

"Everything You've Always Wanted to Eat"®

TAKEOUT MENU

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

GF GLUTEN FREE ITEMS

NOTE: WHILE THESE ITEMS ARE GLUTEN-FREE,
OUR KITCHEN IS <u>NOT</u> 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.

SHARE PLATES AND APPETIZERS

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

MINI REUBEN | 15

CORNED 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

TURKEY BURGER SLIDERS | 13

BACON JAM, GRILLED ONION, 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)

Max's Original Sandwiches

SERVED WITH PICKLES AND ONE SIDE DISH GLUTEN-FREE UDI BUN AVAILABLE ADD 2

CORNED BEEF OR PASTRAMI ON RYE | 20

CORNED BEEF AND PASTRAMI COMBO WITH SWISS AND COLE SLAW ON RYE | 21

TURKEY AND SWISS | 1950

PEARS, SMOKED PAPRIKA AIOLI, TOMATO, ARUGULA, RADISH SPROUTS ON SOURDOUGH

WARM ROASTED HAND-CUT TURKEY CLUB | 20⁵⁰

SMOKY BACON, SWISS, LETTUCE AND TOMATO WITH HORSERADISH AIOLI

BIG BLT | 19

SMOKY BACON, LETTUCE AND TOMATO WITH AVOCADO ADD 3

Max's Classic Reuben | 21

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

SMOKED SALMON (LOX) ON PLAIN BAGEL | 22

HERBED CREAM CHEESE, TOMATO, RED ONION, ARUGULA

CALIFORNIA CHICKEN MELT ON SOURDOUGH | 1950

CHEDDAR, AVOCADO AND GRILLED ONIONS

TUNA MELT | 19⁵⁰

ON SOURDOUGH WITH WHITE CHEDDAR, AVOCADO AND TOMATO

Pulled Pork Shoulder on a Hoagie | 19⁵⁰

BARBECUE SAUCE, COLE SLAW, GREENS AND PICKLED ONION

PHILLY CHEESESTEAK | 19⁵⁰

BEEF OR CHICKEN PICKLED PEPPERS, ONIONS, MOZZARELLA. JACK CHEESES

ULTIMATE GRILLED CHEESE | 18

SWISS, CHEDDAR, MUENSTER, BRIE AND TOMATO

SIDES | 6

FRENCH FRIES
SWEET POTATO FRIES ADD 2
BBQ POTATO CHIPS
MAX'S ORIGINAL COLE SLAW
MAX'S ORIGINAL POTATO SALAD

CAESAR SALAD ARUGULA SALAD KALE CAESAR SALAD QUINOA PILAF ONION RINGS ADD 2

Max's Goes Southwest

FRESH MADE-TO-ORDER GUACAMOLE AND CHIPS | 10 CHEESE QUESADILLA | 12

FLOUR TORTILLA CHEDDAR, JACK, MOZZAREL CHEESES
PICO DE GALLO, SOUR CREAM 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

TORTILLA WRAPS

SERVED WITH ARUGULA SALAD

ROASTED VEGETABLE WRAP

FETA CHEESE, PORTOBELO MUSHROOMS, ROASTED PEPPERS, CARAMELIZED ONIONS,

AVOCADO. SPINACH AND PESTO SAUCE. TZATZIKI ON THE SIDE | 19

BARBECUE PORK WRAP

FORK TENDER BARBECUE PORK, ROASTED PEPPERS, CHEDDAR CHEESE AND SHREDDED ROMAINE LETTUCE WRAPPED, EXTRA BARBECUE SAUCE ON THE SIDE | 19

CAESAR CHICKEN WRAP

GRILLED CHICKEN BREAST, SHREDDED ROMAINE LETTUCE, KALAMATA OLIVES, PARMESAN CHEESE AND CROUTONS, EXTRA CAESAR DRESSING ON THE SIDE | 19

ASIAN CHICKEN WRAP

CRISPY PEANUT CHICKEN, NAPA CABBAGE, CHINESE NOODLES, RICE NOODLES, AND PEANUTS TOSSED WITH HOISIN DRESSING, WITH CILANTRO AND SCALLIONS

ANGUS BURGERS

NATURAL HORMONE-FREE WITH CHOICE OF ONE SIDE AND PICKLES

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

WITH LETTUCE, TOMATO, ONION, AND MUSTARD SAUCE

(NO MEAT)PORTOBELLO MUSHROOM | 17

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

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

Double Stuffed Baked Potatoes

SERVED WITH CAESAR SALAD

BARBECUE CHICKEN POTATO | 19

RED ONION, CORN, PEAS AND CHEESE

VEGETARIAN | 17

CRISPY VEGETABLES AND PARMESAN CHEESE

NOT-SO-PLAIN POTATO | 18

BACON, CHEDDAR, SCALLIONS

JOE'S POTATO | 19

GROUND BEEF OR GROUND TURKEY, SPINACH, ONIONS AND MUSHROOMS AND MAX'S HERBS

APPETIZER SALADS

CLASSIC CAESAR OR KALE CAESAR | 11

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

GF HEART OF BABY GEM ICEBERG | 13

TOMATOES, RED ONION, CRUMBLED BLEU CHEESE AND BACON, CHOICE OF DRESSING

GF TUSCAN KALE SALAD | 12

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

TOSSED CHOPPED SALAD | 11

LETTUCE MIX, FRESH CHOPPED VEGETABLES, SHAVED EGG, CROUTONS, CHOICE OF DRESSING

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. FRESH VEGETABLES AND MUSHROOM GRAVY

