



D I N N E R M E N U

Tavern Raw Bar



Raw Bar Platter

The freshest assortment of shellfish oysters, clams, mussels and shrimp perched on a mountain of shaved ice with classic accompaniments

Shellfish Sampler (for 2) ~ 32.95

High Rise (for 4 -6) ~ 58.95

Colossal Shrimp

2.95 each

Horseradish cocktail sauce

Baltimore Shrimp

11.95

Whole grain mustard aioli

Little Neck Clams*

1.95 each

Horseradish cocktail sauce

Cherry Stone Clams*

1.95 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

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

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*



Tavern Specialties



Pan-Pressed Murray's Chicken

19.95

Smoked Grafton cheddar grits
Thumbelina carrots, Cipollini onions
bourbon pan jus, candied bacon

Butter Poached Maine Lobster

28.95

Fennel and leek chowder
haricot vert, fried leeks

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

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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, au poivre sauce, and bourbon bacon butter available



Pasta

Tuscan Shrimp Fettuccine 18.95

Cannellini beans, roasted garlic, artichoke and olive tapenade
roasted tomatoes, herbed bread crumbs

"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



Seafood

Day Boat Jumbo Sea Scallops* 27.95

English pea and red pepper risotto, baby pea tendrils
shaved asparagus, cerignola olive vinaigrette

Furikake Crusted Yellowfin Tuna* 26.95

Soba noodle salad, edamame, pickled daikon
jasmine miso vinaigrette

Idaho Rainbow Trout 23.95

Cornmeal crusted, apple-smoked bacon braised collard greens
maple bourbon glazed sweet potatoes, Cajun remoulade

Atlantic Salmon A La Plancha* 24.95

Fava bean and spring onion succotash, sweet corn puree, chive oil

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."

