

ON THE ROCKS

RAW BAR SELECTIONS

- Colossal Shrimp 5⁹⁵ each
Clams On The Half Shell 2⁹⁵ each
Daily Selection of Oysters 3⁹⁵ each

SHELLFISH PLATEAU 64⁹⁵ / 110⁹⁵

- Colossal Shrimp, Oysters, Clams
Crab Cocktail, Daily Crudo

STARTERS

GRILLED SPANISH OCTOPUS

- Romano Beans, English Cucumber, Green Olives
Nduja Tomato Vinaigrette / 18⁹⁵

EGGPLANT AND RICOTTA OCCHI

- Genovese Basil Pesto, Heirloom Tomato Jus / 14⁹⁵

WHIPPED RICOTTA TOAST WITH PROSCIUTTO DI PARMA

- Black Mission Fig, Aged Balsamic / 13⁹⁵

LUMP CRAB TOSTADA

- Crushed Avocado, Cilantro
Lime Aji Amarillo Salsa / 19⁹⁵

CRUDO, SELECTED FRESH DAILY

- Seasonal Accompaniments / 15⁹⁵

CALAMARATA CACIO E PEPE

- Calamarata Pasta, Honeynut Squash, Pancetta
Sage Brown Butter / 15⁹⁵

LAMB MERGUEZ

- Pickled Shishito Peppers, Violette Mustard / 15⁹⁵

AHI TUNA NIÇOISE TARTARE

- Quail Egg, Poached Fingerling Potatoes
Lemon-Nigella Seed Oil / 17⁹⁵

SALADS

CHOPPED SALAD

- Diced Vegetables, Gorgonzola
Sherry Vinaigrette / 12⁹⁵

HEIRLOOM BEET SALAD

- Honey Crisp Apple, Bayley Hazen Blue Cheese
Pistachio Vinaigrette / 13⁹⁵

LITTLE GEM CAESAR SALAD

- Tasmanian Pepper Parmesan, Confit Garlic
White Anchovies / 13⁹⁵

BUTTER LETTUCE SALAD

- Black Plum, Crispy Feta
Lemon Tahini Dressing / 14⁹⁵

FOR YOUR CONVENIENCE
MAX DOWNTOWN WILL GRACIOUSLY
ADD AN 18% GRATUITY FOR PARTIES
GREATER THAN 5

FREE PARKING

We Now Offer Free Parking In The
Attached CityPlace Garage.

EXECUTIVE CHEF | CHRIS SHEEHAN
CHEF DE CUISINE | JOSEPH CUSANO
SOUS CHEF | EDWIN EURIBE
SOUS CHEF | URAYOAN MEDINA

TOMAHAWK TUESDAY

DINNER FOR TWO AVAILABLE EVERY TUESDAY

36oz U.S.D.A Prime Tomahawk Steak With Your Choice:
of Any Two Salads, Two Sides and Two House Made Desserts
135

ENTRÉES

FILET MIGNON OSCAR

- Sliced Tenderloin, Lump Crab
Asparagus, Hollandaise / 55⁹⁵

LEMON LONG PEPPER ROASTED ORGANIC CHICKEN

- Crispy Rosemary Potatoes
Black Garlic Chicory "Caesar" Salad
Salsa Verde / 29⁹⁵

COLOSSAL SHRIMP SCAMPI

- Handmade Spaghetti, Confit Tomato
Crispy Caper and Garlic Crumble
Escarole, Meyer Lemon Nage / 38⁹⁵

SESAME CRUSTED TUNA

- Tempura Oyster Mushrooms
Snap Pea Radish Salad, Chili Crisp
Miso Cashew Sticky Rice
Yuzu Shoyu / 39⁹⁵

CHILEAN SEA BASS

- Pearl Couscous
Charred Snap Peas and Zucchini
Tomato Chorizo Sofrito / 44⁹⁵

WESTER ROSS ORGANIC SCOTTISH SALMON

- Heirloom Grain Salad
Crispy Root Vegetables
Winter Herb Chimichurri
Kabocha Squash Soubise / 37⁹⁵

PAT LAFRIEDA U.S.D.A

PRIME DRY AGED BEEF BURGER

- House Made Black Pepper Bacon
Native Tomato, Brioche Roll
Arethusa Tapping Reeve Cheese
Hand Cut Fries / 24⁹⁵

CHOP HOUSE CLASSICS

TO SHARE OR NOT TO SHARE

U.S.D.A PRIME TOMAHAWK / 125⁹⁵

AGED NEW YORK STRIP / 44⁹⁵ AU POIVRE / 46⁹⁵

MAX'S WORLD FAMOUS

BONE-IN KANSAS CITY STRIP STEAK / 54⁹⁵

COWBOY CUT BONE-IN RIBEYE / 56⁹⁵

- Espresso Long Pepper Crust

BARREL CUT FILET MIGNON / 55⁹⁵

CHOPHOUSE SAUCES 2.95 each

- Red Wine Rosemary Jus

- Richard's Béarnaise

- Cognac Peppercorn Cream

- Miso Butter

- Bacon Marmalade

SIMPLY PREPARED FISH

WESTER ROSS ORGANIC SCOTTISH SALMON / 37⁹⁵

SEARED HAWAIIAN TUNA / 39⁹⁵

CHILEAN SEA BASS / 44⁹⁵

COLOSSAL SHRIMP / 38⁹⁵

All Simply Prepared Fish Served with Choice of One Side:

- Asparagus, Wild Mushroom & Pearl Onions

- Yukon Gold Whipped Potatoes

SIDES

BACON ROASTED BRUSSELS SPROUTS Maple Pepitas / 9⁹⁵

JIMMY'S PARMESAN CREAMED SPINACH GRATIN / 11⁹⁵

YUKON GOLD WHIPPED POTATOES / 10⁹⁵

LOADED BAKED POTATO Bacon, Cheese Curds / 11⁹⁵

HAND-CUT FRIES Chives, Garlic Aioli / 8⁹⁵ Truffle / 9⁹⁵

KARLIE'S GRATITUDE MAC & CHEESE / 12⁹⁵

ASPARAGUS Crispy Prosciutto, Brown Butter Hollandaise Sauce / 13⁹⁵

WILD MUSHROOM & PEARL ONIONS / 11⁹⁵

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.