



## STARTERS

**Sweet Potato Fries**  
Jalapeno-Arugula Aioli  
\$9

**Roasted Garlic & Pecan Goat Cheese**  
Calamata Olives, Onions, Bell Peppers,  
Extra Virgin Olive Oil, Crostini  
\$12

**Calamari**  
Calamata Olives, Roasted Sweet Peppers,  
Tomatoes, Lemon Aioli  
\$10

**Foie Gras**  
Caramelized Shallots, Apple Reduction  
Browned Pan Bread, Petite Herb Salad  
\$15

**Cheese Plate**  
Assorted Artisanal Cheese, Apples,  
Grapes, Currants  
\$16

**Seared Scallops**  
Celery Root, Granny Smith Apples,  
Tobiko Caviar, Lemon Emulsion  
\$14  
5 scallops \$22

**Thai Coconut Prawns**  
Mango Coulis, Almond Coconut  
Panko, Thai Dipping Sauces  
\$14

**Smoked Salmon Sliders**  
House Tartar and Pickled Vegetables  
\$10

Executive Chef: Scott Sauer  
[www.maxsbistro.com](http://www.maxsbistro.com)



## SALADS

**Poached Pear Salad**  
Baby Spinach, Strawberries, Grapes and  
White Balsamic Vinaigrette, with a  
Blue Cheese and Candied Walnut Stuffed  
Pear  
\$12

**Caramelized Apple Salad**  
Sugared Walnuts, Mixed Greens, Apple  
Cider Vinaigrette with Fourme De  
Ambert Blue Cheese  
\$10

**Baked Goat Cheese Salad**  
Spinach, Roasted Baby Beets, Candied  
Almonds, Raspberry Balsamic Vinaigrette  
\$12

**Truffled Beet Salad**  
Pancetta, Buttermilk Blue Cheese, Organic  
Mixed Greens and Beets with Truffled  
Vinaigrette  
\$12

**Strawberry Spinach Salad**  
Feta Cheese, Candied Pecans, Fresh  
Strawberries and House-made Poppy  
Seed Dressing  
\$10

**Max's Caesar Salad**  
Spanish White Anchovies, House-made  
Crouton, Parmesan Crisp and  
Chef's Scott's Caesar Dressing  
\$7

**Organic Mixed Greens**  
Champagne Vinaigrette  
\$7

**Romaine Wedge**  
Bacon, Toasted Pine Nuts, Crumbled  
Blue Cheese and House Creamy Blue  
\$10



## LIGHTER SIDE

Max's "Lighter Side" entrees are designed to be smaller in portion size and lighter in price, we hope you and your family enjoy them as much as we enjoyed creating them for you!

### Ahi Tuna Tostada

Crisp Flour Tortillas, Black Bean Jicama Relish, Chipotle Cream and Chile Lime Vinaigrette

\$17

### Pan Seared Swordfish

Asparagus, Roasted Potatoes and Mango Salsa

\$21

### Petite Filet Mignon

Wilted Greens, Yukon Gold Potato Gratin, Brandy Peppercorn Sauce

\$26

### Crab Cakes

House Made Tartar Sauce, Seasonal Vegetable Salad

\$16

### N.Y. Steak Caprese

Fresh Mozzarella, Seasonal Vegetables, Tomatoes and Extra Virgin Olive Oil, Balsamic Reduction

\$22

### 3 Scallop Dinner

Truffled Mashers, Mushroom Leek Blanquette

\$19

### Veal Chop

Three Cheese Twice Baked Potato, Asparagus and Burgundy Reduction

\$24

### Vegetarian Pasta

Capers, Tomatoes, Roasted Garlic, Olives, Feta Cheese, Extra Virgin Olive Oil

\$15

## ENTREES

### Osso Buco Style Short Ribs

Polenta Cake, Braised Greens And Natural Jus

\$27

### Filet Mignon

Gourmet Four Cheese Macaroni, Truffled Compound Butter, Sautéed Spinach, Black Truffle Demi

\$36

### Grilled Angus "Bone-In" Rib-Eye

Sautéed Green Beans, Buttermilk Blue Cheese Mashers, Burgundy Reduction

\$37

### Chicken Under a Brick

Roasted Potatoes, Grilled Seasonal Vegetables, Lemon Parsley Pesto

\$25

### Pan Seared Duck Breast

Duck Confit Risotto, Roasted Portobello, Micro Greens, Orange Segments, Citrus Vinaigrette

\$28

### Peruvian Potato Crusted Salmon

Watercress Salad, Spinach, Tarragon, Dill Citrus Crème Fraiche

\$27

### Max Burger

Sharp Cheddar, Apple Wood Smoked Bacon, Dijon Mayo, Lettuce, Tomato, Caramelized Red Onion, House made bun with Fries

\$14

### Max's Grilled Pork Chop

Mashers, Caramelized Apples, Shallots, Baby Carrots Caramel Quince Demi

\$26

### Bacon Wrapped Scallops & Linguini

Sauteed Asparagus, Lemon Cream Sauce

\$21

Ask your server about tonight's specials

Visa, MasterCard, American Express & Discover Cards Gladly Accepted  
20% Gratuity on Parties of 8 or More

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