

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

ENTREE SALADS

HOUSEMADE VEGGIE BURGER SALAD
Charred Romaine, Feta Cheese, Corn, Avocado
Cilantro 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 10

ASPARAGUS
SWEET POTATO FRIES Garlic Aioli
HANDCUT FRIES Chive, Garlic Aioli | **Truffle** 11
"PEAS AND CARROTS"



SANDWICHES

PAT LAFRIEDA "MAX'S LABEL" DRY AGED U.S.D.A. PRIME BURGER
Berkshire Black Pepper Bacon, Arethusa Europa Cheese
Pickled Mustard Seed Aioli, Hand-Cut Fries / 23

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

CHICKEN PARMESAN
Pretzel Roll, Roasted Peppers
Lemon Anchovy Roma Crunch Salad / 15

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

SLOW ROASTED PRIME RIB
Gruyère Cheese, Wild Mushrooms
Green Peppercorn Aioli, Hand-Cut Fries / 19

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

LUNCH ENTREES

GRILLED ALL-NATURAL CHICKEN RIGATONI
Spring Onion, Zucchini, Cherry Tomato
Green Garlic Lemon Sauce / 17

PRIME STEAK FRITES
Hand-Cut Fries, Arugula Salad / 21

HERB ROASTED GULF SHRIMP
Nduja Braised Chickpeas, Broccoli Rabe, Confit Tomato
Cherry Pepper Romesco Sauce / 19

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

ORGANIC BLACK PEARL SALMON
Crushed Fava Beans, Ramp Glazed Spring Vegetables
Sauce Vierge / 21

SIMPLY PREPARED FISH

(Served with Your Choice of Side)

PAN SEARED COLOSSAL SHRIMP / 21

SCALLOPS A LA PLANCHA / 23

ORGANIC BLACK PEARL SALMON / 21

HAWAIIAN TUNA / 22