

FOR THE TABLE

CRISPY CALAMARI & ZUCCHINI 16
lemon-caper aioli, spicy tomato sauce

BRUSSELS SPROUTS **V** 11
fried crispy, asiago aioli, Monterrey Farms shiitake mushrooms, shaved asiago, saba balsamic drizzle

HARDWOOD GRILLED ARTICHOKE **V** 13
steamed & grilled, lemon-herb butter, lemon caper remoulade, breadcrumb gremolata, lemon wedge

TRUFFLE PARMESAN FRIES **V** **GF** 9
asiago aioli, parsley, grated grana padano, white truffle oil

SESAME SEARED TUNA 18 / 34
sushi grade, asian slaw, ginger, wasabi, yuzu ponzu

SHRIMP CEVICHE TACOS 15
citrus marinated, crispy blue corn tortilla shells, L&M Farms tomato, Pioneer Growers corn salsa, avocado-cilantro crema

MAX'S CHICKEN WINGS 14
mahogany peanut glaze, lollipop wings, asian marinade, scallions

CRISPY 'REUBEN' EGG ROLLS 14
first cut corned beef, housemade sauerkraut, swiss cheese, 1000 island dipping sauce

KOREAN STICKY BABY BACK RIBS 17
oven roasted & glazed, crispy shallots, scallions, spicy peanut slaw

SPICY CHICKEN LETTUCE WRAPS 15
korean bbq, Monterrey Farms shiitake mushrooms, cashews, cilantro, B&W Growers bibb lettuce, scallions, crispy rice noodles

STARTER SALADS & SOUP

CREAMY TOMATO BISQUE **V** 7
crostini, goat cheese, Pioneer Growers corn salsa

MAX'S CHOPPED SALAD **V** **GF** 13
asiago cheese, Pero Family Farms green beans, cucumbers, B&W tomatoes, celery, carrots, chickpeas, corn, red wine vinaigrette

CLASSIC CAESAR SALAD **V** 9
romaine heart, garlic croutons, grana padano cheese

ICEBERG WEDGE **V** 14
scallions, B&W tomatoes, bacon, blue cheese crumbles & dressing

WARM GOAT CHEESE SALAD 15
almond crusted, sea salted beets, sliced apples, grapes, balsamic onions, pomegranate vinaigrette & cranberry mostarda

SALAD ADD ON:
chicken 6 | 5oz salmon 8 | 7oz salmon 12 | (4) shrimp 8
5oz mahi 13 | 5oz filet strips 8 | 3oz tuna 13

Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or raw eggs, may increase the risk of foodborne illness in some people.

MAINPLATE SALADS

All salad greens are sourced locally from B&W Growers

MISO GLAZED SALMON SALAD 19.5
5 oz salmon, cabbage, iceberg, carrots, cashews, green onion, sesame seeds, cilantro, snow peas, wontons, chinois dressing

OAK GRILLED CHICKEN CAESAR 19
bacon, avocado, L&M Farms tomatoes, pine nuts, croutons, egg, parmesan, romaine & arugula, caesar dressing

SOUTHWEST COBB 18
spiced chicken, Pioneer Growers corn, Goodson Farms peppers, scallions, avocado, jack cheese, bacon, crispy tortilla strips, chipotle lime

MAX'S STEAKHOUSE SALAD 18
beef tenderloin, Pero Family green beans, Tomato Thyme cherry tomatoes, bacon, blue cheese crumbles, crispy onions, white balsamic vinaigrette

JUMBO LUMP CRAB CAKE SALAD 23
baby greens, cilantro-cabbage slaw, L&M tomatoes, avocado, tortilla strips, scallions, Goodson Farms peppers, red chili aioli, chipotle lime vinaigrette

GRILLED CHICKEN PAILLARD **GF** 17
mixed greens, Tomato Thyme grape tomatoes, feta, olives, cucumbers, onions, lemon oregano vinaigrette

BLACKENED SHRIMP SALAD **GF** 19
spinach, organic quinoa, feta cheese, Tomato Thyme cherry tomatoes, blanched asparagus, dried cranberries, toasted pistachios

HANDHELDS

We proudly source our sandwich bread daily from Old School Bakery, lettuce from B&W Growers and tomatoes from L&M Farms.

THE GRILLE BURGER 16
prime steak beef blend burger, l-t-o, house pickles, challah bun, french fries

FRESH FISH SANDWICH 18
blackened or grilled, tomato, arugula, key lime tartar, whole wheat bun, french fries

FRESH GROUND TURKEY BURGER 15
spicy mustard mayo, l-t-o, pickle, whole wheat bun, sweet potato fries

MAX'S VEGGIE 'BLT' BURGER **V** 15
grilled eggplant-quinoa patty, maple beet 'bacon,' l-t-o, guacamole, Max's vegan mayo, whole wheat bun, zucchini fries

CAPRESE CHICKEN MELT 16
tomato, arugula, balsamic onions, house mozzarella, pesto mayo, kettle chips

SANDWICH ADD ON:
jack, cheddar, mozzarella, blue, swiss, american, mushrooms 1 ea
fried egg, avocado, applewood bacon 2 ea
sauteed onions (no charge)

EXECUTIVE CHEF: HECTOR CINTRON

WIFI @Max's Grille Free Wifi

GF Gluten Free **V** Vegetarian

MAX'S LUNCH BOX

\$13 items include choice of cup of soup, caesar or house salad, or kettle chips

1/2 FREE RANGE TURKEY 13
multi-grain, B&W Growers lettuce, L&M Farms tomato, chipotle aioli

1/2 SALMON QUESADILLA 13
flour tortilla, blackened, spinach, scallions, goat cheese, jack, poblano crema, pico, corn guacamole

3 EGG OMELETTE 13
scallion, L&M Farms tomato, cheddar cheese

SOUP & SALAD 11
choice of tomato bisque or soup of the day, with caesar or house salad

1/2 AHI TUNA SALAD SANDWICH 13
multi-grain bread, B&W Growers arugula, shaved red onion

1/2 CHICKEN SALAD SANDWICH 13
multi-grain bread, B&W Growers butter lettuce, L&M Farms tomato

CLASSICS

CHICKEN PARMESAN 25
three-cheese blend, san marzano tomato sauce, pasta primavera, sundried tomatoes, spinach

WOOD-ROASTED SIXTY SOUTH SALMON 21
jasmine rice, vegetable stir fry, maple ginger glaze

CENTER CUT FILET **GF** 41
sea salted fingerling potatoes, sauteed spinach, cipollini onions, Monterrey Farms mushrooms, maytag blue cheese butter, red wine reduction

ZOODLES & "MEATBALLS" **V** **GF** 25
eggplant-quinoa "meatballs," zoodles, olives, artichokes, feta, B&W Growers arugula, pickled tomato sauce

CRAB CAKES 39
edamame & corn succotash, roasted zucchini, crispy pepitas, avocado crema, red chili vinegar sauce, arugula-pickled onion salad

MAX'S RADIATORE PASTA 25
fusilli, balsamic broth, chicken, broccoli, goat cheese, pine nuts, sundried tomatoes

FLATBREADS

MARGHERITA PIZZETTE **V** 12
san marzano tomato sauce, housemade mozzarella, fresh torn basil, housemade flatbread

WILD MUSHROOM FLATBREAD **V** 16
roasted garlic aioli, fontina & goat cheese, mushroom ragout, melted leeks, truffle oil, housemade flatbread

CHICKEN & PESTO FLATBREAD 14
diced chicken breast, basil pesto, vito's ricotta, roasted peppers, pine nuts, san marzano tomato sauce

02/08/19