

APPETIZERS

COLOSSAL SHRIMP COCKTAIL / 5 Each

BUFFALO CAULIFLOWER / 9

CRUDO, SELECTED FRESH DAILY
Seasonal Accompaniments / 15

LITTLE GEM CAESAR SALAD
Tasmanian Pepper Parmesan, Confit Garlic
White Anchovies / 10

COLOSSAL LUMP CRAB CAKE
Watercress Radish, Old Bay Aioli / 17

ENTREE SALADS

HOUSEMADE VEGGIE BURGER SALAD
Charred Romaine, Black Beans, Avocado
Feta Cheese, Tomatillo Lime Vinaigrette / 17

TUSCAN CHICKEN SALAD
Mixed Greens, Cherry Tomatoes, Kalamata Olives
Sweet Roasted Garlic, Warm Polenta Croutons
Fresh Mozzarella, Balsamic Vinaigrette / 17

MAX'S CHOPPED SALAD
Poached Gulf Shrimp, Diced Vegetables
Gorgonzola Cheese, Sherry Mustard Seed Vinaigrette
or Non-Fat Sherry Spritz / 16

"THE DOWNTOWN" COBB SALAD WITH CHICKEN
Applewood Smoked Bacon, Fresh Avocado, Tomato, Egg
Gorgonzola, Classic Dressing / 19
SHRIMP / 24

GRILLED CHICKEN OR STEAK CAESAR SALAD
Little Gem Romaine, Tasmanian Pepper Parmesan,
Confit Garlic, Focaccia Croutons, White Anchovies / 18 or 23

SIDES

ASPARAGUS / 8

SWEET POTATO FRIES Garlic Aioli / 8

HANDCUT FRIES Chive, Garlic Aioli / 8 **Truffle** / 10

ROASTED BRUSSELS SPROUTS Red Onion, Caraway Mustard / 8



SANDWICHES

PAT LAFRIEDA "MAX'S LABEL" DRY AGED U.S.D.A. PRIME BURGER
Smoked Gouda, Wild Mushrooms and Onions
Peppercorn Gravy, Hand-Cut Fries / 21

MAX'S CLASSIC CHEESEBURGER
Vermont Cheddar, Arugula, Tomato
Caramelized Onions, Hand-Cut Fries / 17

GRILLED HONEY MUSTARD CHICKEN
Apple & Cave Aged Cheddar Slaw, Pretzel Roll
Sweet Potato Fries / 15

ORGANIC SALMON BLT
Thick Cut Applewood Smoked Bacon
Heirloom Tomatoes, Chive Aioli, Brioche, Hand-Cut Fries / 15

PASTRAMI SPICED ROAST BEEF
Swiss Cheese, Crispy Onion, Horseradish Aioli
Tater Tots / 19

HOUSE ROASTED TURKEY CLUB
Thick Cut Applewood Smoked Bacon, Arugula, Tomato
Dijon Aioli, House Made Gaufrette Chips / 16

LUNCH ENTREES

BAKED RIGATONI ALLA VODKA
Grilled Chicken, Broccoli Rabe, Cherry Peppers, Mozzarella / 17

MAX'S CLUB STEAK
Gorgonzola Crostini, Roasted Tomato & Arugula, Truffle Fries / 21

SEARED SCALLOP CIOPPINO
Saffron Pearl Pasta, Artichoke, Confit Tomato
Gremolata Crumble, Chorizo Shellfish Nage / 21

TOGARASHI SPICED HAWAIIAN TUNA
Spicy Peanut Dan Dan Noodles, Bok Choy
Aged Shoyu / 22

BLACK PEARL SALMON
Toasted Farro, Slow Roasted Tomatoes
Black Olive Crumble, Crème Fraîche, Puttanesca / 21

GRILLED STATLER CHICKEN BREAST
Local Greens, Charred Portabello, Piquillo Pepper
Pearl Mozzarella, Oregano Vinaigrette / 18

AHI TUNA POKE BOWL
Sticky Rice, Tempura Vegetables, Sweet Chili Aioli / 21

SIMPLY PREPARED FISH

(Served with Your Choice of Side)

SEARED SCALLOPS / 21

HAWAIIAN TUNA / 22

PAN SEARED COLOSSAL SHRIMP / 21

BLACK PEARL SALMON / 21