BITE AND NOSHES

NOT-SO-MINI-REUBEN
PASTRAMI, CORNED BEEF OR TURKEY | 12

CHEESY GARLIC BREAD | 8

CHICKEN OR BBQ PORK QUESADILLA
ORTEGA CHILES, GUACAMOLE, SOUR CREAM AND SALSA | 10

GIANT NACHOS
A PLATEFUL OF CRISPY CHIPS LOADED WITH BLACK BEANS AND MEXICAN SCHEICK | 9 / 11 (LOADED WITH EXTRA CHEESE SAUCE ADD $1.50)

BUFFALO CHICKEN WINGS
CELERY STICKS AND BLEU CHEESE DRESSING | 14

THAI CHILI WINGS
ON CRISPY RICE NOODLES WITH SCALLIONS | 14

FRENCH FRIES
SEASONED SALT | 7

SWEET POTATO FRIES
THAI CHILI SAUCE | 9

POTATO LATKES
APPLE SAUCE AND SOUR CREAM | 10

DINER ONION RINGS
BIG AS DONUTS | 9

CHIPOTLE CHEDDAR POTATO SKINS
BACON, CHIPOTLE SOUR CREAM AND SCALLIONS | 10

BLACK ANGUS OR TURKEY BURGER SLIDERS
SHREDDED LETTUCE, CHEESE AND PICKLES | 10

BBQ PORK SLIDERS
PULLED BBQ PORK, ARUGULA AND PICKLED ONIONS | 10

SHRIMP COCKTAIL
CHILI REMOULADE AND COCKTAIL SAUCE | 14

CRISPY FRIED CALAMARI
CHILI REMOULADE AND COCKTAIL SAUCE, THIN-SLICED LEMON AND JALAPEÑOS | 14

HUMMUS
WITH BROCCOLI, RED BELL PEPPER, CARROTS CUCUMBER AND GRILLED PITA BREAD | 9

MAX’S OWN SOUPS AND SIDE SALADS

MAX’S FAMOUS
CHICKEN MATZO BALL SOUP | 9

RUSSIAN CABBAGE SOUP | 8

FRENCH ONION SOUP
BAKED OVER WITH LOTS OF CHEESE | 9

HOMEMADE SOUP OF THE DAY | 8

CLAM CHOWDER (FRIDAY ONLY) | 9

CAESAR SALAD | 7.50

HEART OF ICEBERG
TOMATOES, RED ONION, DANISH BLEU CHEESE DRESSING | 7.50

CHOPPED VEGETABLE SALAD
BALSAMIC VINAIGRETTE | 7.50

BISTRO SALAD
TOMATOES, DANISH BLEU CHEESE, CRISP BACON, WALNUTS, RED GRAPES AND LEMON VINAIGRETTE | 8.50

Everything You’ve Always Wanted to Eat®
Big Bold Salads

**Add to your salad:**
- Grilled Chicken with Fresh Herbs, Olive Oil and Roasted Garlic 5 • Grilled Salmon 8
- Spicy Grilled Shrimp with Fresh Basil and Lemon 7 • Black Sesame Crusted Tofu 4

