



Starters

Cheese Plate 12
Artisinal Cheese, Apples, Grapes & Currants

Sweet Potato Fries 9
Jalapeno-Arugula Aioli

Three Angus Sliders 8
Mini Angus Burgers, Dijon-Mayo

Calamari 10
Calamata Olives, Roasted Sweet Peppers,
Tomatoes, Lemon Aioli

Thai Coconut Prawns 10
Mango Coulis, Thai Dipping Sauces

Seared Scallops 14
Celery Root, Granny Smith Apple Salad,
Lemon Emulsion
(Five Scallops 21)

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

Salads

Strawberry & Spinach Salad 12
Baby Spinach, Strawberries, Feta Cheese,
Poppy Seed Dressing, Candied Pecans

**Caramelized Apple & Grilled
Chicken Salad** 16
Mixed Greens, Sugared Walnuts, Apple Cider
Vinaigrette, Fourme de Ambert Cheese

Chinese Chicken Salad 13
House Baked Pulled Chicken, Crispy Noodles,
Red Cabbage, Roasted Peanuts, Asian Dressing
(Substitute Seared Ahi 15)

Pan Seared Salmon Salad 17
Feta Cheese, Chickpeas, Asparagus, Organic
Greens, Dill Relish, White Balsamic Vinaigrette

**Rosemary Pecan Crusted
Chicken Salad** 16
Mixed Greens Cherry Tomatoes, Cucumber, Red
Onion, Avocado, House Creamy Blue

Mexican Steak Salad 17
Grilled & Sliced Chateau Sirloin, Organic Mixed
Greens, Tomato, Jicama Blackbean Relish,
Chipotle Crème

Sandwiches

Served with Your Choice of Daily Pasta Salad,
Pineapple Coleslaw, or Organic Green Salad

Turkey Avocado 11
Lettuce, Tomato, Provolone, Lemon Pepper
Spread, Max's Fresh Rosemary Focaccia Bread

Hot New York Pastrami 12
Caramelized Red Onions, Fontina Cheese, Dijon-
Mayo, Fresh Baked Rustique Bread

Max's Roast Beef Dip 12
Roast Beef, Vermont Sharp White Cheddar,
House Au Jus, Max's Ciabatta Roll

Vegetarian Melt 10
Roasted Eggplant, Red Pepper, Spinach, Goat
Cheese, Balsamic Reduction, Grilled Olive Bread

Max's Grilled Chicken Club 12
Grilled Chicken, Pesto Aioli, Havarti Cheese
Applewood Smoked Bacon, Toasted Focaccia

Shrimp & Spinach Cheese Melt 13
Broiled Rock Shrimp, Parmesan, Mozzarella,
Melted on our very own French Baguette

The Max Burger 13
Grilled Angus, Sharp Cheddar, Applewood
Smoked Bacon, Lettuce, Tomato, Dijon-Mayo,
Grilled Red Onions, House Baked Bun

Lunch Entrees

N.Y. Steak Caprese 22
Fresh Mozzarella, Seasonal Vegetables
Tomatoes & Extra Virgin Olive Oil, Balsamic
Glaze

Pan Seared Swordfish 19
Asparagus, Roasted Potatoes,
Mango Pineapple Salsa

Three Scallop Lunch 18
Truffled Mashers, Mushroom Leek
Blanquette

Crab Cakes 16
Seasonal Market Vegetable Salad,
Pickled Onions & Asparagus, House
Made Tartar Sauce

Ahi Tuna Tostada 15
Crisp Flour Tortillas, Black Bean Jicama Relish,
Chipotle Crème, Chili Lime Vinaigrette

Daily Fresh Fish & Pasta Specials

All Frying Oils used at Max's Bistro & Bar contain NO TRANS FAT

Executive Chef: Scott Sauer

www.maxsbistro.com