“Everything You’ve Always Wanted to Eat”®

Dinner Menu

WWW.MAXSWORLD.COM
FACEBOOK/MAXSOPERACAFE
SEATME.COM RESERVATIONS
Max’s Law #1
We reserve the right to run the restaurant for the enjoyment and pleasure of our customers, not the convenience of the staff or the owners.

Max’s Law #2
We hate soggy fries. If yours aren’t crisp, the way you like them, send them back, maybe the kitchen will get the message.

Max’s Law #3
We enjoy the taste that fat adds to the corned beef and pastrami. If you want something lean, try the turkey.

Max’s Law #4
We will keep your table clean and organized throughout the meal.

Max’s Law #5
We agree that the customer is almost always right. If there is a problem with your food or service, call for the manager, we’ll fix it in a flash. But if you finish your plate, it couldn’t have been all that bad! Now, could it?

Max’s Law #6
This is a bad place for a diet® and a good place for a diet. Any kind of diet!

Max’s Law #7
You’ll love our breads and pastries. They are made fresh daily in Max’s Bakery and Kitchen.

Max’s Law #8
Careful with the Reubens, they’re known to drip!

Max’s Law #9
For over 30 years we’ve been serving big portions, just the way you like ‘em. You’ll never walk away hungry!

Max’s Law #10
If you are a single diner and are greeted with the expression, “Just one?” We’ll buy you a drink!

Max’s Law #11
You must get your mustard and ketchup before your burger, sandwich or fries.

GF NOTE: Our kitchen is not exclusively gluten-free. We make every effort to avoid cross-contamination, but that cannot be guaranteed.

A 5.9% San Francisco benefits offset fee will be added to your bill.

Max’s Restaurants uses peanuts, tree nuts, milk, egg, soy, wheat, fish and crustacean shellfish in the making of many of our food items.
## APPETIZERS, BITES AND NOSHES

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>GIANT ONION RINGS</td>
<td>Ketchup and ranch dressing</td>
<td>$9.99</td>
</tr>
<tr>
<td>CHEESY GARLIC BREAD</td>
<td>With marinara sauce</td>
<td>$9.99</td>
</tr>
<tr>
<td>AHI TUNA POKE</td>
<td>Fresh ahi tossed with cucumber and avocado, with wonton chips and wasabi dressing</td>
<td>$15.99</td>
</tr>
<tr>
<td>STEAK AND SHRIMP MOJITO BITES</td>
<td>Mint, lime and meyers rum glaze</td>
<td>$14.99</td>
</tr>
<tr>
<td>STUFFED GIANT MUSHROOMS</td>
<td>With cheesy garlic and pesto, marinara sauce</td>
<td>$10.99</td>
</tr>
<tr>
<td>CRISPY FRIED CALAMARI</td>
<td>Chili remoulade and cocktail sauce, thin sliced lemon and jalapeños</td>
<td>$14.99</td>
</tr>
<tr>
<td>GIANT NACHOS</td>
<td>A plateful of crispy chips loaded with black beans and mexican schtick</td>
<td>$13.99</td>
</tr>
<tr>
<td>BUFFALO CHICKEN WINGS</td>
<td>Celery sticks and bleu cheese dressing</td>
<td>$12.99</td>
</tr>
<tr>
<td>BLACK ANGUS BABY BURGERS</td>
<td>Cheddar and pickles</td>
<td>$10.99</td>
</tr>
<tr>
<td>BARBECUE PORK SLIDERS</td>
<td>Pulled BBQ pork and pickled red onions</td>
<td>$10.99</td>
</tr>
<tr>
<td>LAMB SLIDERS</td>
<td>Pickled red onions, arugula and balsamic</td>
<td>$11.99</td>
</tr>
<tr>
<td>MAX’S FAMOUS CRAB CAKES</td>
<td>Mustard caper aioli, red cabbage and jicama slaw</td>
<td>$17.99</td>
</tr>
<tr>
<td>POTATO LATKES</td>
<td>Apple sauce and sour cream</td>
<td>$9.99</td>
</tr>
<tr>
<td>GREEK MEZES</td>
<td>Basil and roasted pepper hummus, tzatziki, lamb meatballs and grilled pita bread</td>
<td>$13.99</td>
</tr>
<tr>
<td>HUMMUS</td>
<td>With broccoli, red bell pepper, carrots</td>
<td>$9.99</td>
</tr>
</tbody>
</table>

