



Tavern Specialties



Pan-Pressed Murray's Chicken

19.95

Sweet potato rosti,
shaved Brussels sprouts
pancetta, maple pan jus

Butter Poached Maine Lobster

28.95

Chive whipped potatoes, baby carrots
roasted fennel, asparagus
crispy shiitake mushrooms

Hilda's Meatloaf

15.95

Cheddar mashed potatoes,
haricot vert, roasted shallot jus

Classic Fish & Chips

19.95

French fries, tartar sauce
creamy coleslaw

Sides



All Additional Sides ~ 5.00

Pan Roasted Wild Mushrooms

Cajun Steakhouse Fries

Garlic Mashed Potatoes

Loaded Baked Potato

Broccoli Rabe

Shaved Brussels Sprouts
with Pancetta

Asparagus with
Sweet Onion Jam

D I N N E R M E N U



Chop House Classics

All Chop House Classics Served With One Side

New York Strip* 12 oz 24.95

Max Cut New York Strip* 16 oz 29.95

Steak Au Poivre* 12 oz 27.95 16 oz 32.95
Brandy peppercorn sauce

Steak ala Max* 12 oz 28.95 16 oz 33.95
Gorgonzola dolce, arugula and tomatoes

Filet Mignon* 10 oz 31.95

Prime Rib* Gentle Giant 23.95

Max Cut 27.95

20 oz Coffee Rubbed Bone-In "Cowboy Cut" Rib Eye* 34.95

Béarnaise sauce 1.50, au poivre sauce 3.00, and bourbon bacon butter 1.50



Pasta

"Baked Macaroni" 17.95
Prosciutto, broccoli rabe, sweet peas, smoked cheddar

Max a Penne 16.95
Grilled chicken, escarole, plum tomatoes
parmesan cheese, garlic, extra virgin olive oil

*Gluten free pasta available



Seafood

Day Boat Jumbo Sea Scallops* 26.95
Pear and port wine risotto, haricot vert, grapefruit gastrique

Furikake Crusted Yellowfin Tuna* 26.95
Soba noodle salad, edamame, pickled daikon
jasmine miso vinaigrette

Tavern Raw Bar



Colossal Shrimp

2.95 each

Horseradish cocktail sauce

Baltimore Shrimp

11.95

Whole grain mustard aioli

Oysters on the Half Shell*

Market price

Daily selections, champagne and pink peppercorn mignonette sauce

Little Neck Clams*

1.95 each

Horseradish cocktail sauce

Cherry Stone Clams*

1.95 each

To Start or To Share



Crispy "Rhode Island" Calamari

8.95

Garlic butter, hot cherry peppers
spicy marinara

Grilled Flatbread

7.95

Daily chef's selection

Hall of Fame Garlic Bread

6.95



Appetizers

Maryland Crab Cake

12.95

Carrot ginger slaw, lemongrass aioli

Prince Edward Island Mussels

11.95

Smoked tomatoes, chorizo, roasted garlic butter, grilled focaccia

Tuna Tacos*

10.95

Yellowfin tuna, sushi rice, wasabi cream

Baked French Onion Soup

6.95

Five onions, toasted garlic crostini, three cheeses

Max's Chicken Wings

7.95

House smoked and barbequed
blue cheese dressing, celery sticks

Yellowfin Tuna Tiradito*

12.95

Cucumber red onion slaw, aji-amarillo sauce



Salads

The Wedge

7.95

Iceberg lettuce, Great Hill blue cheese dressing
tomatoes, apple-smoked bacon

Max's Classic Caesar

6.95

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

Hand Gathered Field Greens

5.95

Grape tomatoes, sherry vinaigrette

Caprese Salad

8.95

Local vine ripened tomatoes, fresh mozzarella
aged balsamic, extra virgin olive oil

Tuscan Salad

7.95

Mixed greens, roasted garlic, grape tomatoes