



Cocktails

Classic Martini

Hangar One Vodka or Boodles Gin,
Dry Vermouth, Served with Hand Stuffed Bleu Cheese
Olives & an Ice Sphere

Manhattan

Buffalo Trace Bourbon, Carpano
Antica Sweet Vermouth, Brandied Cherry

Max's Mule

Russian Standard Vodka, Ginger Beer, Lime

Pomegranate Lemon Drop

Hangar One Citron, PAMA Liqueur, Lemon Juice,
Simple Syrup

Tito's Thym

Tito's Vodka, Bigallet Thym Liqueur,
Blueberries, Lemon

Hurricane

Don Q Rum, Don Q Passion Fruit Rum, Orange Juice,
Pineapple Juice

Honey Bee

Boodles Gin, Honey, Lemon Juice, Simple Syrup

White Linen

Hendricks Gin, Giffard Elderflower, Cucumber Sphere

Bloody Mary

Crater Lake Pepper Vodka or House Infused Bacon
Bourbon...Your Choice!

Ultimate Margarita

Corralejo Reposado Tequila,
Triple Sec, House Made Sweet & Sour with
Grand Marnier Float

Mandarin Cosmopolitan

Hangar One Mandarin, Lime, Triple Sec, Cranberry Juice

Blood Orange Margarita

El Jimador Tequila, Blood Orange,
House Made Sweet & Sour

Whiskey Sour

Woodford Reserve, House Made Sweet & Sour, Egg White,
Brandied Cherry

Side Car

Sacred Bond Brandy, Cointreau, Lemon,
Simple Syrup

Wine List

Whites...

Bogle Chardonnay 7/10/26

Clarksburg, CA

Hess Shirtail Chardonnay 8/12/30

Monterey, CA

Kendall Jackson Chardonnay 9/13/34

California

Joel Gott Unoaked Chardonnay 9/13/34

California

Ca'Momi Chardonnay 10/15/38

Napa Valley, CA

Folie a Duex Chardonnay 11/16/42

Russian River, CA

Raymond Sauvignon Blanc 8/12/30

Central Coast, California

Black Stallion Sauvignon Blanc 10/15/38

Central Coast, CA

Noble Vines Pinot Grigio 7/10/26

Monterey, CA

Terra d' Oro Chenin Blanc-Viognier 8/12/30

Clarksburg, CA

Seaglass Riesling 7/10/26

Monterey, CA

Carmel Road "Barrymore" Rose 11/16/42

Monterey, CA

Montevina White Zinfandel 5/7/19

Amador County, CA

Korbel Brut Champagne 7/10/37

California

Bocelli Prosecco - Split 11

Italy

Anna Brut Rose 7/37

Spanish Cava

Reds...

Angeline Cabernet 8/12/30

Paso Robles, CA

James Mitchell 9/13/34

Lodi, California

Avalon 11/16/42

Napa Valley, CA

Hess Shirtail Cabernet 12/18/46

Central Coast, CA

Kendall Jackson Cabernet 12/18/46

California

Murphy Goode Pinot Noir 8/12/30

California

Hahn Pinot Noir 9/13/34

Monterey, CA

Angeline Reserve Pinot Noir 11/16/42

California

Bogle Merlot 7/10/26

Clarksburg, CA

7 Deadly Red Blend 9/13/34

Lodi, CA

Terra d' Oro Sangiovese 8/12/30

Amador County, CA

Sobon Old Vine Zinfandel 8/12/30

Amador County, CA

1000 Stories Bourbon Barrel Aged Zin 10/15/38

Mendocino, CA

Liar's Dice Zinfandel 11/16/42

Sonoma County, CA

Terra d' Oro Petite Sirah 8/12/30

Amador County, CA

Taylor Fladgate Tawny Port 7

Portugal



Appetizers, Small Plates & Snacks

Max's Sliders 9

Your Choice of Angus Beef, Chicken or Carnitas
Shredded Lettuce, Cheddar Cheese & Pickles

Onion Rings 8

Thick-Cut Onion Rings Fried to a Golden Crisp.
Served with Jalapeño Aioli & Marinara

Mediterranean Sampler 8

Fresh Crisp Vegetables & Warm Pita Bread
Served with Hummus & Baba Ganoush

Mason's Spicy Street Tacos 8

Our Versions of Mason's Winning Dish! Three Small Corn
Tortillas with Chipotle Marinated Skirt Steak. Served with
Pico de Gallo & Jalapeño Cilantro Ranch
Want to Try it Another Way? Ask Your Server For
Pork Carnitas!

