

MAXIMILLIANS

~~APPETIZERS~~

6/27/98

- SHRIMP-PORK PAN SEARED DUMPLINGS:** with spicy coconut curry-chili sauce, Asian basil.....4.95
- PIZZETTE:** andouille sausage, red chili pesto, black olives, herbed goat cheese, mozzarella, red onion, spinach (for two).....7.95
- PAN FRIED CALAMARI:** basil-caper marinara, baked crostini.....5.95
- SMOKED CHICKEN QUESADILLAS:** red chili cream, tomatillo salsa, black bean mash, cilantro.....5.95
- SALAD CAPRESE:** fresh mozzarella, basil, local vine ripened tomatoes, roasted red peppers, extra virgin olive oil.....5.95
- MAXS CRAB CAKES:** with roasted corn, almonds, ~~roasted~~ red pepper relish.....6.95
- GRILLED CHICKEN SATAY SKEWERS:** with coconut curry sauce yellow rice cake.....4.95

~PASTAS~

All pastas are served with Max's rosemary herbed bread with virgin olive oil and aged balsamic vinegar

- SHRIMP-SALMON PORTOFINO:** dijon- dill-caper light cream, spinach, roma tomatoes, maxs smoked salmon ravioli, lemon.....16.95
- *CORN CRUST CATFISH GUMBO:** spicy shellfish sautee with andouille sausage, garlic, smoked jalopenos, shrimp, over cous-cous.....16.95
- POLLO RUSTICA:** smoked chicken with walnut marsala cream, rigatoni pasta, fresh mozzarella, spinach, crimini mushrooms.....12.95
- VEGETARIAN LASAGNA:** layered seasoned eggplant, fresh spinach, three cheeses, with Gayle's marinara sauce.....12.95

~~ENTREES~~

All entrees are served with a tossed salad, Max's rosemary herbed bread with virgin olive oil and aged balsamic vinegar; Caesar salad add \$2.00

- JAMAICAN CALLALOO:** clams, mussels, shrimp, scallops, mahi, spicy yellow curry, wine, creole sausage, chilies, black beans and rice.....19.95

WOOD SMOKED DRY AGED BEEF TENDERLOIN:

lemon-gorgonzola cream, wild mushrooms, sun-dried tomatoes, fresh rosemary, garlic, over sweet potato ravioli.....21.95

***SESAME ORANGE SWORDFISH:** sesame ginger-shiitake sautee, scallions,tamari, chilies, mahogany fire noodles,wasabi.....17.95

PARMESAN CRUSTED MAHI: fresh plum tomato,balsmic roasted garlic sautee, basil angel hair, pine nuts.....17.95

GRILLED SCALLOPS-SHRIMP: spicy coconut curry peanut sauce, chilies ,shiitakes, almonds, asian basil, jasmin rice.....17.95

****CHEF'S TUNA FROM HELL:** mesquite grilled, smoked chili-lime sautee, cilantro, black beans, shrimp ravioli.....16.95

GRILLED TUSCAN STYLE SALMON: wood fired over white wine-garlic scampi sauce with baby shrimp,roasted pepper ravioli.....16.95

PAELLA (FOR TWO).....37.95

All Our Menu Items Are Made To Order

~Please Allow Ample Cook Times~

18% GRATUITY ADDED TO PARTIES OF FIVE OR MORE

SORRY, NO SPLIT ENTREES

To Ensure High Quality & High Standards: DISHES MAY NOT ARRIVE SIMULTANEOUSLY

ALL FOOD ALLERGIES OR SENSITIVITIES MAY OR MAY NOT BE ACCOMODATED

~~~~~HEAT INDEX~~~~~

\*DISTINCT CHILI PRESENCE    \*\* SPICY CHILI PRESENCE

\*\*\*PRONOUNCED CHILI BURN WITH HEAD SWEATS    \*\*\*\*SEARING HEAT WITH

DILATION OF PUPILS, A SCREAM, FOLLOWED BY A LIGHT NAP

chef/owners: Michael and Gayle Schiffer

chef .....Rodger Dragan.