



MAXIMILLIANS

~~APPETIZERS~~

7/30/98

- MAX'S BREAD PLATE:** Maximillians rosemary herbed bread baked with olive oil, mozzarella, cracked black pepper, fresh basil, balsamic vinegar.....2.95
- SHRIMP-PORK PAN SEARED DUMPLINGS:** with spicy coconut curry-chili sauce, Asian basil.....5.95
- PIZZETTE:** andouille sausage, red chili pesto, black olives, herbed goat cheese, mozzarella, red onion, spinach (for two).....7.95
- PIZZETTE:** baby shrimp, fresh basil pesto, roasted peppers, asiago, mozzarella (for two).....8.95
- 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, local vine ripened tomatoes, roasted red peppers, extra virgin olive oil, basil pesto.....5.95
- GRILLED CHICKEN SATAY SKEWERS:** with peanut curry sauce yellow rice cake.....4.95
- THE MAX CRAB CAKE:** with roasted corn, almonds, cilantro, tomatillo salsa, chipotle cream.....6.95

~PASTAS~

- SHRIMP-SALMON PORTOFINO:** dijon- dill-caper light cream, spinach, roma tomatoes, Max's smoked salmon ravioli.....16.95
- *CORN CRUST CATFISH GUMBO:** spicy shellfish sautee with andouille sausage, garlic, roasted corn, black beans, shrimp, over cous-cous..13.95
- 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.....10.95
- LINGUINI AL PESTO:** fresh basil pesto with parmesan, lemon, olive oil, tossed with linguini, fresh mozz, roasted peppers....9.95w/chicken.....11.95
- POLLO ARMONDO:** chicken baked with rigatoni, mushrooms, rosemary, lemon cream, parmigian, prosciutto, mozzarella.....12.95



~~ENTREES~~

All entrees are served with a tossed salad; Caesar salad add \$2.00

WOOD SMOKED DRY AGED BEEF TENDERLOIN:

balsamic-wild mushroom-cabernet sauce, sun-dried tomatoes, fresh rosemary, garlic, over sweet potato ravioli.....21.95

VITELLO KATERINA: pan seared veal medallions with fresh cilantro tasso ham, spinach, asiago, cumin-butter broth, black bean ravioli.....16.95

***GRILLED SCALLOPS & SHRIMP:** spicy coconut curry peanut sauce, chilies, shiitakes, almonds, asian basil, jasmine rice.....17.95

TUSCAN STYLE SALMON: stuffed with sun dried tomatoes, aged provolone, pine nuts, spinach, over white wine-garlic scampi sauce with baby shrimp, roasted pepper ravioli.....16.95

POTATO CRUST MAHI: with shiitake-madeira sauce, cracked black pepper, sun-dried tomatoes, capers, fresh rosemary, Max's giant spinach-smoked almond-potato ravioli.....17.95

****SPICY-FROM-HELL GRILLED PEPPERCORN**

SHRIMP: green coconut-Thai-curry with lemon grass, chilies, Asian basil, peanuts, noodles, mussels.....17.95



PAELLA (FOR TWO).....36.95

All Our Menu Items Are Made To Order

~Please Allow Ample Cook Times~

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

ALL FOOD ALLERGIES OR SENSITIVITIES MAY OR MAY NOT BE ACCOMODATED

* all food ingredients may not be listed: please check with your server*

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

18% GRATUITY ADDED TO PARTIES OF FIVE OR MORE

chef/owners: Michael and Gayle Schiffer

chef.....Rodger Dragan

She's 30 and this trick is really dirty!

