



“Everything You’ve Always Wanted to Eat”®

DINNER

MAX'S GOES SOUTHWEST

**FRESH MADE-TO-ORDER
GUACAMOLE AND CHIPS | 10**

Cheese Quesadilla | 12

Flour Tortilla cheddar, jack & mozzarella cheese and side of pico de gallo, and guacamole

Chicken add \$ 7 Smoked Pork add \$ 7

Grilled Shrimp add \$ 8 Skirt Steak add 9

ACAPULCO SHRIMP COCKTAIL | 15

*IN LIGHT TOMATO JUICE WITH SCALLIONS, CELERY,
TOMATO, AVOCADO AND TORTILLA CHIPS*

JUST TACOS | 15

*YOUR CHOICE OF CARNITAS, SHRIMP, CHICKEN OR
BATTERED PACIFIC COD WITH AVOCADO,
COJITA CHEESE, AND SALSA, TOPPED WITH JALAPEÑO
SLAW AND SHAVED CARROTS,
WITH PINTO BEAN STEW, RED RICE, GUACAMOLE
AND SALSA ADD \$3.50*

BIG PAN OF NACHOS | 19

*CRISPY TORTILLA CHIPS, PINTO BEANS, CHEDDAR CHEESE,
TOMATOES, JALAPEÑOS, SOUR CREAM,
GUACAMOLE, GREEN ONIONS*

SMOKED PORK ADD 7 GRILLED CHICKEN ADD 7

SPICY GRILLED SHRIMP ADD 8 SKIRT STEAK ADD 9

MAIN PLATES

CARNITAS CRISPY ROAST PORK | 25

*SERVED WITH PINTO BEAN STEW,
RED RICE, TORTILLAS, GUACAMOLE AND SALSA*

FAJITAS

*SERVED ON A SIZZLING PLATTER WITH
ONIONS, PEPPERS AND LIME,
SERVED WITH PINTO BEAN STEW,
RED RICE, TORTILLAS, GUACAMOLE AND SALSA*

CHOICE OF:

SKIRT STEAK 27 CARNITAS 26

CHICKEN 22 SHRIMP 27

TOSTADA SALAD

*SHREDDED LETTUCE WITH BEANS, GUACAMOLE,
SALSA, SCALLIONS, SOUR CREAM,
CHEDDAR CHEESE,
CRISPY JALAPEÑOS AND RANCH DRESSING*

CHOICE OF:

SKIRT STEAK 23 CARNITAS 23

CHICKEN 20 SHRIMP 23

SHARE PLATES AND APPETIZERS

YOU COULD HAVE AN ENTIRE MEAL BY EATING THROUGH THIS SECTION.
IT'S CALLED "NOSHING"

MINI REUBEN | 15

CORN ED BEEF OR PASTRAMI, SWISS, SAUERKRAUT,
1000 ISLAND ON GRILLED RYE,

PULLED BBQ PORK SLIDERS | 13

ARUGULA AND PICKLED ONIONS

ANGUS BURGER SLIDERS | 13

BACON JAM, GRILLED ONIONS, SHREDDED LETTUCE,
MUSTARD SAUCE, PICKLES

TURKEY BURGER SLIDERS | 13

BACON JAM, GRILLED ONIONS, SHREDDED LETTUCE,
MUSTARD SAUCE,

RUSSETT POTATO SKINS | 10

WITH CHEDDAR, SCALLIONS, BACON, CHIPOTLE SOUR CREAM

SWEET POTATO FRIES | 9

GF CRISPY BRUSSELS SPROUTS | 14

WITH MAPLE GLAZE AND LEMON ZEST

CHEESY GARLIC BREAD | 10

CRISPY FRIED CALAMARI | 17⁵⁰

GREEN BEANS, LEMONS AND JALAPEÑOS, COCKTAIL SAUCE
AND CHIPOTLE REMOULADE

BAKED MUNICH PRETZEL | 10

WHITE CHEESE AND MUSTARD DIP

ONION RINGS | 10

RANCH DRESSING

MAX'S FAMOUS DUNGENESS CRAB CAKES | 24

JALAPEÑO SLAW, COCKTAIL SAUCE
AND CHIPOTLE REMOULADE

GF BUFFALO CHICKEN WINGS | 16

SPRINKLED WITH DANISH BLEU CHEESE,
WITH CELERY STICKS AND RANCH DRESSING

BABY POTATO LATKES | 11

APPLESAUCE, SCALLIONS AND SOUR CREAM DRIZZLE

SIGNATURE SOUPS

MATZOH BALL SOUP | 9/11

CHICKEN, NOODLES, CARROTS, ONION, CELERY MATZO BALLS

GF RUSSIAN CABBAGE SOUP WITH DICED BRISKET 9/11

CROCK OF FRENCH ONION SOUP | 10

CLAM CHOWDER | 10/12 (FRIDAYS ONLY)