Antonio's Signature Quesadilla

Ortega Chiles, Guacamole, Sour Cream & Salsa
Your Choice of Marinated
Chicken 9, Carnitas 10, Steak 11

Nachos 9

Crispy Chips, Black Beans, Three Cheeses,
Sour Cream, Guacamole, Salsa, Pickled Jalapeños
& Cherry Tomatoes

Max's House Tenders 8

Crispy Fried Chicken Served with Your Choice of
Thai Chili or Buffalo Sauce

Calamari Fritto 10

Lightly Battered Tender Calamari & Chef's Choice of
Seasonal Vegetables. Served with
Jalapeño Aioli & Cocktail Sauce

Lunch Specials

Served until 4pm

Salad Combo

Served with Your Choice of Soup

Caesar Salad 10

Apple Kale Salad 12

Guy's Chinese Chicken Salad 13

Cobb Salad 14

Half Sandwich Combo

Served with Your Choice of Caesar
Salad, Chopped Salad or Soup

Turkey, Bacon & Swiss 12

Chicken Salad 12

Hot Corned Beef or Pastrami on Rye
with Swiss Cheese 13

Pasta Combo

Served with Your Choice of Caesar
Salad, Chopped Salad or Soup

Mushroom Ravioli 15

Spaghetti & Meatballs 15

Jambalaya Fettuccine 16

Soups

Cup 4 Bowl 7

Chicken Matzo Ball

French Onion

Russian Cabbage

Soup Of The Day

Gluten Friendly Items

While we try very our very best to keep these
items as gluten-free as possible, our kitchen is
not exclusively gluten-free

Allergy Statement

Max's Restaurants use peanuts, tree nuts,
milk, egg, soy, wheat, fish & crustacean shell-
fish in the making of many of our food items

Gratuity

We add an 18% gratuity to all parties of 8 or
more given that our service is exceptional



Salads

Add to Your Salad:

Black Sesame Crusted Tofu 4 Grilled Chicken 4 Grilled Skirt Steak 7 Grilled Salmon 7

Caesar Salad 12

*Crisp Romaine Lettuce Tossed with Caesar Dressing,
House-Made Croutons, Kalamata Olives,
Asiago & Parmesan Cheese. Ask for Anchovies 13*

Farro Salad 15

*Fennel, Fresh Orange, Kale, Asiago, Roasted Brussel Sprouts,
Parmesan, Bacon, EVOO, and Lemon*

Apple Kale Salad 14

*Crisp Kale Tossed with Ripe Apples, Toasted
Spiced Walnuts, Pickled Red Onion, Dried Cranberries.
Dressed with a Vibrant Apple Vinaigrette*

Guy's Chinese Chicken Salad 15

*Peanut Fried Chicken, Peanuts, Rice Noodles,
Wonton Crisps, Hoisin Dressing, Scallions,
Cilantro & Sesame Seeds*

Bistro Salad 13

*Tomatoes, Danish Bleu Cheese, Bacon, Walnuts,
Scallions & Red Grapes with Lemon Vinaigrette*

Cobb Salad 16

*Danish Bleu Cheese, Avocado, Tomatoes, Mushrooms,
Bacon, Egg, and Balsamic Vinaigrette*

Sandwiches & Burgers

Served with Your Choice of French Fries, Potato Salad or Coleslaw

Handmade Onion Rings Add 4

Max's Famous Reuben 15

*Choice of Corned Beef, Pastrami, or Turkey,
Sauerkraut, Swiss Cheese & 1000 Island Dressing
on Grilled Rye*

Turkey, Bacon & Swiss 14

Lettuce, Tomato on Toasted Sourdough

Hot Corned Beef or Pastrami on Rye with Swiss Cheese 15

Chicken Salad Sandwich 14

*Freshly Pulled Chicken, Celery, Almonds, Red Onions,
Cucumbers Mixed in Mayo. Topped with Sprouts on
Wheat Bread*

Roasted Vegetable Wrap 13

*Feta Cheese, Eggplant, Caramelized Onions, Roasted Peppers,
Avocado, Kale, Hummus, and Tzatziki on the side. Served
with Arugula Salad*

