

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

- Crispy Marble Potato, Chorizo, Cilantro Pesto
Guajillo Salsa / 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

SPRING VEGETABLE CARBONARA

- Handmade Lasagnette, English Peas
Pancetta, Artichoke / 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

- Stracciatella Cheese, Candy Grape
Hazelnut Dukkah, Honey Citrus 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

- Shaved Spring Vegetables and White Asparagus
Berbere Spiced Fidelini Fideos
Garden Herb Nage / 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

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.