

### Tavern Specialties



Pan-Pressed Murray's Chicken  
19.95

Sweet potato bread pudding,  
broccoli rabe

Hilda's Meatloaf  
15.95

Cheddar mashed potatoes,  
haricot vert, roasted shallot jus

Classic Fish & Chips  
19.95

French fries, tartar sauce  
creamy coleslaw

Root Beer Braised Short Rib  
25.95

Brussels sprouts, parsnips,  
chili roasted sweet potatoes

### Sides



All Additional Sides ~ 5.00

Pan Roasted Wild Mushrooms

Cajun Steakhouse Fries

Garlic Mashed Potatoes

Loaded Baked Potato

Broccoli Rabe

Brussels Sprouts

French Fries

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

20 oz Grilled Bone-In "Cowboy"\* 32.95

Béarnaise sauce available



### 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

Lobster Gnocchi 28.95

Fresh Picked Maine lobster, house made gnocchi  
oyster mushrooms, leeks, tarragon brown butter



### Seafood

Day Boat Jumbo Sea Scallops\* 25.95

Apricot quinoa, julienne leek salad, basil oil

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

Wholegrain mustard aioli

Oysters on the Half Shell\*  
Market price

Daily selections, champagne and  
pink peppercorn mignonette sauce

Little Neck Clams\*  
1.75 each

Horseradish cocktail sauce

Cherry Stone Clams\*  
1.75 each

Horseradish cocktail sauce

**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  
Lemongrass green tea broth

Tuna Tacos\* 10.95  
Yellow fin 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

Roasted Beet Salad 8.95  
Arugula, radish, toasted almonds, goat cheese  
white balsamic vinaigrette

Tuscan Salad 7.95  
Mixed greens, roasted garlic, grape tomatoes