## MAX’S OWN SOUPS

<table>
<thead>
<tr>
<th>Soup</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>MAX’S FAMOUS CHICKEN MATZO BALL SOUP</td>
<td>$9</td>
</tr>
<tr>
<td>RUSSIAN CABBAGE SOUP</td>
<td>$9</td>
</tr>
<tr>
<td>HOMEMADE SOUP OF THE DAY</td>
<td>$9</td>
</tr>
<tr>
<td>FRIDAY CLAM CHOWDER</td>
<td>$10</td>
</tr>
</tbody>
</table>

## STARTER SALADS

<table>
<thead>
<tr>
<th>Salad</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CAESAR SALAD</td>
<td>Ask for anchovies</td>
</tr>
<tr>
<td>BISTRO SALAD</td>
<td>Cherry tomatoes, danish bleu cheese, crisp bacon, scallions, walnuts, red grapes and lemon vinaigrette</td>
</tr>
<tr>
<td>ICEBERG WEDGE</td>
<td>Bleu cheese, tomato and red onion on bed of fresh spinach</td>
</tr>
<tr>
<td>CHOPPED VEGETABLE SALAD</td>
<td>Balsamic vinaigrette</td>
</tr>
</tbody>
</table>

Platter or Full-Service Catering Available. Ask a manager for details!
### MAX’S SIGNATURE ENTREES

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>GF GRANDMA’S HONEY ROASTED CHICKEN</strong></td>
<td>Mashed potatoes and oven-roasted carrots</td>
<td>$20.99</td>
</tr>
<tr>
<td><strong>CHICKEN PARMESAN</strong></td>
<td>On linguine, served with cheesy garlic bread</td>
<td>$18.99</td>
</tr>
<tr>
<td><strong>CHICKEN PICATTA</strong></td>
<td>Pan-sautéed in panko crumbs with lemon, capers, oven-roasted tomatoes, on linguini with sauteed spinach</td>
<td>$20.99</td>
</tr>
<tr>
<td><strong>CHICKEN POT PIE</strong></td>
<td>Filled with chicken, potatoes, carrots, celery, onions, peas and mushrooms, baked over with flaky pie crust</td>
<td>$18.99</td>
</tr>
<tr>
<td><strong>MEDITERRANEAN CHICKEN</strong></td>
<td>Broiled breast of chicken on steamed vegetables with tomato vinaigrette, kalamata olives, feta cheese, yukon gold potatoes and tzatziki</td>
<td>$19.99</td>
</tr>
<tr>
<td><strong>CHICKEN MARSALA</strong></td>
<td>Broiled breast of chicken on mashed potatoes with peas, wild mushrooms and sweet marsala sauce</td>
<td>$19.99</td>
</tr>
<tr>
<td><strong>CHILI GLAZED MEATLOAF</strong></td>
<td>Mashed potatoes, roasted carrots, mushroom gravy</td>
<td>$18.99</td>
</tr>
<tr>
<td><strong>BARBECUE BEEF BRISKET PLATTER</strong></td>
<td>Lightly smoked, sliced brisket with Max’s own BBQ sauce, served with fries and cole slaw</td>
<td>$18.99</td>
</tr>
<tr>
<td><strong>CHEESEY STUFFED MUSHROOM FETTUCCINE</strong></td>
<td>Toasted garlic, capers, sweet basil, roma tomato sauce, topped with cheesy stuffed mushrooms</td>
<td>$18.99</td>
</tr>
<tr>
<td><strong>TRI-MUSHROOM FETTUCCINE</strong></td>
<td>Portobello, shiitake and button mushrooms sautéed with fresh herbs, extra virgin olive oil and toasted garlic</td>
<td>$18.99</td>
</tr>
<tr>
<td><strong>FETTUCCINE ALFREDO</strong></td>
<td>Button mushrooms and peas in parmagiano-reggiano sauce</td>
<td>$17.99</td>
</tr>
<tr>
<td><strong>FETTUCCINE WITH SLOW-ROASTED TOMATO SAUCE</strong></td>
<td>Toasted garlic, capers, sweet basil and roma tomato sauce</td>
<td>$16.99</td>
</tr>
<tr>
<td><strong>SEAFOOD LINGUINE</strong></td>
<td>In saffron sauce with shaved asiago, arugula and red peppers</td>
<td>$22.99</td>
</tr>
<tr>
<td><strong>JAMBALAYA FETTUCCINE</strong></td>
<td>Pan-seared chicken, sausage and shrimp, in a cajun cream sauce with peas, peppers and onions</td>
<td>$22.99</td>
</tr>
<tr>
<td><strong>ROASTED VEGETABLE PASTA</strong></td>
<td>Yellow squash, zucchini, portobello mushrooms, red onion, red pepper, slow-roasted tomatoes and green peas in roma tomato sauce</td>
<td>$17.99</td>
</tr>
</tbody>
</table>