DUNGENESS CRAB CAKES | 34

FRENCH FRIES, JALAPEÑO SLAW, COCKTAIL SAUCE AND CHIPOTLE REMOULADE

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, TOASTED 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 | 17

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

KALE CAESAR | 17

CHOPPED ROMAINE AND 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 BLUE CHEESE, AVOCADO, TOMATOES, MUSHROOMS, BACON, EGG AND BALSAMIC VINAIGRETTE

ALBACORE TUNA CAPER SALAD | 20

LETTUCE MIX, FRESH CHOPPED VEGETABLES WITH SHAVED EGG

TOSSED CHOPPED SALAD | 15

LETTUCE MIX, FRESH CHOPPED VEGETABLES, SHAVED EGG, CROUTONS, CHOICE OF DRESSING

NY Nova Lox and Bagel Platter | 25

CREAM CHEESE, SWISS, TOMATOES, RED ONION, KALAMATA OLIVES AND HARD BOILED EGG

ADD TO YOUR SALAD:

GRILLED CHICKEN 7 SPICY GRILLED SHRIMP 8
GRILLED SALMON 9 SKIRT STEAK 9

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

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

FISH & CHIPS | 25

COLE SLAW, CHIPOTLE REMOULADE AND TARTAR SAUCE

GRILLED TILAPIA | 25

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

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 | 22

BACON, PEAS, MUSHROOMS, ARUGULA

NEW! FETTUCCINE WITH SAUSAGE AND SHRIMP | 26

HOUSE DEMI-GLAZE, ONIONS AND PEPPERS

MAX'S FAMOUS DESSERTS



Our desserts are excessive because nothing succeeds like excess. We encourage sharing. On a diet? Eat half and take the rest home!

NIAGARA FALLS CAKE

LAYERS OF CHOCOLATE CAKE AND BUTTERCREAM ICING COVERED IN CHOCOLATE GANACHE WITH WAVES OF BUTTERCREAM 11

ULTIMATE CHOCOLATE CAKE

LAYERS OF CHOCOLATE CAKE, BITTERSWEET CHOCOLATE AND FUDGE COVERED IN CHOCOLATE GANACHE 11

Double HIGH CARROT CAKE

FLUFFY, SPICED CAKE FILLED WITH RAISINS, PINEAPPLE, WALNUTS AND COCONUT LAYERED, TOPPED WITH CREAMY CREAM CHEESE ICING 11

NEW YORK CHEESECAKE

CREAMY, SMOOTH AND RICH REAL CREAM CHEESE FILLING IN A THICK GRAHAM CRACKER CRUST 11

DREAMY ECLAIR

COLOSSAL ECLAIR FILLED WITH CREAMY VANILLA AND CHOCOLATE BAVARIAN CREAM 11

WORLD'S BEST FUDGE BROWNIE CHEWY, BITTERSWEET CHOCOLATE, NO NUTS 6

STRAWBERRY RHUBARB PIE

SWEET STRAWBERRIES AND TART RHUBARB BAKED FRESH WITH A TOUCH OF LEMON AND CINNAMON UNDER A CRISPY ROCK-SUGAR LATTICE TOP 11

WITH VANILLA ICE CREAM 13

VERY BERRY PIE

WILD BLUEBERRIES AND MARIONBERRIES UNDER A CRISPY ROCK-SUGAR LATTICE TOP 11

TOP IT WITH VANILLA ICE CREAM 13

ALL-AMERICAN APPLE PIE

MOUNDS OF SWEET APPLES BAKED IN FLAKY CRUST, SERVED ROOM TEMPERATURE 11

TOP IT WITH VANILLA ICE CREAM 13

THE WHOLE KEY LIME PIE

TANGY AND CREAMY KEY LIME FILLING ON FLAKY CRUST WITH A THIN LAYER OF GRAHAM CRACKER CRUMBS 13

CHOCOLATE DIPPED MACAROON
CHEWY COCONUT MACAROON BAKED TO A CRUNCHY
GOLDEN BROWN, DIPPED IN CHOCOLATE 4 EACH

TRADITIONAL HOMEMADE RUGELACH LIGHT AND FLAKY CREAM CHEESE PASTRY DOUGH WITH CINNAMON-RASPERRY OR CINNAMON DOUBLE CHOCOLATE FILLING 2.50 EACH OR 4/7

THURSDAY NIGHT PRIMERIB DINNER \$ 38

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



ALL BOTTLED WINE 25% OFF WITH PRIME RIB DINNER PURCHASE



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.

Happy Hour

DRIZKW

Max's Specialty Drinks \$2 off All wines by the glass \$2 off Select Draft Beers \$5

bar omly Mon-Fri 3:30PM-6:30PM

HAPPY HOUR SIZE

Two Burger Sliders 7
Two Turkey Burger Sliders 7
Two Crispy Fish Tacos 7
Two Pulled Pork Street Tacos 7
Nachos 7
Spicy Chicken Wings 7
Crispy Fried Calamari 7
Guacamole and Chips 7

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