

ENTREES

WILD COHO SALMON

CALABRO RICOTTA GNOCCHI, SPINACH, SUMMER SQUASH, CIPOLLINI ONIONS
SMOKED TOMATO BUTTER 27

SEA SCALLOPS A LA PLANCHA

CORN NUGGET CRAB CAKE, FRISEE, ROASTED PEPPERS, BACON VINAIGRETTE
TRUFFLE HOLLANDAISE 28

HARISSA RUBBED CRYSTAL VALLEY FARMS CHICKEN

ORZO, CHICKPEAS, ARTICHOKEs, OLIVES, SHAVED SQUASH, PINE NUTS
SUNGOLD TOMATOES 23

SESAME CRUSTED AHI TUNA

WASABI TOBIKO POTATO PUREE, PEA TENDRILS, LONG BEANS
SHIITAKE MUSHROOMS, YUZU SOY SAUCE 28

PORCINI-BLACK GARLIC CRUSTED VEAL CHOP

SWEET CORN "POLENTA", PEA TENDRILS, ASPARAGUS, WILD MUSHROOMS, RED WINE JUS 35

PROSCIUTTO WRAPPED ALASKAN HALIBUT

CONFIT HEIRLOOM TOMATOES, SAFFRON SCENTED FINGERLING POTATOES, FENNEL
ROASTED PEPPERS, ORANGE CORIANDER VINAIGRETTE 29

SIMPLY PREPARED FISH

WILD COHO SALMON 24

AHI TUNA 25

ATLANTIC SWORDFISH 27

CHOPHOUSE CLASSICS

MAX'S "WORLD FAMOUS" KANSAS CITY STRIP STEAK 43

STEAK AU POIVRE 39

FILET MIGNON 32 OR 39 **MAX CUT**

AGED NEW YORK STRIP STEAK 32 OR 39 **MAX CUT**

THE STEAK A LA MAX 43

ROGUE RIVER SMOKED BLUE CHEESE

COFFEE RUBBED "COWBOY CUT" BEEF RIB CHOP 43

RED ONION JAM

***BRANDT BEEF CUT OF THE DAY** A.Q.

*BRANDT BEEF, RAISED IN A HUMANE AND NATURAL ENVIRONMENT
IS HAND SELECTED BY ERIC BRANDT EXCLUSIVELY
FOR THE MAX RESTAURANT GROUP

CHOPHOUSE SAUCES

MAX'S STEAK SAUCE

RICHARD'S BÉARNAISE SAUCE

COGNAC PEPPERCORN CREAM

LEMON BEURRE BLANC

RED WINE THYME JUS

MAYTAG BLUE CHEESE SAUCE

FOIE GRAS BUTTER

YUZU SOY VINAIGRETTE

SIDES

BAKED POTATO AND "FIXINS" 7

TRUFFLED POTATO TOTS 7

WILD MUSHROOMS AND VIDALIA ONIONS 9

YUKON GOLD POTATO PUREE 7

ASPARAGUS WITH HOLLANDAISE 9

CREAMED SPINACH GRATIN 8

GRILLED VEGETABLES 8

SWEET POTATO FRIES 7

COTTAGE FRIES, MAYTAG BLUE CHEESE 6

TRUFFLED FRENCH FRIES 7

BACON ROASTED FINGERLING POTATOES 7

STEAMED SPINACH 7

"THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
REDUCES THE RISK OF FOOD BORNE ILLNESS"

18% GRATUITY WILL BE ADDED TO PARTIES OF 10 OR MORE
PRIVATE PARTY DINING IS AVAILABLE FOR 15 TO 50

WINES BY THE GLASS

~WHITE~

MIONETTO, PROSECCO	8.5	DR. LOOSEN, "DR. L" REISLING	11
VEUVE CLICQUOT, "YELLOW LABEL"	17.5	MOHUA, SAUVIGNON BLANC	10
NATHANSON CREEK, WHITE ZINFANDEL	7	MONTINORE, PINOT GRIS, RESERVE	11
CANALETTO, PINOT GRIGIO	8	MICHEL BARRAUD, CHARDONNAY	
BLANCO NIEVA, VERDEJO	11	"MACON VILLAGES"	11
ESTANCIA, CHARDONNAY	9	FERRARI CARANO, "TRE TERRE"	
PAUL ZINCK, PINOT BLANC	10	CHARDONNAY	15
ST. SUPERY, SAUVIGNON BLANC	10	ST. ROMAIN, CHARDONNAY	
		H&G BUISSON	15

