

APPETIZERS

COLOSSAL SHRIMP COCKTAIL / 6 Each

BUFFALO CAULIFLOWER
Crudités, Bleu Cheese Dressing / 14

LEMONGRASS GINGER CHICKEN WINGS
Peanut-Cashew Satay Sauce, Green Papaya Slaw / 15

COLOSSAL LUMP CRAB CAKE
Fennel Relish, Old Bay Mustard Aioli / 25

KONA KAMPACHI CRUDO
Champagne Grape Vierge, Wasabi Tamarind Oil / 18

ENTREE SALADS

TUSCAN CHICKEN SALAD
Mixed Greens, Cherry Tomatoes, Kalamata Olives
Sweet Roasted Garlic, Warm Polenta Croutons
Fresh Mozzarella, Balsamic Vinaigrette / 21

“THE DOWNTOWN” COBB SALAD
Applewood Smoked Bacon, Fresh Avocado, Tomato,
Egg, Gorgonzola, Classic Dressing
With Chicken 23 / With Shrimp 26

CAESAR SALAD
Little Gem Romaine, Tasmanian Pepper Parmesan
Confit Garlic, Focaccia Croutons, White Anchovies
With Chicken 22 / With Steak 27

FALL FARMER’S MARKET SALAD
Local Greens, Roasted Beets, Shaved Vegetables,
Pepita Salsa Macha, Sherry Vinaigrette
With Chicken 23 / With Shrimp 26

SIDES

ASPARAGUS / 10
TRUFFLE FRIES / 11
SWEET POTATO FRIES Garlic Aioli / 10
FRENCH FRIES Chive, Garlic Aioli / 10

SANDWICHES

MAX’S CLASSIC CHEESEBURGER
Vermont Cheddar, Arugula, Tomato
Caramelized Onions, Hand-Cut Fries / 21

CRISPY CHICKEN WRAP
Honey Mustard, Cheddar, Tomato Butter Crunch Lettuce,
Sweet Potato Fries / 19

HOUSE ROASTED TURKEY CLUB
Thick Cut Applewood Smoked Bacon, Arugula, Tomato,
Dijon Aioli, House Made Gaufrette Chips / 18

BLACKENED TENDERLOIN STEAK SANDWICH
Charred Corn Relish, Cotija, Arugula, Chimichurri Aioli,
French Fries / 25

LUNCH ENTREES

WESTER ROSS SCOTTISH SALMON
Warm Jewel Grain Salad, Celery Root, Heirloom Carrots,
Apple Miso Honey / 26

PIRI PIRI ROASTED GIANNONE CHICKEN
Crispy Potatoes, Local Greens and Tokyo Turnip Salad / 25

HULI HULI COLOSSAL SHRIMP
Coconut Quinoa Rice, Wasabi Glazed Caulini,
Pineapple-Cilantro Relish / 28

MICHTER’S SOY MARINATED PRIME SIRLOIN
Kimchi Ranch, French Fries / 29

AHI TUNA POKE BOWL
Tobiko Caviar, Wakame Salad, Avocado,
Pickled Cucumber, Spicy Aioli / 26

TORCHIO CACIO E PEPE
Broccoli Rabe, Fall Squash, Maitake Mushrooms / 26

SIMPLY PREPARED FISH

(Served with Your Choice of Side)

HAWAIIAN TUNA / 26
PAN SEARED COLOSSAL SHRIMP / 28
WESTER ROSS SCOTTISH SALMON / 26

BUTCHER’S RESERVE

AGED NEW YORK STRIP / 64
BARREL CUT FILET MIGNON / 63
AGED COFFEE CRUSTED RIBEYE / 75

A 20% service charge will be added to all parties five or more.