

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

ROASTED PUMPKIN CHEESECAKE

WARM GRANNY SMITH APPLE STRUDEL

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

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