

MAX'S PRIME STEAKHOUSE

APPETIZERS

FRESH CHILLED SHELLFISH

COLOSSAL GULF SHRIMP	16
JUMBO LUMP CRABMEAT	16
MIDDLENECK CLAMS	12
JERSEY BLUE POINT OYSTERS	14
CLAMS CASINO Garlic, Peppers, Old Bay, Bacon	12
PAN SEARED DIVER SCALLOPS Pancetta, Asparagus, Vermouth, Citrus Butter	15
FRIED CALAMARI Sriracha Aioli	14
OYSTER ROCKEFELLER Spinach, Pernod, Hollandaise	14
FILET CARPACCIO Arugula, Parmesan, Capers, Dijon Aioli, Truffle Essence	15

SOUPS

NEW ORLEANS CRAB STEW Spicy Blue Crab, Roast Garlic, Tomato	9
FRENCH ONION SOUP Sweet Braised Onions, Cheese Gratin	8
SOUP DU JOUR	7

SALADS

MAX'S CHOPPED SALAD	12
Mixed Greens, Cucumber, Red Onion, Grape Tomatoes, Carrots, Bacon, Feta Cheese, Lemon Dill Vinaigrette	
CAESAR SALAD	9
Crisp Romaine Lettuce, Parmesan, Rustic Croutons, Classic Dressing	
SPINACH SALAD	10
Spoon Leaf Spinach, Tomato, Apple Wood Bacon, Egg, Red Onion, Mushroom, Dijon Vinaigrette	
BEEF STEAK TOMATO SALAD	10
Red Onion, Maytag Blue and Balsamic Syrup	

MAX'S BUTCHER CUTS

Hand Selected and Cut by Our Butcher

ROASTED PRIME RIB

Served with Broccolini, Fingerling Potatoes, Baby Carrots,
Tomato Persille and Fresh Grated Horseradish

CHAIRMANS CUT 16 OZ 32 SIGNATURE CUT 24 OZ 39

BONE IN NEW YORK SIRLOIN 14 oz.	30
FILET MIGNON 7 oz.	23
10 oz.	38
RIB EYE 14 oz.	30
CABERNET BRAISED SHORT RIBS	21
Garlic Mashed Potatoes, Crispy Leeks	
SURF AND TURF Filet Mignon 7 oz.	
Lobster Tail 7 oz	MP
BBQ PORK CHOP	21
Potato Corn Cake, Ancho Chili Rojo, Black Bean Mango Salsa	

SAUCES

Béarnaise Max's Steak Sauce Au Poivre Cabernet Reduction

MAX'S FISH AND SEAFOOD

SAUTEÉD SUMMER FLOUNDER Spinach, Brown Butter	23
PONZU GLAZED SALMON Little Neck Clams, Baby Bok Choy, Shitake Broth	34
ROAST CHILEAN SEA BASS Asparagus Risotto, Tomato Tapenade, Lemon Olive Oil	37
WHOLE MAINE LOBSTER Broiled or Steamed – Stuffed with Crab Imperial	MP
CHICKEN POMMERY Sautéed French Breast, Spinach, Fennel, Cured Tomato Grain Mustard Sauce	21
JUMBO BAKED STUFFED SHRIMP Crab Imperial, Spinach, Lemoncello Glaze	36
SEAFOOD PESCATORI Sautéed Shrimp, Scallops, Crab, Mussels and Clams in a White Wine Pomodoro Sauce Served over Linguini	38

SIDES 8

Yukon Gold Mashed Potato
Baked Potato
Sauté Wild Mushrooms

Parmesan Steak Fries
Grilled Asparagus
Creamed Spinach or Garlic and Oil

Chef de Cuisine
Robert Pfander

Executive Chef
Les Bender