MAIN PLATES

CHICKEN POT PIE | 24

CHICKEN, POTATOES, CARROTS, CELERY, ONIONS, PEAS
AND MUSHROOMS IN CREAM SAUCE,
BAKED OVER WITH FLAKY PIE CRUST

CHICKEN PARMESAN | 24

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

GF GRANDMA'S HONEY ROASTED CHICKEN | 27

MARY'S FREE-RANGE ALL-NATURAL HALF-CHICKEN
WITH HONEY-MUSTARD GLAZE
ON MASHED POTATOES WITH ROASTED VEGETABLES

BARBECUE PULLED PORK | 24

WITH MAX'S BBQ SAUCE, SERVED WITH
SWEET POTATO FRIES AND JALAPEÑO SLAW

BREAST OF CHICKEN MARSALA | 26

ON FRESH SPAGHETTI WITH MUSHROOMS AND PEAS

FRESH HOT TURKEY BREAST DINNER | 28

ON STUFFING, MASHED POTATOES AND MUSHROOM GRAVY

MAX'S FAMOUS CHILI-GLAZED MEATLOAF | 23

MASHED POTATOES, BROCCOLI AND
MUSHROOM GRAVY

DUNGENESS CRAB CAKES | 34

FRENCH FRIES, JALAPEÑO SLAW, COCKTAIL SAUCE AND
CHIPOTLE REMOULADE

STEAK

SERVED WITH CREAMED SPINACH AND CHOICE OF SMASHED ROSEMARY
POTATOES OR BACON-INFUSED GARLIC MASHED POTATOES
(EXCEPT FOR MOJITO SKIRT STEAK)

