



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

Haricot vert, roasted fennel
buttermilk frizzled leeks
fennel lobster chowder

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

Truffle Fries

Sautéed Broccolini

Parmesan Spinach

Cheddar Whipped Potatoes

Baked Macaroni & Cheese ~ 7

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
<i>Brandy peppercorn sauce</i>			
Steak ala Max*	12 oz	28.95	16 oz 33.95
<i>Gorgonzola dolce, arugula and tomatoes</i>			
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*		36.95	
Grilled Veal Porterhouse		34.95	
<i>Béarnaise sauce, au poivre sauce, and bourbon bacon butter available</i>			



Pasta

Tuscan Shrimp Fettuccine	18.95
<i>Cannellini beans, roasted garlic, artichoke and olive tapenade roasted tomatoes, herbed bread crumbs</i>	
"Baked Macaroni"	17.95
<i>Prosciutto, broccoli rabe, sweet peas, smoked cheddar</i>	
Max a Penne	16.95
<i>Grilled chicken, escarole, plum tomatoes parmesan cheese, garlic, extra virgin olive oil</i>	



Seafood

Day Boat Jumbo Sea Scallops*	26.95
<i>Pear and port wine risotto, haricot vert, grapefruit gastrique</i>	
Furikake Spiced Yellowfin Tuna*	26.95
<i>Soba noodle salad, edamame, pickled daikon jasmine miso vinaigrette</i>	
Idaho Rainbow Trout	23.95
<i>Cornmeal crusted, apple-smoked bacon braised collard greens maple bourbon glazed sweet potatoes, Cajun remoulade</i>	
Coriander Crusted Atlantic Salmon*	24.95
<i>Roasted root vegetables, Brussels sprouts, parsnip puree port wine glaze</i>	

Max's Tavern is proud to support local and sustainable agriculture by using:



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





D I N N E R M E N U

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

*Toasted garlic rustique bread
warm gorgonzola fondue*

Spinach Artichoke Dip

7.95

Toasted garlic pita bread



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*



Salads

Beet Salad

8.95

*Watercress, dried cranberries, radish, ricotta salata
cranberry white balsamic vinaigrette*

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

Tuscan Salad

7.95

*Mixed greens, roasted garlic, grape tomatoes
calamata olives, fresh mozzarella
warm polenta croutons, balsamic vinaigrette*

Chopped Salad

6.95

*Chopped fresh vegetables, gorgonzola
sherry vinaigrette*

*"Before placing your order,
please inform your server if anyone
in your party has a food allergy."*



*Paul Roberge, Executive Chef
Brandon Kerr, Sous Chef
John Goddard, Sous Chef*