

# MAX CHOPHOUSE

## APPETIZERS

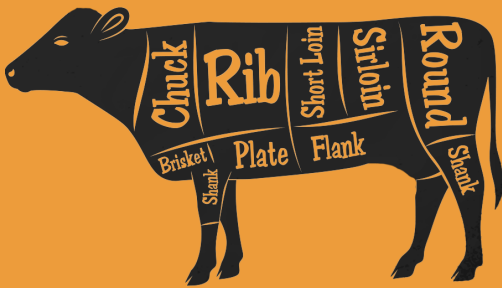
<b>Nothern Oysters on Ice</b> mignonette, cocktail sauce, tabasco	<b>\$18</b>	<b>Classic French Onion Soup</b> (bowl)	<b>\$9</b>
<b>Jumbo Shrimp Cocktail</b> cocktail sauce, lemon	<b>\$17</b>	<b>Crab Cakes</b> jumbo lump crab, asian pickled vegetables, chipotle honey tartar sauce	<b>\$15</b>
<b>Prime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

## SALADS

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

- We Proudly Serve Prime and Certified Angus Beef -

### CLASSIC CHOPHOUSE



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

## SEASONAL ENTREES

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

### POTATOES & SUCH

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

### 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	<b>\$7</b>
mushrooms & caramelized onions	<b>\$6</b>
roasted baby carrots, currant brown butter, fresh parsley	<b>\$5</b>