GF ANGUS BONELESS RIBEYE | 39.⁹⁹

RED PEPPER BUTTER

GF CHIPOTLE RUBBED NEW YORK STEAK | 34.⁹⁹

RED PEPPER BUTTER

GF MOJITO SKIRT STEAK | 34

MINT, LIME AND MEYER'S RUM GLAZE, WITH CRISPY

ROSEMARY POTATOES, GREEN BEANS

THURSDAY NIGHT PRIME RIB DINNER \$38

CREAMED SPINACH OR
FRESH BROCCOLI AND
BAKED IDAHO POTATO
WITH ALL THE TOPPINGS

ALL BOTTLED WINE
IS 25% OFF
WITH PRIME RIB
DINNER PURCHASE



FALLIN' OFF THE BONE BBQ

SERVED WITH MAC 'N' CHEESE AND CREAMY COLE SLAW
OR WITH FRENCH FRIES

MR. BONES BABY BACK RIBS | 33

TEXAS CHILI BBQ SAUCE

BARBECUE HALF-CHICKEN | 27

MAX'S BBQ SAUCE, SWEET POTATO FRIES AND COLE SLAW

CHICKEN AND RIBS | 34

ANGUS BURGERS

NATURAL HORMONE-FREE WITH CHOICE OF FRIES,
KENNEBECK BBQ CHIPS OR CREAMY COLE SLAW

GLUTEN-FREE UDI BUN AVAILABLE ADD 2

BACON ADD 3 BACON JAM ADD 3

CHEESE (VERMONT CHEDDAR, SWISS OR MUENSTER) ADD 2

THE ORIGINAL HAMBURGER LUSCIOUS | 18

ON A BRIOCHE BUN WITH LETTUCE, TOMATO,
ONIONS AND MUSTARD SAUCE

PATTY MELT ON RYE | 18

CLASSIC WITH CHEDDAR, GRILLED ONIONS AND 1000 ISLAND

SOON-TO-BE-FAMOUS PASTRAMI BURGER | 20

WITH SWISS CHEESE, TOPPED WITH COLE SLAW,
LETTUCE, TOMATO, ONIONS, AND HORSERADISH AIOLI

HOUSEMADE FRESH GROUND TURKEY BURGER | 17.⁵⁰

ON A BRIOCHE BUN WITH LETTUCE, TOMATO,
ONIONS AND MUSTARD SAUCE

(NO MEAT) PORTOBELLO MUSHROOM | 17

ON A BRIOCHE BUN WITH LETTUCE, TOMATO,
ONIONS AND MUSTARD SAUCE

ORIGINAL SANDWICHES

INCLUDES CHOICE OF ONE SIDE DISH

MAX'S CLASSIC REUBEN | 21

CORNERED BEEF, PASTRAMI OR COMBO, SWISS,
SAUERKRAUT AND 1000 ISLAND GRILLED ON RYE BREAD

CORNERED BEEF OR PASTRAMI ON RYE | 20

CORNERED BEEF AND PASTRAMI COMBO ON RYE | 21

WITH SWISS AND COLE SLAW

HAND-CUT TURKEY CLUB | 20.⁵⁰

WITH SWISS, LETTUCE, TOMATO, Bacon and Horseradish Aioli

SIDE DISHES

FRENCH FRIES
BBQ POTATO CHIPS
QUINOA PILAF
COLE SLAW
POTATO SALAD

CAESAR SALAD
ARUGULA SALAD
KALE CAESAR SALAD
SWEET POTATO FRIES ADD \$2
ONION RINGS ADD \$2



SAVE ROOM FOR

MAX'S FAMOUS DESSERTS

OUR DESSERTS ARE EXCESSIVE
BECAUSE NOTHING SUCCEEDS
LIKE EXCESS.

WE ENCOURAGE SHARING.

IF YOU'RE NOT SUPER HUNGRY
OR ARE ON A DIET, EAT HALF AND
TAKE THE REST HOME!

APPETIZER SALADS

CLASSIC CAESAR OR KALE CAESAR | 10

WHOLE LEAF CRISP ROMAINE, FRESH CROUTONS, KALAMATA OLIVES,
SHAVED ASIAGO AND PARMIGIANO-REGGIANO CHEESE,
HOUSEMADE CAESAR DRESSING

GF HEART OF BABY GEM ICEBERG | 12

TOMATOES, RED ONION, CRUMBLED BLEU CHEESE AND BACON,
BLUE CHEESE DRESSING

GF TUSCAN KALE SALAD | 11

QUINOA, FETA CHEESE, CRANBERRIES, TOASTED WALNUTS
LEMON EVOO DRESSING

TOSSED CHOPPED SALAD | 10

LETTUCE MIX, FRESH CHOPPED VEGETABLES, SHAVED EGG,
CROUTONS, BALSAMIC VINAIGRETTE

FISH, PASTA AND MORE

GF PLANKED MAPLE GLAZED SALMON | 30

CRISPY SMASHED ROSEMARY POTATOES, FRESH VEGETABLES

GF PAN-SEARED SALMON | 30

DIJON VINAIGRETTE, QUINOA PILAF, ARUGULA, RED PEPPERS,
CIPOLLINI ONIONS, WHITE CORN AND SHIITAKE MUSHROOMS

GRILLED TILAPIA | 25

CREAMY CILANTRO AND JALAPEÑO SAUCE,
SERVED WITH RED RICE AND VEGGIES

FISH & CHIPS | 25

COLE SLAW, CHIPOTLE REMOULADE AND TARTAR SAUCE

VERMONT CHEDDAR MAC 'N' CHEESE | 21

CHUNKY CUT SMOKED BACON AND GARLIC CROUTONS

JAMBALAYA FETTUCCINE | 29

PAN-SEARED CHICKEN, SAUSAGE AND SHRIMP IN A CAJUN
CREAM SAUCE WITH PEAS, PEPPERS AND ONIONS

WILD MUSHROOM FETTUCCINE AGLIO E OLIO | 21

MAX'S HERB MIX GARLIC, PEPPER FLAKES, ARUGULA

FETTUCCINE ALFREDO | 23

BACON, PEAS, MUSHROOMS, ARUGULA

NEW! FETTUCCINE WITH SAUSAGE AND SHRIMP | 26

HOUSE DEMI-GLAZE, ONIONS AND PEPPERS

ADD TO YOUR PASTA:

GRILLED CHICKEN 6 SPICY GRILLED SHRIMP 8
GRILLED SALMON 9 SKIRT STEAK 9

BOLD, TASTY SALADS

GUY'S CHINESE CHICKEN SALAD | 20

FRIED CHICKEN BREAST, PEANUTS, RICE NOODLES, CHINESE NOODLES
AND HOISIN DRESSING, TOSSED WITH CILANTRO,
GREEN ONIONS AND SESAME SEEDS

