

MAX CHOPHOUSE

APPETIZERS

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

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

<p>Chophouse Burger \$15 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</p> <p>Steak Frites \$37 sliced hanger steak, pommes frites, braised greens</p> <p>Max Chopsteak \$21 16oz custom blend topped with caramelized onions, mushrooms, red wine jus, crumbled bleu cheese and frites.</p> <p>Chilean Seabass \$37 caramelized brussel sprouts, roasted mushrooms and soy truffle vinaigrette</p>	<p>North Atlantic Salmon \$33 barley risotto, caramelized onions and mushrooms, everything butter, red wine jus, micro greens</p> <p>Canadian Lobster Tails 8oz One/Two \$43/\$77 served with drawn butter</p> <p>Classic Surf & Turf \$71 6oz filet mignon and 8oz lobster tail, braised autumn greens, frites, drawn butter</p> <p>Free Range Breast of Chicken \$31 spicy mustard herb crust, brussel sprouts, mashed potatoes, pan jus</p>
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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