

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

CHARRED CORN POTATO PIEROGI

- Queso Fresco, Roasted Peppers
Cilantro Lime Crema / 15⁹⁵

WHIPPED RICOTTA TOAST WITH PROSCUITTO DI PARMA

- Nectarine, Aged Balsamic / 14⁹⁵

LUMP CRAB TOSTADA

- Crushed Avocado, Cilantro
Lime Aji Amarillo Salsa / 19⁹⁵

CRUDO, SELECTED FRESH DAILY

- Seasonal Accompaniments / 16⁹⁵

HERB TAGLIATELLE

- Sungold Tomatoes, Pine Nuts, Pecorino Sardo
Crispy Guanciale / 14⁹⁵

LAMB MERGUEZ

- Pickled Shishito Peppers, Violette Mustard / 15⁹⁵

AHI TUNA NIÇOISE TARTARE

- Quail Egg, Poached Fingerling Potatoes

SALADS

CHOPPED SALAD

- Diced Vegetables, Gorgonzola
Sherry Vinaigrette / 13⁹⁵

HEIRLOOM BEET SALAD

- Stracciatella Cheese, Candy Grapes
Hazelnut Dukkah, Honey Citrus Vinaigrette / 14⁹⁵

LITTLE GEM CAESAR SALAD

- Tasmanian Pepper Parmesan, Confit Garlic
White Anchovies / 13⁹⁵

BUTTER LETTUCE SALAD

- Marinated Chickpeas, English Cucumber, Crispy Feta
Lemon Tahini Vinaigrette / 14⁹⁵

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

FREE VALET PARKING

We now offer free valet parking starting at 5pm.
At lunch, we offer free parking in the attached City Place
Garage.

THE ULTIMATE STEAK EXPERIENCE FOR TWO FOR \$135

MAX DOWNTOWN'S FAMOUS 40oz PRIME TOMAHAWK IS NOW AVAILABLE

EVERY FRIDAY EVENING WITH A THREE-COURSE:

U.S.D.A Prime Tomahawk Steak Plus Your Choice:
of Any Two Salads, Two Sides and Two House Made Desserts
AVAILABLE EVERY FRIDAY EVENING!

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

ROASTED HALIBUT

- Confit Marble Potatoes, Native Corn, Spigarello
Green Almond Romesco Sauce / 39⁹⁵

WESTER ROSS ORGANIC SCOTTISH SALMON

- Za'atar Spiced Squash & Eggplant Tabouli Salad
Green Chickpea Panisse
Tomato Herb Vinaigrette / 38⁹⁵

PAT LAFRIEDA U.S.D.A

PRIME DRY AGED BEEF BURGER

- Black Pepper Tapping Reeve Cheese
French Onion Aioli, Butter Lettuce, Brioche Roll
Hand Cut Fries / 24⁹⁵

CHOP HOUSE CLASSICS

TO SHARE OR NOT TO SHARE

U.S.D.A PRIME TOMAHAWK / 125⁹⁵

PRIME NEW YORK STRIP / 58⁹⁵

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 / 38⁹⁵

SEARED HAWAIIAN TUNA / 39⁹⁵

ROASTED HALIBUT / 39⁹⁵

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

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

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