

The Wine Room

LUNCH IN THE WINE ROOM:

THE DETAILS

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

**MAXIMUM CAPACITY IS 30 PEOPLE.
THERE IS A 15 PERSON MINIMUM GUARANTEE
TO RESERVE THE ROOM.**

**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 ADDITIONAL 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

CREAMY TOMATO BASIL SOUP

ITEMS SUBJECT TO CHANGE

ENTREES

CHOICE OF THREE:

BLACKENED MAHI

RED BEANS AND "DIRTY" RICE, CREOLE BUTTER SAUCE,
WILTED MUSTARD GREENS

CEDAR ROASTED SCOTTISH ORGANIC SALMON

VERMONT MAPLE GLAZE, BRAISED SWISS CHARD, ROASTED PARSNIP
AND APPLE HASH, GRAIN MUSTARD BUTTER

TAVERN STEAK

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

PAN SEARED JUMBO SEA SCALLOPS

BABY ARTICHOKES, PANCETTA, ROASTED TOMATOES, YOUNG BASIL,
SEASONAL EXOTIC MUSHROOMS, RISOTTO AL POMODORO

MAX'S CHOPPED SALAD

WITH CHILLED CHOPPED SHRIMP OR GRILLED CHICKEN

GOAT CHEESE AND MUSHROOM RAVIOLI

HOUSEMADE WITH ASPARAGUS TIPS, TOMATO CONFIT
AND TRUFFLE BUTTER

ITEMS SUBJECT TO CHANGE

DESSERT OPTIONS

CHOICE OF TWO:

WARM BRIOCHE BREAD PUDDING

DOUBLE CHOCOLATE MOUSSE TORTE

FROZEN KEY LIME SOUFFLÉ

RHUBARB AND STRAWBERRY CREPE

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 CHARGE

ITEMS SUBJECT TO CHANGE