

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		

MAX MOCKTAILS

AGAVE LEMONADE

FRESH AGAVE INFUSION  
3.95

POMEGRANATE JULEP

POMEGRANATE GRAPEFRUIT, LIME JUICE  
HONEY, MINT  
3.95

STRAWBERRY SUNRISE

STRAWBERRY, PINEAPPLE, AGAVE LEMON  
4.95

TROPICAL LEMONADE

PINK GUAVA, KIWI  
4.95

APPETIZERS

COLOSSAL SHRIMP 3.95 EACH

ALASKAN SNOW CRAB CLAWS 2.95 EACH

ROSEDALE FARMS SWEET CORN SOUP

CHIVE OIL 5.50

HAND GATHERED CALIFORNIA FIELD GREENS

SHERRY MUSTARD SEED VINAIGRETTE  
OR NON-FAT SHERRY SPRITZ 6.95

LEAVES OF YOUNG ROMAINE WITH CLASSIC CAESAR DRESSING

GARLIC CROUTONS 7.95

WOK SEARED AHI TUNA

FURIKAKE, PICKLED CUCUMBER SALAD, WASABI AND SPICY MUSTARD 13.95

MARYLAND LUMP CRAB CAKE

ALMONDS, CUCUMBERS, PIQUILLO PEPPERS, GREEN GAZPACHO SAUCE 13.95

PANKO CRUSTED CALAMARI

ASIAN VEGETABLE SALAD, SESAME CITRUS VINAIGRETTE, SAMBAL AIOLI 11.95

HOUSE SANDWICHES

OUR CLASSIC ANGUS BURGER

ALL-NATURAL CERTIFIED ANGUS NIMAN RANCH BEEF, AGED CHEDDAR CHEESE  
TOMATO, ONION, HOUSE MADE PICKLES, FRENCH FRIES 12.95

HOUSE ROASTED TURKEY CLUB

APPLEWOOD SMOKED BACON, ARUGULA, TOMATO, DIJON AIOLI  
HOUSE MADE POTATO CHIPS 11.95

NEW ENGLAND LOBSTER ROLL

WARM BUTTERED ROLL, COLESLAW, SALT AND VINEGAR FRIES 18.95

GRILLED BLACKENED CHICKEN WRAP

ROASTED CORN, BLACK BEANS, ROMAINE, TOMATILLO SALSA  
CILANTRO SOUR CREAM, SWEET POTATO FRIES 11.95

MAX'S 2011 \$11 PLATE OF THE DAY

MONDAY

SHRIMP  
PO BOY  
CAJUN CHIPS

TUESDAY

AHI TUNA  
BURGER  
SWEET POTATO  
FRIES  
KIMCHEE

WEDNESDAY

VEAL AND  
RICOTTA  
MEATBALLS  
SPAGHETTI  
GARLIC BREAD

THURSDAY

CHEF'S  
BURGER  
CREATION

FRIDAY

FISH AND CHIPS  
HAND CUT  
FRIES

## **MAIN PLATE SALADS**

### **GARY CRAIG'S "HOLLYWOOD" COBB SALAD**

CHICKEN, APPLEWOOD SMOKED BACON, FRESH AVOCADO, TOMATO  
EGG, GORGONZOLA AND CLASSIC DRESSING 15.95

### **MAX'S CHOPPED SALAD**

WILD SHRIMP, GORGONZOLA CHEESE  
SHERRY MUSTARD SEED VINAIGRETTE 14.95

♣ OR NON-FAT SHERRY SPRITZ AND OMITTING CHEESE

### **TUSCAN CHICKEN SALAD**

MIXED GREENS, CHERRY TOMATOES, KALAMATA OLIVES, SWEET ROASTED GARLIC  
FRESH WHOLE MILK MOZZARELLA AND WARM POLENTA CROUTONS 13.95

### **CRAB SALAD LOUIS**

JUMBO LUMP CRAB, ASPARAGUS, VINE RIPE TOMATOES, CAPERS, EGG  
BUTTER LETTUCE, LOUIS DRESSING 15.95

### **♣ ASIAN CHICKEN SALAD**

NAPA CABBAGE, SNOW PEAS, CARROTS, BELL PEPPERS, MUNG BEAN SPROUTS  
RICE NOODLES, CHINESE MUSTARD VINAIGRETTE 13.95

### **♣ STEAK SALAD**

GRILLED NEW YORK STRIP, ROASTED TOMATOES, PORTOBELLO MUSHROOM, GRILLED ROMAINE  
FETA, CHARRED ONION WHITE BALSAMIC VINAIGRETTE 17.95

## **ENTREES**

### **CHICKEN AND HOUSE MADE SAUSAGE GIGLI PASTA**

WHITE BEANS, ROASTED TOMATOES, BROCCOLI RABE, MOZZARELLA 13.95

### **GRILLED NEW YORK STRIP STEAK**

GRILLED RED ONIONS, ROSEMARY-PARMESAN FRENCH FRIES, RED WINE JUS 19.95

### **VEAL PICCATA**

HARICOTS VERTS, ROASTED PEPPERS, WATERCRESS, LEMON CAPER SAUCE 17.95

### **♣ GRILLED HONEY GLAZED LOCH DUART SALMON**

GARDEN VEGETABLE RATATOUILLE, EXTRA VIRGIN OLIVE OIL WATERCRESS-PESTO 17.95

### **♣ SESAME CRUSTED AHI TUNA**

SOBA NOODLES, SUGAR SNAP PEAS, SHIITAKE MUSHROOMS, YUZU SOY SAUCE 18.95

### **SPRING VEGETABLE GNOCCHI**

HOUSE MADE RICOTTA GNOCCHI, ARTICHOKE, SUGAR SNAP PEAS  
CHERRY TOMATOES, ASPARAGUS 12.95

## **SIMPLY PREPARED**

**LOCH DUART SALMON** 15.95

**AHI TUNA** 16.95

**GEORGE'S BANK SWORDFISH** 19.95

**ROASTED MURRAY'S CHICKEN BREAST** 12.95

**STEAK AU POIVRE** 29.95

**FILET MIGNON** 29.95

♣ CLUB CUISINE MENU ITEMS ARE SEASONALLY INSPIRED  
WITH A HEALTHY MINDSET AND REDUCED CALORIES

## **SAUCES**

LEMON BEURRE BLANC  
THYME JUS

YUZU SOY  
COGNAC PEPPERCORN

## **SIDES**

5.00

TRUFFLED POTATO TOTS  
STEAMED ASPARAGUS  
FRENCH FRIES  
TRUFFLE FRIES  
SAUTÉED SPINACH

SAUTÉED BROCCOLI RABE  
SWEET POTATO FRIES  
GRILLED VEGETABLES  
YUKON GOLD POTATO PUREE  
SUGAR SNAP PEAS

**HUNTER MORTON, EXECUTIVE CHEF**  
**MICHAEL FRUTCHEY, SOUS CHEF**

• "THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS REDUCES THE RISK OF FOOD BOURNE ILLNESS"  
MAX DOWNTOWN USES ONLY OIL THAT CONTAINS NO TRANS FATTY ACIDS  
18% GRATUITY WILL BE ADDED TO PARTIES OF 10 OR MORE

**MAX DOWNTOWN PROUDLY SUPPORTS LOCAL FARMS**