~RED~

HUARPE LANCATAY, MALBEC	9.5	COLUMBIA CREST, "TWO VINES"	
DEYDIER CHATEAUNEUF DU PAPE	20	CABERNET SAUVIGNON	8
SEA GLASS, PINOT NOIR	9.5	PAVILION CABERNET SAUVIGNON	10
ANGOVE, SHIRAZ-VIOGNIER	10	MAX FAMILY CUVEE, MERITAGE	13.5
VILLA MT EDEN, RESERVE, ZINFANDEL	10	SEA RIDGE, MERLOT	8.5
GROVE STREET MERLOT	11	TINTARA, SHIRAZ	13.5
VINA ALBERDI, RIOJA RESERVA	13	LAETITIA "ESTATE" PINOT NOIR	13.5
PERRIN "NATURE" COTES DU RHONE	10	BELLE GLOS, "MEIOMI", PINOT NOIR	15
TRAPPOLINI, "CENERETO"	10	HALL CABERNET	19.5
ST. SUPERY, "ELU" (BEST VALUE...WAS \$30)	15		

FOR THE TABLE

MOZZARELLA TASTING

FRESH BURATTA, GARLIC OIL, BASIL SALT, HOUSEMADE PROSCIUTTO-MOZZARELLA ROULADE
TOMATO- MOZZARELLA BRUSCHETTA 13

GRILLED FLATBREAD

PANCETTA, GOAT CHEESE, CHERRIES, ARTICHOKE, WATERCRESS 11

PANKO CRUSTED CALAMARI

ASIAN VEGETABLE SALAD, SESAME CITRUS VINAIGRETTE, SAMBAL AIOLI 12

APPETIZERS

ROSEDALE FARMS SWEET CORN SOUP

BUTTERED POPCORN 7

BREWSTUS MAXIMUS A.P.A. STEAMED BLUE HILL BAY MUSSELS

CRISPY CHERRY PEPPERS, GRILLED COUNTRY BREAD 10

LOBSTER TOSTADA

HOUSEMADE TORTILLAS, AVOCADO, CHARRED CORN, PICKLED JICAMA 13

WOK SEARED AHI TUNA

FURIKAKE, PICKLED CUCUMBER SALAD, WASABI AND SPICY MUSTARD 14

MARYLAND JUMBO LUMP CRAB CAKE

ALMONDS, CUCUMBERS, PIQUILLO PEPPERS, GREEN GAZPACHO SAUCE 15

SALADS

LEAVES OF YOUNG ROMAINE WITH CLASSIC CAESAR DRESSING

PARMESAN TUILE, ROASTED GARLIC, WHITE ANCHOVY 9

LOCAL HEIRLOOM TOMATO SALAD

PANZANELLA -SALAD, BASIL, BALSAMIC "CAVIAR" 12

FARMERS MARKET SALAD

STARLIGHT GARDENS ORGANIC BABY GREENS, BEAVER BROOK FARMS CHEESE, RADISH
OLIVE CIABATTA CROUTONS, WHITE BALSAMIC VINAIGRETTE 10

MAX'S CHOPPED SALAD

GORGONZOLA CHEESE AND SHERRY MUSTARD SEED VINAIGRETTE
OR NON-FAT SHERRY SPRITZ 9

HAND GATHERED CALIFORNIA FIELD GREENS

SHERRY MUSTARD SEED VINAIGRETTE OR NON-FAT SHERRY SPRITZ 7

IT IS OUR PLEASURE TO PROVIDE A GLUTEN FREE MENU UPON REQUEST
IT IS IMPORTANT TO BRING ANY FOOD ALLERGY YOU MAY HAVE TO THE ATTENTION OF YOUR SERVER

HUNTER MORTON, EXECUTIVE CHEF
CHRIS SHEEHAN, CHEF DE CUISINE