

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

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 / 48⁹⁵ AU POIVRE / 50⁹⁵

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

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

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.

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