains 7g of fiber and 17g of protein." (4/25)