CLASSIC SHRIMP LOUIE

AVOCADO, TOMATO, HARD-BOILED EGG, DICED VEGETABLES,
AND 1000 ISLAND DRESSING | **23**

GF TUSCAN KALE AND QUINOA | 18

FETA CHEESE, CRANBERRIES, ROASTED WALNUTS, LEMON
EVOO DRESSING

GF GRILLED SALMON SALAD | 25

QUINOA, CHERRY TOMATOES, WHITE CORN, FAVA BEANS,
ARUGULA, WHITE BALSAMIC VINAIGRETTE

GF FRESH PEAR SALAD | 19

DANISH BLEU CHEESE, TOASTED WALNUTS, DRIED CRANBERRIES,
SCALLIONS, GREENS AND RASPBERRY VINAIGRETTE

CLASSIC CAESAR OR KALE CAESAR | 17

LEAF CRISP ROMAINE OR ROMAINE/KALE MIX, FRESH CROUTONS,
KALAMATA OLIVES, SHAVED ASIAGO AND PARMIGIANO-REGGIANO,
WITH OUR OWN HOUSEMADE CAESAR DRESSING
(ANCHOVIES ON REQUEST) 1

GF TURKEY COBB SALAD | 21

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

ADD TO YOUR SALAD:

GRILLED CHICKEN 6 SPICY GRILLED SHRIMP 8
GRILLED SALMON 9 SKIRT STEAK 9

MAX'S LAWS

- #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.
- #2 THIS IS A BAD PLACE FOR A DIET® AND A GOOD PLACE FOR A DIET. ANY KIND OF DIET!
- #3 WE ENJOY THE FLAVOR THAT FAT ADDS TO THE CORNED BEEF AND PASTRAMI. IF YOU WANT SOMETHING LEAN, TRY THE CHICKEN!
- #4 WE HATE SOGGY FRIES. IF YOURS AREN'T CRISP-- THE WAY YOU LIKE THEM--SEND THEM BACK, MAYBE THE KITCHEN WILL GET THE MESSAGE.
- #5 OUR DESSERTS ARE EXCESSIVE BECAUSE NOTHING SUCCEEDS LIKE EXCESS. WE ENCOURAGE SHARING. IF YOU'RE NOT SUPER HUNGRY OR ARE ON A DIET, EAT HALF AND TAKE THE REST HOME.
- #6 WE WILL KEEP YOUR TABLE CLEAN AND ORGANIZED THROUGHOUT THE MEAL.
- #7 WE USE CHOLESTEROL-FREE AND TRANSFAT FREE OIL FOR FRYING.
- #8 BE CAREFUL WITH THE REUBENS-- THEY'RE KNOW TO DRIP!
- #9 NO ONE ON OUR STAFF SHOULD ASK, "IS EVERYTHING ALL RIGHT?" WHEN WE ASK QUESTIONS, THEY'LL BE GOOD ONES.
- #10 YOU MUST RECEIVE YOUR CONDIMENTS BEFORE YOUR BURGER OR SANDWICH.
- #11 SERVICE STAFF WILL PROMPTLY CHECK BACK AFTER YOUR MAIN COURSE IS SERVED TO ENSURE THAT YOU HAVE ALL THAT IS NEEDED AND LOVE WHAT YOU'RE EATING.

MAX'S PRIVATE DINING ROOM

WE HAVE CREATED A BRAND NEW 90-SEAT PRIVATE DINING ROOM WITH AN ADJOINING OUTDOOR PATIO FOR BANQUETS, CORPORATE MEETINGS AND PARTIES. THERE ARE THREE TVS FOR PRIVATE PLAYOFF PARTIES OR SPECIAL VIEWING PARTIES.

IT IS AVAILABLE FOR BREAKFAST, LUNCH, MID-DAY AND DINNER WITH AN EXTENSIVE MENU FEATURING ALL YOUR FAVORITE MAX'S FOODS ALONG WITH GLUTEN-FREE AND VEGETARIAN OPTIONS. TAKE A LOOK AND BOOK US FOR YOUR NEXT EVENT.



CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

GF GLUTEN FREE ITEMS

NOTE: WHILE THESE ITEMS ARE GLUTEN-FREE, OUR KITCHEN IS **NOT** EXCLUSIVELY GLUTEN-FREE.

WE MAKE EVERY EFFORT TO AVOID CROSS-CONTAMINATION, BUT THAT CANNOT BE GUARANTEED.

ALLERGY STATEMENT

MAX'S RESTAURANTS USES PEANUTS, TREE NUTS, MILK, EGG, SOY, WHEAT, FISH AND CRUSTACEAN SHELLFISH IN THE MAKING OF MANY OF OUR FOOD ITEMS.