<table>
<thead>
<tr>
<th>Salad Name</th>
<th>Ingredients</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Thai Peanut Soba Noodle Salad</td>
<td>Black Sesame Crusted Tofu, Thai Peanut Dressing, Cucumber, Napa Cabbage, Snow Peas, Red Bell Pepper, Scallions and Peanuts</td>
<td>15</td>
</tr>
<tr>
<td>GF Bistro Salad</td>
<td>Tomatoes, Danish Bleu Cheese, Bacon, Walnuts, Scallions and Red Grapes with Lemon Vinaigrette</td>
<td>14</td>
</tr>
<tr>
<td>GF Fresh Pear Salad</td>
<td>Danish Bleu Cheese, Cranberries, Candied Walnuts, Scallions and Raspberry Vinaigrette</td>
<td>15</td>
</tr>
<tr>
<td>GF Sweet and Sour Spinach Salad</td>
<td>Bacon, Mushrooms, Candied Almonds, Mandarin Oranges, Avocado and Pear with Sweet and Sour Poppy Seed Dressing</td>
<td>14</td>
</tr>
<tr>
<td>Caesar Salad</td>
<td>Housemade Caesar Dressing, Fresh Croutons, Kalamata Olives, Shaved Asiago and Reggiano Parmesan Cheese</td>
<td>14</td>
</tr>
<tr>
<td>Albacore Tuna Salad</td>
<td>Avocado, Tomato, Diced Vegetables, Scallions, Chopped Egg and Balsamic Vinaigrette</td>
<td>15/17</td>
</tr>
<tr>
<td>Mango Chicken Salad</td>
<td>Mixed Greens Tossed with Fresh Mango, Avocado, Cucumber, Tomato and Lemon Vinaigrette Topped with Broiled Chicken Marinated in Lemon and Mango Juices</td>
<td>15/17</td>
</tr>
<tr>
<td>Grape and Walnut Chicken Salad</td>
<td>Avocado, Tomato, Diced Vegetables, Scallions, Chopped Egg and Balsamic Vinaigrette</td>
<td>14/16</td>
</tr>
<tr>
<td>Chicken Tostada</td>
<td>Black Beans, Tomatoes, Red Onion, Cheddar, Olives, Tortilla Crisps and Ranch Dressing, Topped with Guacamole, Salsa and Sour Cream</td>
<td>15/17</td>
</tr>
<tr>
<td>Greek Salad</td>
<td>Tomato, Cucumber, Roasted Pepper, Red Onion, Feta Cheese, Kalamata Olives and Lemon Vinaigrette</td>
<td>15</td>
</tr>
<tr>
<td>Ask for Anchovies</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Roasted Beet Salad</td>
<td>Red and Gold Beets, Avocado, Fresh Corn, Candied Walnuts, Feta Cheese and Lemon Vinaigrette</td>
<td>15</td>
</tr>
<tr>
<td>Guy’s Chinese Chicken Salad</td>
<td>Peanut Fried Chicken, Peanuts, Crispy Rice Noodles and Wonton Strips, Hoisin Dressing, Scallions, Cilantro and Sesame Seeds</td>
<td>15/17</td>
</tr>
<tr>
<td>Shrimp Louie</td>
<td>Avocado, Tomato, Hard-Boiled Egg, Diced Vegetables, Scallions and 1000 Island Dressing</td>
<td>19</td>
</tr>
<tr>
<td>Grilled Chicken Cobb</td>
<td>Danish Bleu Cheese, Avocado, Tomatoes, Mushrooms, Bacon, Egg and Balsamic Vinaigrette</td>
<td>15/17</td>
</tr>
<tr>
<td>Skirt Steak Cobb</td>
<td></td>
<td>19</td>
</tr>
<tr>
<td>GF Grilled Salmon Salad</td>
<td>Quinoa, Cherry Tomatoes, White Corn, Arugula, White Balsamic Vinaigrette</td>
<td>20</td>
</tr>
</tbody>
</table>
MAX’S FAMOUS DELI SANDWICHES

CHOICE OF FRESH BBQ POTATO CHIPS, RED POTATO SALAD, COLE SLAW OR ARUGULA SALAD

HOT CORNED BEEF OR PASTRAMI
ON RYE OR ONION ROLL | 16
WITH CHEESE ADD 150

TURKEY, BACON AND SWISS CLUB
LETUCE, TOMATO ON TOASTED SOURDOUGH | 15

SALMON AND DILL HAVARTI
CHIPOTLE AIOLI, DILL PICKLE, WHITE BALSAMIC
ARUGULA AND TOMATO ON FOCACCIA | 19

WRAPS

SERVED WITH ARUGULA SALAD

ROASTED VEGETABLE WRAP
FETA CHEESE, PORTABELLA MUSHROOMS, ROASTED PEPPERS, CARAMELIZED ONIONS, AVOCADO, SPINACH AND HUMMUS WRAPPED IN A SPINACH TORTILLA, TZATZIKI ON THE SIDE | 15

