

## APPETIZERS

**Max's Bread Plate**~ house baked rosemary bread with balsamic-olive oil, fresh herb slurry, shaved asiago ...\$2.95

**Pancetta Wrapped Scallops**~ with sun dried tomato pesto, over papadam chips with roasted garlic-Limoncello cream ...\$7.95

**Crispy Calamari**~ with green olive pesto, cherry pepper aioli. ...\$6.95

**Thai Crab & Shrimp Cakes**~ with Asian greens, sweet ginger-palm sugar dipping sauce ...\$8.95

**Lemongrass Beef**~ spicy sliced beef tender with lemongrass, ginger, kaffir lime sauce, bean sprouts, fresh tomato-cucumber salad, sticky rice ...\$7.95

**Peanut Crust Chicken Satay**~ with red coconut curry sauce, cool Asian slaw ...\$6.95

**Baked Stuffed Prawns**~ giant jumbo in shell prawns with spicy Creole crab and andouille filling, smoked chili remoulade ...\$9.95

**Max's Ceviche**~ with shrimp, scallops, calamari, smoked chilies, tortilla crispy basket, fresh lime, coconut, cilantro ...\$7.95

**Tuna Tataki**~ seared Sushi grade ruby red tuna served ultra rare, Szechuan pepper crust with lime, tamari, spicy cucumber salad ...\$9.95

**Shrimp Shu-Mai Dumpling**- shrimp & pork with scallions, ginger, sweet chilies, in open face dumpling with strange flavor dipping sauce ...\$7.95

## SOUP

*Daily Selection*

## SALADS

**Maximillians' House Salad**~ chopped red leaf, Romaine, carrots, tomato, cucumbers, red onion ...\$4.95

**Max's Original Grilled Caesar**~ shaved parmesan, croutons, Roasted garlic Caesar dressing and yes, we grill the lettuce ...\$6.95

**Grilled Peach & Maytag Blue Cheese Salad**~ with mixed field greens, sugar & spice crust walnuts, mesclun greens, walnut-sherry vinaigrette ...\$6.95

**Warm Hazelnut Crusted Goat Cheese Salad**~ mixed greens, Granny Smith apples, sugar cured onions, grilled basil crostini, candied lemon vinaigrette ...\$6.95

## MAIN PLATE SALADS

**Oak Grilled Beef Tender Loin Skewers**- with crispy onions, bacon, guacamole, tomatoes, grilled romaine, blue cheese, red chili pesto vinaigrette ...\$17.95

**Grilled Mahi Greek Salad**- grilled Mahi filet with olives, onions, tomato, cucumber, feta, and lemon-oregano vinaigrette ...\$16.95

## ENTREES

**Pollo Tacchini**- seared chicken breast with prosciutto and spinach, rosemary, fontina, over artichoke ravioli with lemon-gorgonzola cream ...\$17.95

**Crispy Apricot-Almond Duck**- slow roasted 1/2 duck with ginger-cumin-apricot glaze, fresh mint cous-cous, pan-smoke duck sauce with allspice and orange, almond brickle ...\$21.95

**Sun Dried Cherry - Pistachio Stuffed Pork Tenderloin**- wrapped with pancetta, ginger-sweet potato flan, port-fig reduction ...\$20.95

**Pan Roast of Shrimp-Scallops-Mahi**- smoked tomato Creole shellfish sauce, baby shrimp, poblano chilies, roasted yellow corn, jalapeno custard spoon bread ...\$21.95

**Asian Creole Grouper**- Balsamic-ginger-wild mushroom sauce, Thai basil, bok choy, roasted garlic, sesame polenta ...\$25.95

**Macadamia Nut Crust Salmon**- with yellow curry coconut sauce, ginger, kaffir lime, sriracha, pretty plants, shu-mai shrimp & pork dumplings ...\$21.95

**Voodoo Tuna**~ peppercorn crust with spicy ginger-cumin-garlic shellfish sauce, shrimp, chilies, cilantro and Mahogany fire noodles ...\$22.95

**Korean BBQ Beef**- marinated with sweet ginger and chilies, grilled tender sirloin with mint, basil and Asian greens, sticky rice, ginger-orange sauce, roasted peanuts ...\$25.95

**Espresso-Rub Ribeye**- oak grill smoke with spice crust, chipotle-shrimp risotto, crispy zucchini, ancho chili "two-day" demi sauce ...\$28.95

**Pasta from Hell**~ Chef's daily selection ...\$21.95

## SIDES

Garlic Spinach \$4.95 Mashed Potatoes \$4.95  
Sweet Potato Flan \$6.95 Artichoke & Grilled Vegetable Ravioli \$4.95

Please Report All Food Allergies to Your Server