

**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) ~ 34.95**

**High Rise (for 4 -6) ~ 62.95**

**Colossal Shrimp**

*Horseradish cocktail sauce*  
3.95 each

**Baltimore Shrimp**

*Whole grain mustard aioli*  
12.95

**Little Neck Clams**

*Horseradish cocktail sauce*  
2.95 each

**Cherry Stone Clams**

*Horseradish cocktail sauce*  
2.95 each

**Daily Selection of Oysters**

*Champagne mignonette*  
MP

**To Start or To Share**

**Crispy "Rhode Island" Calamari**

*Garlic butter*  
*hot cherry peppers, marinara*  
12.95

**Hall of Fame Garlic Bread**

*Gorgonzola fondue*  
11.95

**Korean BBQ Ribs**

*Zucchini and squash kimchi*  
13.95

**Spinach Artichoke Dip**

*Toasted garlic pita bread*  
11.95

**Appetizers**

**Cape Cod Mussels Marseillaise ~ 12.95**

*Sundried tomatoes, saffron garlic brodo, grilled focaccia*

**Maryland Jumbo Lump Crab Cake ~ 15.95**

*Chipotle aioli, pickled purple cabbage slaw, saba balsamic*

**Tuna Tacos\* ~ 12.95**

*Yellowfin tuna, rice, wasabi*

**Baked French Onion Soup ~ 8.95**

*Five onions, toasted garlic crostini, three cheeses*

**Max's Chicken Wings ~ 11.95**

*House smoked and barbequed, blue cheese dressing, celery*

**The Wedge ~ 11.95**

*Iceberg lettuce, Great Hill blue cheese dressing*  
*tomatoes, gorgonzola, applewood smoked bacon*

**Mache and English Pea Salad ~ 9.95**

*Artisan mixed greens, pickled red onion, cucumber*  
*goat cheese, chives caraway lemon vinaigrette*

**Classic Caesar, Tuscan and Tavern Chopped  
salads available as appetizer**  
8.95

**Entrée Salads**

**"Hollywood" Cobb Salad ~ 15.95**

*Crisp apple-smoked bacon, chicken, egg, gorgonzola*  
*avocado, tomato, pumpernickel croutons*

**Max's Grande Caesar Salad ~ 12.95**

*Tender hearts of romaine, garlic croutons, Grana Padano*  
*Max's Classic Caesar dressing*

**Tavern Chopped Salad ~ 13.95**

*Chopped fresh vegetables, gorgonzola, sherry vinaigrette*

**The Steak Wedge\* ~ 18.95**

*Grilled marinated hanger steak, iceberg lettuce, tomato, gorgonzola*  
*applewood smoked bacon, Great Hill blue cheese dressing*

**Grande Tuscan Salad ~ 11.95**

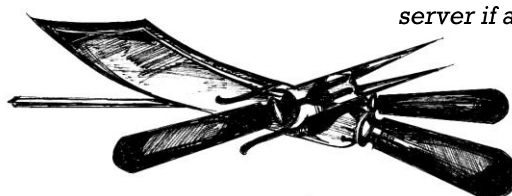
*Mixed greens, roasted garlic, grape tomatoes, kalamata olives*  
*fresh mozzarella, warm polenta croutons, balsamic vinaigrette*

**Add to any above salad from the grill**

**Shrimp 8.95 | Chicken 6.95 | Salmon 9.95 | Scallops 13.95**  
**Hanger Steak 12.95**

**Executive Chef**  
Michael Touranjoe

**Sous Chef**  
Craig Tela  
Jose 'Norris' Roman



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



# LUNCH MENU



Max's Tavern sources local produce, meats, and seafood by sustainable methods in an effort to complete the circle between the guest, the farm and Max's Tavern cuisine.

## Chop House Classics

New York Strip	34.95
Center Cut Ribeye	36.95
Filet Mignon ~ Petite	27.95
Filet Mignon ~ 10oz	43.95
Flat Iron	26.95
Ancho and espresso rubbed	
Hanger Steak	29.95
Chili firecracker rubbed	

### Add to any Steak

#### Au Poivre –

Brandy peppercorn sauce  
2.95

#### Ala Max –

Gorgonzola, arugula, tomatoes  
4.95

Bourbon Bacon Butter –  
2.95

### All Chop House Classics

Served With One Side

## Sides

All Additional Sides ~ 6.95

### Pan Roasted Wild Mushrooms

Cajun Steakhouse Fries

Garlic Mashed Potatoes

Haricot vert

Parmesan Spinach

Spinach sautéed with garlic

Shaved Brussels with Pancetta

Asparagus with Sweet Onion Jam

Cheddar Whipped Potatoes

Baked Macaroni & Cheese ~8.95

## Tavern Burgers

### Tavern Burger\* ~ 13.95

Applewood smoked bacon, extra cheddar cheese  
grilled onion, bibb lettuce, tomato, French fries

### Burger ala Max\* ~ 14.95

Gorgonzola dolce, arugula and tomato, truffle fries

### Turkey Burger ~ 13.95

Swiss cheese, bibb lettuce, tomato, caramelized onion  
rosemary aioli, whole grain roll, sweet potato fries

### Big Pig Burger\* ~ 14.95

BBQ pulled pork, bacon, sweet pickles, smoked cheddar cheese  
bacon aioli, French fries

### Wild Mushroom Burger\* ~ 14.95

Mushroom duxelles, portabella mushroom  
grilled onions, mushroom triple cream, French fries

## Sandwiches

### Barbecued Pork Sandwich ~ 12.95

Pulled pork, shaved red onion slaw, bread & butter pickles  
sweet potato fries

### Caribbean Jerk Chicken Sandwich ~ 12.95

Pineapple aioli, fried cherry peppers, grilled red onion, arugula  
sweet potato fries

### Grilled Vegetable Panini ~ 11.95

Grilled portabella mushroom, sweet pepper, zucchini, eggplant  
pesto, fresh mozzarella, focaccia, garbanzo bean arugula salad

### Honey Roasted Turkey BLT ~ 13.95

Crisp apple-smoked bacon, arugula, tomato, gaufrettes

## Entrées

### Max a Penne ~ 15.95

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

### Turkey "Blue Plate" ~ 13.95

Fresh roasted turkey, cornbread stuffing, mashed potatoes  
house-made cranberry sauce, seasoned peas

### Chicken Milanese ~ 15.95

Arugula, tomatoes, cucumber, red onion  
broken balsamic vinaigrette

### Classic Fish & Chips ~ 16.95

French fries, tartar sauce, creamy coleslaw

### Hilda's Meatloaf ~ 15.95

Cheddar mashed potatoes, haricot vert, roasted shallot jus

### Atlantic Salmon a La Plancha\* ~ 16.95

Lemon potato puree, black beluga lentils, shaved asparagus salad

Max's Tavern is proud to support local and sustainable agriculture using products from these farms



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