*Add to your pasta:*
- Grilled chicken $6
- Grilled salmon $7
- Grilled shrimp $7
- Black sesame crusted tofu $5
MAX’S SIGNATURE ENTREES

FISH AND SEAFOOD

**GF GRILLED SALMON DIJON**
CITRUS RICE, GREEN BEANS AND BROCCOLI 2499

**CAJUN SWORDFISH**
CITRUS RICE, BROCCOLINI AND FRESH PINEAPPLE SALAD 2199

**BEER BATTERED FISH AND CHIPS**
WITH COLESLAW AND TARTAR SAUCE 1999

**DUNGENESS CRAB CAKES**
ON WARM CABBAGE SALAD WITH CRISPY BACON, ONIONS, SHIITAKE MUSHROOMS AND MUSTARD CAPER AIOLI SAUCE 2999

ANGUS STEAKS

**FLAT IRON STEAK, PEPPERCORN SAUCE**
CRISPY ONIONS, CREAMED SPINACH OR BRUSSELS SPROUTS AND A LOADED BAKED POTATO 2599

**BONELESS RIBEYE**
CRISPY ONIONS, CREAMED SPINACH OR BRUSSELS SPROUTS AND A LOADED BAKED POTATO 3299

**MOJITO SKIRT STEAK**
WITH A MINT, LIME AND MEYERS RUM GLAZE, WITH GARLIC YUKON GOLD POTATOES 2999

**BROILED PORK CHOP, PEPPERCORN SAUCE**
MASHED POTATOES AND ROASTED CARROTS 2199

BURGERS

OUR HAMBURGERS ARE CERTIFIED ANGUS BEEF, COOKED WELL-DONE UNLESS SPECIFIED OTHERWISE
CHOICE OF FRENCH FRIES, POTATO SALAD OR COLESLAW

**HAMBURGER MAX**
BUTTER LETTUCE, TOMATO AND RED ONION 1699

**TURKEY BURGER**
BUTTER LETTUCE, TOMATO AND RED ONION 1599

**PATTY MELT**
AMERICAN CHEESE, CARAMELIZED ONIONS, AND 1000 ISLAND ON GRILLED RYE 1699

**LAMB BURGER WITH TZATZIKI**
DILL HAVARTI, ARUGULA AND BALSAMIC ON AN ONION ROLL 1799

**GARDEN BURGER** 1599

ADD TO YOUR BURGER:
CARAMELIZED ONIONS N/C • CHEESE 150 • BACON 200 • CHEESE AND BACON 300
SANDWICHES

**HOT CORNED BEEF OR PASTRAMI ON RYE 1799**

*ADD TO YOUR SANDWICH:*
- RUSSIAN DRESSING
- COLESLAW
- SWISS OR MuenSTER CHEESE ADD 1.50

**MAX'S FAMOUS REUBEN**

CHOICE OF CORNED BEEF OR PASTRAMI, SAUERKRAUT, SWISS CHEESE AND 1000 ISLAND DRESSING ON GRILLED RYE 1799

**TURKEY, BACON AND SWISS**

BUTTER LETTUCE, TOMATO ON TOASTED SOURDOUGH 1699

**SALMON AND DILL HAVARTI**

CHIPOTLE AIOLI, DILL PICKLE, TOMATO AND WHITE BALSAMIC ARUGULA ON CIABATTA 2099

Max’s Corned Beef and Pastrami ARE NITRATE-FREE!

