

MAX'S 4 COURSE \$35

AVAILABLE SUNDAY, MONDAY & TUESDAY

AVAILABILITY SUBJECT TO CHANGE BASED ON BUSINESS NEEDS

Not Available on Holiday

~ APPETIZERS ~

DANISH BBQ RIBS
Orange BBQ Sauce

LOBSTER PHYLLO
Fennel Cream Sauce

TUNA CARPACCIO
Micros Herbs and Chive Oil

ROSEMARY -DIJON CHICKEN
Baby Spinach and Potatoes

~ SOUP OR SALAD ~

FRENCH ONION SOUP

CAESAR SALAD

LOBSTER BISQUE

HOUSE SALAD

~ ENTREES ~

PRIME RIB OF BEEF
Au Jus and Horseradish

CHICKEN AU POIVRE
Pepper Corn Crusted white wine/demi-glace

NEW YORK SIRLOIN
Flame Grilled

ROASTED SIRLOIN TOP
Spinach, Potato & Demi- Glace

SEAFOOD POT
*Clams, Mussels, Scallop and
Shrimp in a garlic lobster broth*

SEARED SALMON
*Eggplant, Artichokes, Tomatoes
and Red wine Reduction*

~ DESSERTS ~

COCONUT CUSTARD PIE

VANILLA ICE CREAM

*To enhance your dining experience we are offering the following wines
for \$15.00 per bottle. Bon Appetit !*

*Benziger Chardonnay, Sonoma
Canyon Road Merlot, California
Canyon Road Cabernet Sauvignon, California
Dynamite Vineyard Sauvignon Blanc, Sonoma
Echelon Pinot Noir, France*

The above selections are exclusive to our \$35.00 menu