Max's Melts

*Cheddar, Avocado, Caramelized Onion
on Choice of Grilled Bread
Chicken 14, Patty 15 or Fajita 16*

Veggie Burger 16

*Delicious Chef-Made Vegetarian
Black Bean Patty. Served with Jalapeño
Aioli, Avocado, Crisp Lettuce, Tomato &
Marinated Onions on Hamburger Bun*

Southern Fried Chicken Burger 17

*Ciabatta Bread with a Garlic Aioli, Buttermilk Fried Chicken
Topped with Spicy Pepper Jack Cheese,
House made Coleslaw Drizzled with BBQ Sauce*

Ultimate Bacon Cheeseburger 16

*Grilled 10oz Certified Angus Beef served on a Bun topped
with Applewood Smoked Bacon, Sharp Cheddar Cheese,
Crisp Lettuce, Tomato & Onions*

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Steaks

Add a Starter Salad or Soup to Your Entrée:

Caesar Salad 4 Chopped Vegetable Salad 4 Wedge Salad 5 Cup of Soup 4

Max's Steaks are Flame Grilled to Your Desired Temperature.

Served with Loaded Baked Potato, Seasonal Vegetables, and Two House-Made Onion Rings

New York Steak 30

10oz

Ribeye Steak 35

12oz

Filet Mignon Steak 33

8oz

Skirt Steak Roulade 27

10oz. Tender Marinated Skirt Steak with Garlic, Butter and Fresh Herbs. Filled with Spinach and Smoked Gouda

Steak Add On

Herb Butter Compound 3

Bleu Cheese Crumbles 3

Sizzling Mushrooms 3

Sautéed Shrimp 6

Entrees

Add a Starter Salad or Soup to Your Entrée:

Caesar Salad 4 Chopped Vegetable Salad 4 Wedge Salad 5 Cup of Soup 4

Bone-in Pork Chop 20

Bone-In Pork Chop with Balsamic Glazed Pears & Shallots in a Raspberry Port Wine Sauce. Served with Roasted Red Potatoes & Vegetable Medley

Grandma's Honey Roasted Chicken 18

Golden Brown Roasted Half Chicken Served on Garlic Mashed Potatoes with Roasted Carrots

Chicken Pot Pie 16

Filled with Freshly Pulled Chicken, Potatoes, Carrots, Celery, Onions, Peas & Mushrooms, Baked Over with a Flaky Pie Crust

Grilled Salmon 22

Grilled Salmon with Cilantro Butter. Served with Fried Golden Yukon Potatoes, Sautéed Green Beans & Caramelized Shallots

Tuscan Chicken 18

Roasted Chicken Breast in a Creamy Sundried Tomato Parmesan Sauce. Served with Pan Fried Golden Yukon Potatoes, Sautéed Green Beans & Caramelized Shallots

Catch of the Day

Market Price

Prosciutto Wrapped Jumbo Prawns 22

Perfectly Grilled Prosciutto Wrapped Prawns with Lemon Beurre Sauce. Served with Garlic Mashed Potatoes and Seasonal Vegetables

Pastas

Add a Starter Salad or Soup to Your Entrée:

Caesar Salad 4 Chopped Vegetable Salad 4 Wedge Salad 5 Cup of Soup 4

Spaghetti & Meatballs 17

Fresh Spaghetti Pasta Served with House Made Marinara, Tender Meatballs & Fresh Basil

Mushroom Ravioli 17

8 Jumbo Raviolis Served with a Creamy Mushroom Alfredo. Tossed with Sautéed Mushrooms and Sage. Garnished with Grated Parmesan and Fresh Basil

Gnocchi with Browned Butter, Sage & Mushrooms 16

Gnocchi Pasta with a Vibrant Mix of Mushrooms Served with a Classic Browned Butter Sage Pan Sauce. Garnished with Parmesan Cheese & Crushed Red Pepper

Spicy Mediterranean Shrimp Pasta 19

Angel Hair Pasta, Shrimp, Diced Tomatoes, Kalamata Olives, Capers tossed with an Herb Butter Sauce & Topped with Crumbled Feta Cheese

Jambalaya Fettuccine 19

Pan-Seared Chicken, Sausage & Shrimp in a Cajun Cream Sauce with Peas, Peppers & Onions

Thai Coconut Prawn Pasta 19

Grilled Prawns Served Over a Bed of Pasta in a Thai Coconut Sauce with Red Peppers & Onions

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