

MAX CHOPHOUSE

APPETIZERS

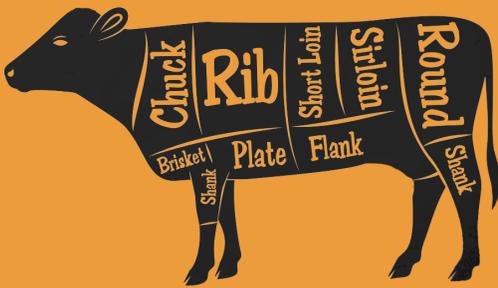
Nothern Oysters on Ice mignonette, cocktail sauce, tabasco	\$18	Classic French Onion Soup (bowl)	\$9
Jumbo Shrimp Cocktail cocktail sauce, lemon	\$17	Crab Cakes jumbo lump crab, asian pickled vegetables, chipotle honey tartar sauce	\$15
Prime Sirloin Tartar grainy mustard aioli, arugula, farm egg yolk, crispy shallots, crostini	\$14	Bacon Bites thick cut bacon, dark chocolate, chili - maple glaze	\$15
		Baked Clams Casino 1/2 dozen stuffed middleneck clams	\$18

SALADS

House Green Salad mixed baby greens, grape tomato, red onion, roasted chick peas, aged sherry vinaigrette	\$9	Chophouse Caesar crisp romaine, radicchio, sourdough croutons, creamy caesar dressing, parmesan	\$9
Roasted Beet Salad baby frisee, goat cheese, candied walnuts, port wine vinaigrette	\$11	Iceberg Wedge grape tomato, red onions, creamy bleu cheese, crispy applewood smoked bacon	\$13

- We Proudly Serve Prime and Certified Angus Beef -

CLASSIC CHOPHOUSE



Hanger	Prime	12oz	\$35
Ribeye	Prime	18oz	\$53
NY Strip	Prime	14oz	\$45
Filet Mignon	Angus	6oz/12oz	\$37/\$63

SEASONAL ENTREES

Chophouse Burger 12oz. angus special blend burger on potato-onion roll, lettuce, tomato, onion, Max special sauce, frites Add Bacon \$2 Add Fried Egg \$1 Cheese N/C	\$15	North Atlantic Salmon barley risotto, caramelized onions and mushrooms, everything butter, red wine jus, micro greens	\$33
Steak Frites sliced hanger steak, pommes frites, braised greens	\$37	Canadian Lobster Tails 8oz One/Two	\$43/\$77
Max Chopsteak 16oz custom blend topped with caramelized onions, mushrooms, red wine jus, crumbled bleu cheese and frites.	\$21	Classic Surf & Turf 6oz filet mignon and 8oz lobster tail, braised autumn greens, frites, drawn butter	\$71
Chilean Seabass caramelized brussel sprouts, roasted mushrooms and soy truffle vinaigrette	\$37	Free Range Breast of Chicken spicy mustard herb crust, brussel sprouts, mashed potatoes, pan jus	\$31

POTATOES & SUCH

pommes frites, parmesan cheese & chive with roasted garlic aioli	\$6
mashed potatoes	\$5
XXX cheddar mac & cheese	\$10

SAUCES

Max steak sauce
bone marrow bordelaise
Guinness glaze
creamy horseradish
truffle butter
béarnaise butter

VEGETABLES

roasted brussel sprouts with bacon and a shallot butter	\$7
mushrooms & caramelized onions	\$6
roasted baby carrots, currant brown butter, fresh parsley	\$5