BARBECUE PORK WRAP
FORK TENDER BARBECUE PORK, ROASTED PEPPERS, CHEDDAR CHEESE AND SHREDDED ROMAINE LETTUCE WRAPPED IN A FLOUR TORTILLA, EXTRA BARBECUE SAUCE ON THE SIDE | 15

CAESAR CHICKEN WRAP
GRILLED CHICKEN BREAST, SHREDDED ROMAINE LETTUCE, KALAMATA OLIVES, PARMESAN CHEESE AND CROUTONS WRAPPED IN A SPINACH TORTILLA, EXTRA CAESAR DRESSING ON THE SIDE | 15

ASIAN CHICKEN WRAP
CRISPY PEANUT CHICKEN, NAPA CABBAGE, CHOW MEIN NOODLES, RICE NOODLES, AND PEANUTS TOSSED WITH HOISIN DRESSING, GARNISHED WITH CILANTRO AND SCALLIONS, IN A SPINACH-FLOUR TORTILLA | 15

THREE TACOS
BEef, CHICKEN OR PORK TACOS IN HARD OR SOFT TACO SHELLS WITH LETTUCE AND CHEDDAR CHEESE, SERVED WITH RICE AND BEANS
ASK FOR CHIPOTLE SOUR CREAM | 15
HAND-SMASHED BURGERS

OUR 8 OZ HAMBURGERS ARE ANGUS CHUCK AND ARE COOKED WELL-DONE UNLESS SPECIFIED OTHERWISE
ON HAMBURGER BUN OR WHOLE GRAIN HONEY-WHEAT BUN
WITH CHOICE OF FRENCH FRIES OR FRESH BBQ POTATO CHIPS

HAMBURGER MAX
LETTUCE, TOMATO AND RED ONION | 15

PATTY MELT
AMERICAN CHEESE, CARAMELIZED ONIONS AND
1000 ISLAND DRESSING, GRILLED ON RYE | 16

TURKEY BURGER 8 OZ
ON WHOLE GRAIN HONEY-WHEAT BUN, LETTUCE, TOMATO
AND RED ONION | 14

ADD TO YOUR BURGER:
CHEESE | 150
( AMERICAN • CHEDDAR • SWISS • Muenster)

BACON | 2

BACON AND CHEESE | 3

BLACK AND BLEU MELT | 2
BLACKENED WITH BLEU CHEESE, GRILLED TOMATO AND RED ONION ON
GRILLED SOURDOUGH

DOUBLE STUFFED BAKED POTATOES

SERVED WITH CAESAR SALAD

NOT-SO-PLAIN POTATO
BACON, CHEDDAR,SCALLIONS AND SOUR CREAM | 14

JOE’S POTATO
GROUND BEEF OR GROUND TURKEY, SPINACH, ONIONS AND
MUSHROOMS AND ITALIAN SEASONINGS | 16

BARBECUE CHICKEN POTATO
RED ONION, CORN, PEAS AND MuenSTER CHEESE | 16

VEGETARIAN
CRISPY VEGETABLES AND PARMESAN CHEESE | 14
**GRILLED SANDWICHES**

**SOURDOUGH TUNA CAPER MELT**
Avocado, Tomato and Dill Havarti | 15

**ULTIMATE GRILLED CHEESE**
Brie, Dill Havarti, Muenster and Tomato | 14

**PHILLY CHEESESTEAK**
Pickled Peppers, Onions, Mozzarella, Jack and Provolone all Melted Together | 15

**CALIFORNIA CHICKEN MELT**
Cheddar, Avocado, Caramelized Onion on Grilled Sourdough | 15

**ROAST BEEF AND SWISS**
French Dip Au Jus on a Hoagie | 15

**FORK-TENDER BARBECUE PORK**
On an Onion Roll with Red Onions and Cole Slaw | 16

MAX’S FAMOUS REUBEN
Choice of Corned Beef, Pastrami or Lean Turkey, with Sauerkraut, Swiss Cheese and 1000 Island Dressing on Grilled Rye | 16

