



## Appetizers, Small Plates & Snacks

### Max's Sliders 9

Your Choice of Angus Beef, Chicken or Carnitas  
Shredded Lettuce & Pickles  
With Cheese Add 1

### Gf Nachos 9

Crispy Chips, Black Beans, Sour Cream,  
Guacamole, Salsa, Three Cheese Jalapeño Sauce,  
Pickled Jalapeños & Cherry Tomatoes

### Onion Rings 8

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

### Max's House Tenders 8

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

### Mediterranean Sampler 10

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

### Calamari Fritto 10

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

### Bavarian Style Soft Baked Pretzels 7

Served with Creamy Cheese Sauce

### Gf Mason's Spicy Street Tacos 8

Our Versions of Mason's Winning Dish! Three Small Corn  
Tortillas with Chipotle Marinated 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

## Lunch Specials

Served until 4pm

Choice of Any Two Add 4

### Salad Combo

Served with Your Choice of Soup

Caesar Salad 10

Gf Apple Kale Salad 12

Guy's Chinese Chicken Salad 13

Gf Cobb Salad 14

### Half Sandwich Combo

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

Turkey, Bacon & Swiss 12

Chicken Salad 12

Warmed Corned Beef or Pastrami on Rye 13  
with Swiss Cheese Add 1

### 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 8

Chicken Matzo Ball

French Onion

Gf 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 item

### 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, Lemon Olive Oil Vinaigrette*

### **Gf Apple Kale Salad 14**

*Crisp Kale Tossed with Ripe Apples, Toasted  
Spiced Walnuts, Pickled Red Onion, Feta, 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*

### **Gf Bistro Salad 13**

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

### **Gf Cobb Salad 16**

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

## Sandwiches & Burgers

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

*Caesar Salad, Chopped Salad or 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*

### **Warmed Corned Beef or Pastrami on Rye 14**

*With Swiss Add 1*

### **Chicken Salad Sandwich 14**

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

### **Roasted Vegetable Wrap 13**

*Feta Cheese, Eggplant, Caramelized Onions,  
Roasted Peppers, Avocado, Kale, Hummus*

### **Max's Melts**

*Chicken 14, Patty 15 or Fajita 16*

### **Veggie Burger 16**

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

### **Southern Fried Chicken Burger 16**

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

### **Max's Burger 14**

*Grilled Angus Beef served on a Bun  
With Lettuce, Tomato & Onion*

*Add for \$1 each:*

*Bacon, Cheese, Avocado,  
Fried Jalapeños, Sautéed Mushrooms*

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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

**Gf New York Steak 30**

12oz

**Gf Ribeye Steak 35**

12oz

**Gf Filet Mignon Steak 33**

8oz

**Gf Steak Roulade 27**

10oz. Tender Marinated Steak with Garlic, Butter and Fresh Herbs. Filled with Spinach and Smoked Goud. Served with Peppercorn Sauce

### Steak Add On

**Herb Butter Compound 3**

**Bleu Cheese Crumbles 3**

**Brandy Mushroom Sauce 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

**Gf 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 & Seasonal Vegetables

**Chicken Pot Pie 16**

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

**Gf Tuscan Chicken 18**

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

**Gf Grandma's Honey Roasted Chicken 18**

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

**Gf Grilled Salmon 22**

Grilled Salmon with Cilantro Butter. Served on a bed of Quinoa, Kale & Seasonal Vegetable Salad Tossed in Lemon Vinaigrette

### Chef Special

Ask Your Server for Today's Chef Special!

**Gf Prosciutto Wrapped Jumbo Prawns 22**

Perfectly Sautéed Prosciutto Wrapped Prawns with Lemon Beurre Blanc 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

**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

**Jambalaya Fettuccine 19**

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

**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

**Spicy Mediterranean Shrimp Pasta 19**

Spaghetti, Shrimp, Diced Tomatoes, Crushed Red Pepper, Kalamata Olives, Capers tossed with an Herb Butter Sauce & Topped with Crumbled Feta Cheese

**Thai Coconut Prawn Pasta 19**

Grilled Prawns Served Over a Bed of Fettuccine in a Thai Coconut Sauce with Red Peppers & Onions. Garnished with Crushed Red Peppers & Parsley

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## Cocktails

### Classic Martini

*Tito's Handmade 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*

### Standard Mule

*Russian Standard Vodka, Ginger Beer, Lime  
Ask about our other Mule flavors!*

### Saffron Squeeze

*Born and Bred Vodka infused with Saffron, fresh  
Lemon, Simple Syrup*

### Rose Drop

*Hangar One Rose Wine infused Vodka, Hangar One  
Vodka, fresh Lemon Juice, Simple Syrup*

### Hurricane

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

### Cosmo Blanc

*Malfy Gin, Giffard Elderflower Liqueur, Cointreau,  
fresh Lemon Juice, Simple Syrup, White Cranberry  
Juice*

### Ultimate Margarita

*Corralejo Reposado, Triple Sec, House Made Sweet &  
Sour with Grand Gala Float*

### Bloody Mary

*Tito's Handmade Vodka or House Infused Bacon  
Bourbon...Your Choice!*

### Blood Orange Margarita

*El Jimador Reposado, Solerno Blood Orange Liqueur,  
House Made Sweet & Sour*

### Mainland Mojito

*Don Q Rum, fresh Mint, Simple Syrup, Soda Water  
Spice it up with Don Q Passion Rum!*

### Whiskey Sour

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

## Wine List

*Half off on select bottles of wine on Wednesday's. Ask your server for today's list!*

### Whites...

**Bogle Chardonnay 7/10/26**

*Clarksburg, CA*

**Hess Shirtail Chardonnay 8/12/30**

*Monterey, CA*

**Kendall Jackson Chardonnay 9/13/34**

*California*

**Matchbook Chardonnay 9/13/34**

*California*

**Fawnridge Chardonnay 9/13/34**

*Auburn, CA*

**Ca'Momi Chardonnay 10/15/38**

*Napa Valley, CA*

**Folie a Duex Chardonnay 11/16/42**

*Russian River, CA*

**Chasing Venus Sauvignon Blanc 8/12/30**

*Marlborough, New Zealand*

**Napa Cellars Sauvignon Blanc 9/13/34**

*Napa, CA*

**Line 39 Pinot Grigio 7/10/26**

*California*

**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*

### Reds...

**Angeline Cabernet 8/12/30**

*Paso Robles, CA*

**Matchbook Cabernet 9/13/34**

*Dunnigan Hills, California*

**Avalon Napa Valley Cabernet 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*

**Simple Life Pinot Noir 9/13/34**

*California*

**Angeline Reserve Pinot Noir 11/16/42**

*California*

**Bogle Merlot 7/10/26**

*Clarksburg, CA*

**7 Deadly Zinfandel 9/13/34**

*Lodi, CA*

**Liar's Dice Zinfandel 11/16/42**

*Sonoma County, CA*

**7 Deadly Red Blend 9/13/34**

*Lodi, CA*

**Taylor Fladgate Tawny Port 7**

*Portugal*

## Bubbles

**Korbel Brut Champagne 7/10/37**  
*California*

**Bocelli Prosecco - Split 11**  
*Italy*

**Anna Brut Rose 7/37**  
*Spanish Cava*