

APPETIZERS

FRESH CHILLED SHELLFISH

COLOSSAL GULF SHRIMP	22	MIDDLENECK CLAMS	12
JUMBO LUMP CRABMEAT	22	BLUE POINT OYSTERS	18
		SEAFOOD COMBINATION	35
		Shrimp, Crab, Clams, Oysters	
PANKO CRUSTED HALIBUT			13
Deep Fried with Potato Nest and Aji Mayo			
AHI TUNA CARPACCIO			14
Micro Herbs and Chive Oil			
GRILLED SHRIMP			16
Wheat Berry Salad, Asparagus and Lemon Zest			
SPRING PEA AND LEEK TART			13
Asparagus and Hollandaise Glaze			
LOBSTER PHYLLO			18
Lobster Meat with Sautéed Leeks, Potatoes and Herbs Wrapped in Phyllo with Fennel Cream Sauce			
BABY BACK RIBS			12
Slow Roasted with Orange BBQ Sauce			
SNAILS			11
In Puff Pastry with Shallots, Mushrooms and Merlot Butter.			
ROSEMARY DIJON CHICKEN			10
Grilled Chicken Skewer with Rosemary and Dijon Mustard, Spinach and Lyonnais potato.			

SOUPS

LOBSTER BISQUE	7
A Rich Creamy Delight Enhanced with Cognac	
FRENCH ONION SOUP	7
Sweet Braised Onions and a Flavorful Broth	
Gruyere Cheese Gratin	

SALADS

BEEFSTEAK TOMATO AND MAYTAG BLUE 12
Arugula, Onion and Red Wine Vinaigrette

ROASTED BEET SALAD 12
Baby Greens, Spicy Cashews, Roquefort
Cheese and Passion Fruit Dressing.

CAESAR SALAD 9
Crisp Romaine Lettuce, Garlic Anchovy Dressing,
Parmesan Cheese and Seasoned Croutons

MAX'S HOUSE SALAD 8
Tender Baby Greens, Endive, Tomato,
Cucumber and Trevisano

HOUSE MADE DRESSINGS

Red Wine Vinaigrette Thousand Island Ranch Old Fashioned Blue Cheese Passion Fruit

MAX'S BUTCHER CUTS

U.S.D.A. PRIME CERTIFIED ANGUS BEEF

An offering from select cattle, with slightly abundant to higher
marbling allowing the most flavorful and tender cut available

NEW YORK SIRLOIN
45

PRIME RIB OF BEEF
44

PORTERHOUSE STEAK
68

DELMONICO STEAK
44

BONE-IN RIB EYE
59

ACCOMPANIMENTS

Béarnaise
Oscar Style 22

Max's Steak Sauce
Melted Maytag Blue 5

Demi-Glace

FRESH VEGETABLES

Sautéed Spinach 6
Grilled Asparagus 6
Sweet Wild Mushrooms 6

POTATOES

Mashed of the Day 6
Baked Potato 6
French Fries/Aji Mayo 6
Lyonnais Potatoes 6

SPECIALTIES & CLASSICS

FILET OF BEEF FOR TWO Certified Angus Beef Tenderloin, Grilled Asparagus, Carrots, Mushrooms and Onions, Lyonnais Potatoes, Béarnaise and Burgundy Sauces	88
FILET MIGNON Certified Angus Beef Tenderloin Flame Grilled to Your Liking	49
SURF AND TURF Broiled Cold Water Lobster Tail 8oz. and C.A.B. Filet Mignon 8 oz. (Stuffed with Crab Imperial \$20.00 supplement)	MP
DOUBLE CUT LAMB CHOPS Two Char-Broiled American Lamb Chops, Sweet Currant Glaze	49
VEAL CHOP Mushroom Demi - Glace	48
CHICKEN AU POIVRE Peppercorn Crusted Chicken Breast, White Wine, Demiglace and Cream, Cippollini Onions and Spinach.	29

FISH AND SHELLFISH

SEARED SALMON Oven Roasted Eggplant and Tomatoes, Artichokes and Olives with a Red Wine Reduction	32
TUNA Seared Ahi Tuna with Lentils and Shiitake Mushrooms	34
ROASTED HALIBUT Carrot, Fennel and Tomato Concasse With Herb Infused Olive Oil.	34
FRIED COLOSSAL SHRIMP Cornichon-Rocoto Remoulade, Cocktail Sauce and Lemon	36
BROILED LOBSTER TAIL 12 oz. Succulent Cold Water Lobster Tail Broiled to Perfection (Stuffed with Crab Imperial \$20.00 supplement)	
WHOLE FRESH MAINE LOBSTER Served Steamed or Broiled	MP

Chef de Cuisine
Robert Pfander

Executive Chef
Antonio Campaniello