**FLATBREADS**

**THE CLASSIC**
Cheese, Pepperoni, Onion, Mushroom, Olive, Red Sauce | 12

**BARBECUE PORK AND ARUGULA**
Red Onion, Roasted Red Pepper, Melting Cheese | 13

**ROASTED VEGETABLE WITH PESTO**
Shaved Asiago, Arugula and Balsamic Glaze | 12

**CHEESY GARLIC, TOMATO AND BASIL** | 11

**CHEESY GARLIC, TOMATO, BASIL AND PEPPERONI** | 12

**CHEESY GARLIC, BACON AND CARAMELIZED ONION** | 11

**OPEN FOR BREAKFAST**
Mon - Fri 9 AM
Sat - Sun 8 AM

Everything You’ve Always Wanted to Eat ®
SIGNATURE ENRÊTÉES

ADD TO YOUR ENRÊTÉ: CAESAR OR CHOPPED SALAD 4, ICEBERG OR BISTRO 5

MAX’S FAMOUS CHILI-GLAZED MEATLOAF
MASHED POTATOES, FRESH VEGETABLES AND MUSHROOM GRAVY | 19

CHICKEN POT PIE
FILLED WITH CHICKEN, POTATOES, CARROTS, CELERY, ONIONS, PEAS AND MUSHROOMS, BAKED OVER WITH FLAKY PIE CRUST | 19

GRANDMA’S HONEY-ROASTED CHICKEN
GOLDEN BROWN ROASTED HALF-CHICKEN WITH MASHED POTATOES AND ROASTED CARROTS | 19

CHICKEN PICATTA
LEMON-CAPER BUTTER, OVEN ROASTED TOMATOES WITH MASHED POTATOES AND BROILED BROCCOLI | 20

CHICKEN PARMESAN
BREAST OF CHICKEN BAKED WITH MELTING ITALIAN CHEESES AND MARINARA SAUCE, SERVED WITH SPAGHETTI OR STEAMED VEGETABLES | 19

CHICKEN MARSALA
ON FETTUCCINE WITH PEAS, WILD MUSHROOMS AND SWEET MARSCALA SAUCE | 19

FRESH ROASTED TURKEY BREAST
NATURAL JUS, MUSHROOM SAUCE, CRANBERRY STUFFING, MASHED POTATOES, SAUTÉED SPINACH | 19

BARBECUE HALF-CHICKEN
MAX’S BBQ SAUCE, SWEET POTATO FRIES AND COLE SLAW | 19

TEXAS BBQ BEEF
LIGHTLY SMOKED, SLICED BRISKET WITH MAX’S BBQ SAUCE, SERVED WITH SWEET POTATO FRIES AND COLE SLAW | 19

BBQ PULLED PORK
WITH MAX’S BBQ SAUCE, SERVED WITH SWEET POTATO FRIES AND COLE SLAW | 19

MAX’S FAMOUS MEATY BABY BACK RIBS
SWEET POTATO FRIES, COLE SLAW AND SWEET TEXAS BARBECUE SAUCE | 24

STEAK

GROUND SIRLOIN STEAK WITH MELTED BRIE
ON SAUTÉED SAUTEED MUSHROOMS, ONIONS, GREEN BEANS, BACON, CABBAGE AND YUKON GOLD POTATOES | 20

NEW YORK SIRLOIN STRIP 12 oz
TOPPED WITH CRISPY ONIONS, SERVED WITH CREAMED SPINACH AND LOADED BAKED POTATO | 30

RIBEYE 14 oz
TOPPED WITH CRISPY ONIONS, SERVED WITH CREAMED SPINACH AND LOADED BAKED POTATO | 32

MOJITO SKIRT STEAK
WITH A MINT, LIME AND MYER’S RUM GLAZE, SERVED WITH SAUTÉED YUKON GOLD POTATOES, CARAMELIZED SHALLOTS, GREEN BEANS AND CORNBREAD CRUMPLES | 29