**PHILLY CHEESESTEAK**

CHOICE OF STEAK, CHICKEN OR PASTRAMI WITH PICKLED PEPPERS, ONIONS, MOZZARELLA, JACK AND PROVOLONE CHEESES ALL MELTED TOGETHER 1799

**ROAST BEEF AND SWISS FRENCH DIP AU JUS**

WITH FRENCH FRIES 1799

**ROASTED VEGETABLE AND ARTICHOKE**

ON HOT BAKED CIABATTA WITH CHEESY GARLIC SPREAD, ARTICHOKE, ROASTED PEPPER, CARAMELIZED ONION, ROASTED PORTOBELLO MUSHROOM, SPINACH AND CRISPY FRIED ONIONS 1699

**GRILLED BREAST OF CHICKEN**

LETTUCE, TOMATO AND RED ONION 1799

**CALIFORNIA CHICKEN MELT**

CHEDDAR, AVOCADO AND CARAMELIZED ONION ON GRILLED SOURDOUGH 1799

**BIG BOLD SALADS**

*ADD TO YOUR SALAD:*
- BLACK SESAME CRUSTED TOFU 5
- GRILLED SALMON 7
- GRILLED CHICKEN 6
- GRILLED SHRIMP 7

**GF BISTRO SALAD**

TOMATOES, DANISH BLEU CHEESE, BACON, WALNUTS, SCALLIONS AND RED GRAPES WITH LEMON VINAIGRETTE 1699

**GF FRESH PEAR SALAD**

DANISH BLEU CHEESE, CRANBERRIES, CANDIED WALNUTS, SCALLIONS AND RASPBERRY VINAIGRETTE 1699

**GF SWEET AND SOUR SPINACH SALAD**

BACON, MUSHROOMS, CANDIED ALMONDS, MANDARIN ORANGES, AVOCADO AND PEAR WITH SWEET AND SOUR POPPY SEED DRESSING 1699

**CAESAR SALAD**

HOUSE MADE CAESAR DRESSING, FRESH CROUTONS, KALAMATA OLIVES, SHAVED ASIAGO AND PARMIGIANO-REGGIANO CHEESE 1599

**GREEK SALAD**

TOMATO, CUCUMBER, ROASTED PEPPER, RED ONION, FETA CHEESE, KALAMATA OLIVES AND LEMON VINAIGRETTE (ASK FOR ANCHOVIES) 1699

**SHRIMP LOUIS**

AVOCADO, TOMATO, HARD-BOILED EGG, DICED VEGGIES, SCALLIONS AND 1000 ISLAND DRESSING 1999

**THAI PEANUT SOBA NOODLE SALAD**

BLACK SESAME RUSTED TOFU, THAI PEANUT DRESSING, NAPA CABBAGE, CUCUMBER, SNOW PEAS, RED BELL PEPPER, SCALLIONS AND PEANUTS 1799

**GF ROASTED BEET SALAD**

RED AND GOLD BEETS, AVOCADO, FRESH CORN, CANDIED WALNUTS, FETA CHEESE AND LEMON VINAIGRETTE 1899

**GUY’S CHINESE CHICKEN SALAD**

PEANUT-FRIED CHICKEN, PEANUTS, RICE AND CHOW MEIN NOODLES, HOISIN DRESSING, SCALLIONS, CILANTRO AND SESAME SEEDS 1799

**GRILLED CHICKEN COBB**

DANISH BLEU CHEESE, AVOCADO, TOMATOES, MUSHROOMS, BACON, EGG AND BALSAMIC VINAIGRETTE 1799

**SKIRT STEAK COBB** 1999

**GF GRILLED SALMON ON GREENS**

CAPERS, KALAMATA AND GREEN OLIVES, TOMATO, RED ONION, BASIL AND LEMON VINAIGRETTE 2099
**PRIME RIB DINNER**

*Thursday, Friday and Saturday Nights*

*Served with baked potato, creamed spinach and cookies!*

---

**HAPPY HOUR**

*In the bar only*

**Monday - Friday**

3 PM - 6 PM

**AND**

8:30 PM - Close

**Sunday 7 PM - Close**

**Selected Appetizers $6**

**Dom Beer $4/Imp Beer $5**

**Well Drinks $7**

---

**PRIME RIB DINNER**

*Thursday, Friday and Saturday Nights*

*Served with baked potato, creamed spinach and cookies!*

---

**HAPPY HOUR**

*In the bar only*

**Monday - Friday**

3 PM - 6 PM

**AND**

8:30 PM - Close

**Sunday 7 PM - Close**

**Selected Appetizers $6**

**Dom Beer $4/Imp Beer $5**

**Well Drinks $7**
Max's Opera Cafe

Catering

Perfect for your next business, social or family gathering.

Max’s Opera Cafe

Everything You’ve Always Wanted to Eat®

601 Van Ness, San Francisco, CA 94102

415-771-7301 ♦ www.maxsworld.com