

The Wine Room

LUNCH IN THE WINE ROOM:

THE DETAILS

THE WINE ROOM IS AVAILABLE FOR SPECIAL EVENTS MONDAY THROUGH SATURDAY.

**MAXIMUM CAPACITY IS 25 PEOPLE.
THERE IS A 15 PERSON \$495.00 FOOD
MINIMUM GUARANTEE TO RESERVE THE ROOM.
THE LIMITED MENU IS \$33.00 PER PERSON.**

**THERE IS A \$150.00 NON-REFUNDABLE
DEPOSIT TO CONFIRM YOUR DATE AND HOLD THE
WINE ROOM.**

ADDITIONAL CHARGES WILL INCLUDE:

**6% CT SALES TAX
18% GRATUITY
ANY RAW BAR ITEMS
ALL BEVERAGES**

**OUR CHEF WOULD BE HAPPY TO DESIGN A
CUSTOM MENU UPON REQUEST.**

**AUDIO VISUAL EQUIPMENT CAN BE PROVIDED
PER YOUR REQUEST FOR AN ADDITIONAL
CHARGE.**

APPETIZER OPTIONS

CHOICE OF TWO:

NEW ENGLAND CLAM CHOWDER

LOADS OF CLAMS, FRESH THYME AND
APPLEWOOD SMOKED BACON

HOUSE SALAD

BABY FIELD GREENS, SWEET SHERRY VINAIGRETTE

TRADITIONAL CAESAR SALAD

HEARTS OF ROMAINE, CROUTONS, SHAVED PARMESAN

SOUP OF THE DAY

CHEFS CHOICE

ITEMS SUBJECT TO CHANGE

ENTREES

CHOICE OF THREE:

CASHEW CRUSTED CAROLINA RAINBOW TROUT

SWEET POTATO AND SUMMER LEEK SALAD,
JAMAICAN RUM BUTTER, WATERCRESS

GRILLED WILD PACIFIC SALMON FILET

FENNEL, RED ONION AND TANGERINE RELISH,
FREGOLA DI SARDINIA, BASIL CITRUS JUS

TAVERN STEAK

GRILLED ANGUS SIRLOIN WITH GARLIC MASHED POTATOES,
GRILLED ASPARAGUS AND SHALLOT DEMI GLACE

PAN SEARED JUMBO SEA SCALLOPS

YOUNG ARTICHOKE, PANCETTA, TOMATO CONFIT, SEASONAL
FOREST MUSHROOMS, BASIL CHIFFONADE,
ASPARAGUS TIP RISOTTO

MAX'S CHOPPED SALAD

WITH CHILLED CHOPPED SHRIMP OR GRILLED CHICKEN

ROASTED TOMATO AND SWEET PEA RISOTTO

GARLIC AND PARMESAN CHEESE

ITEMS SUBJECT TO CHANGE

DESSERT OPTIONS

CHOICE OF TWO:

VANILLA BEAN CRÈME BRULEE

DOUBLE CHOCOLATE MOUSSE TORTE

S & S CHEESECAKE

KEY LIME PIE

ALSO AVAILABLE FOR COCKTAIL HOUR OR
GUEST RECEPTION:

MAX'S SKYSCRAPER

THE FRESHEST ASSORTMENT OF SHELLFISH INCLUDING
OYSTERS, CLAMS, MUSSELS, CRAB, PRAWNS AND MORE!

ADDITIONAL \$88.00 EACH

ITEMS SUBJECT TO CHANGE