Everything You’ve Always Wanted to Eat ®
**FISH AND SEAFOOD**

ADD TO YOUR ENTRÉE: CAESAR OR CHOPPED SALAD 4, ICEBERG OR BISTRO 5

**GF PAN-SEARED SALMON**
Dijon vinaigrette, quinoa pilaf, arugula, white corn, red pepper, cipollini onions, shiitake mushrooms | 22

**GF PAN CRISP SALMON**
Lemon chipotle aioli, potato croutons, and green beans | 22

**RED SNAPPER WITH LEMON BUTTER**
Yukon goldpotatoes and green beans, toasted almonds | 21

**FISH & CHIPS**
Coleslaw, chipotle remoulade and tartar sauce | 19

**PASTA**

ADD TO YOUR PASTA: GRILLED CHICKEN WITH FRESH HERBS, OLIVE OIL AND ROASTED GARLIC 5
SPICY GRILLED SHRIMP WITH FRESH BASIL AND LEMON 7 • GRILLED SALMON 8

**FETTUCCINE WITH SLOW ROASTED TOMATO SAUCE**
Toasted garlic, capers, sweet basil and romato sauce | 15

**FOUR CHEESE RAVIOLI**
With pesto and slow-roasted tomatoes | 16

**GARLIC SHRIMP FETTUCCINE**
With whole roasted garlic butter on fettuccine with arugula and croutons | 20

**TRI-MUSHROOM FETTUCCINE**
Portabella, shiitake and button mushrooms sautéed with fresh herbs, sigona’s extra-virgin olive oil and toasted garlic | 18

**PENNE WITH HOUSE MADE ROASTED GARLIC PESTO**
Crispy bacon, peas and slow-roasted tomatoes | 18

**PENNE ALFREDO**
Button mushrooms and peas in parmigiano-reggiano sauce | 16

**JAMBALAYA**
Pan-seared chicken, sausage and shrimp in a cajun cream sauce with peas, peppers and onions | 21

**PRAWN AND SAUSAGE FETTUCCINE**
With red peppers and onions in a spicy cajun sauce | 21

*Everything You’ve Always Wanted to Eat®*
SODA AND NON-ALCOHOLIC BEVERAGES

DR. BROWNS SODAS
Black Cherry, Cream Soda, Diet Cream Soda, Celray | $4.50

SPRITZERS
Cranberry, Orange, Raspberry, Mango, and Lemonade | $3.50

MAX’S FRESH PINK LEMONADE | $3.50
Flavored Lemonade | $4.50
Peach, Strawberry, Raspberry or Mango

COFFEE OR HOT TEA | $3

ACQUA PANNA BOTTLED WATER | $4.50 / $6.50
SAN PELLEGRINO SPARKLING WATER | $4.50 / $6.50

FOUNTAIN SODAS
Coke, Diet Coke, Sprite, Root Beer, Fanta Orange | $3.50

TABLE BREWED ICED TEA | $3.50
Flavored Iced Tea | $4.50
Peach, Strawberry, Raspberry or Mango

JOIN US FOR HAPPY HOUR
MON-FRI 2:30PM-5:30PM and 8PM - CLOSE

Max’s Specialty Drinks $2 off ♦ All wines by the glass $2 off
Select Draft Beers $5 ♦ Well Drinks $6
Special prices on bar bites too!

Thursday, Friday and Saturday after 4 pm
Prime Rib of Blue Ribbon Beef
12 oz cut | $30
creamed spinach or fresh broccoli, baked Idaho potato with all the fixins and
Max’s famous cookies

All bottled wine is 25% off with Prime Rib Dinner purchase

Everything You’ve Always Wanted to Eat ®