

restaurant

Max

SOUPS

Thai Sweet Potato Soup cup 4 / bowl 6

Wild Rice Soup with Roasted Chicken cup 5 / bowl 7

French Onion Soup 7

SALADS

Mixed Greens 6

grape tomatoes, toasted pumpkin seeds,
light balsamic ice wine vinaigrette

Roasted Beet 8

herb salad, goat cheese,
candied pecans, hazelnut vinaigrette

Spinach 7

smoked chicken, feta cheese,
hard boiled egg,
whole grain mustard vinaigrette

Caesar 7

hearts of baby romaine,
garlic croutons

with chicken 12 **calamari** 13 **shrimp** 14
scallops 16 **salmon** 15

Chopped 12

thick-cut bacon, amablu cheese,
chicken, pasta rings, scallions,
tomato, buttermilk dressing

Grilled Shrimp 15

arugula, jicama, pico de gallo,
cilantro, avocado, lime vinaigrette

Max Cobb 13

pesto chicken, thick-cut bacon,
avocado, tomato, amablu cheese,
egg, citrus yogurt dressing

GRILLED FLATBREADS

Chicken 12

roasted vegetables,
caramelized onions, olive oil, garlic,
hoisin honey soy sauce

Garden 11

artichokes, tomatoes,
green olives, parmesan,
basil, balsamic vinegar

Italian Sausage 10

sweet peppers, scallions

Sun Dried Tomato 13

caramelized onions, fresh mozzarella

OPEN FACE SANDWICHES

Chicken Breast 12

grilled or fried, sautéed vegetables,
spinach artichoke spread, focaccia

Carolina Pork 11

slow smoked, mustard bbq, slaw

Crab Melt 15

pepper jack, sharp cheddar,
tomato, english muffin

Chicken Cashew 12

curry chicken salad,
roasted cashews, croissant

Grilled Vegetable 10

cheddar, swiss, mozzarella, bell peppers,
zucchini, avocado, red onion, pickle,
green leaf lettuce, focaccia

SANDWICHES

choice of truffle fries,
fresh fruit or mixed greens salad

Max Burger 12

provolone, mushrooms,
avocado, thick-cut bacon,
caramelized onions, potato bun

Grilled Cheese 9

three cheeses, thick-cut bacon,
sourdough

Walleye 13

beer batter, caper tartar sauce,
french baguette

BLT 11

thick-cut bacon, mixed greens,
tomato, peasant bread

Oven Roasted Chicken 12

brie, chipotle dressing,
shredded lettuce, sourdough

Turkey Club 10

pancetta, cucumber, tomato,
radish sprouts, pesto aioli, peasant bread

Reuben 12

corned beef, sauerkraut,
thousand island, marble rye

Tenderloin 14

bbq onions, three cheeses,
mini potato buns

Bacon Cheddar Burger 13

lettuce, tomato, onion,
potato bun

ENTRÉES

Fish of the Day

Market Price

Shrimp 15

angel hair, seasonal vegetables,
olive oil, garlic

Scallops 18

braised swiss chard, bacon,
caramelized onions, butternut squash,
meyer lemon, brown butter

Cod 19

manila clams, celery root,
fingerling potato, bacon, fennel

Salmon 17

turnip, granny smith apple,
fingerling potato, black truffle emulsion

Sea Bass 21

miso sake marinade, broccolini,
smashed parsnips

Tuna 19

giant white beans, smoked ham,
poached leeks and tomato confit

Filet Mignon 22

herb risotto

Chicken 15

garlic smashed potatoes, green beans,
lemon thyme chicken jus

Rabbit 16

tagliatelle pasta, wild mushrooms, shallot,
truffle oil, garlic, assorted herbs

Risotto 13

black truffle, artichokes,
arugula, mascarpone

with Chicken 16

Please inquire for vegetarian or vegan options.

SIDES

Asparagus 5

Garlic Smashed Potatoes 4

Green Beans 3

Herb Risotto 5

Broccolini 3

Truffle Fries 4

DESSERT

chef's personal presentation
individual servings of dessert 2.5

Butterscotch Oatmeal Cookie
Macadamia Nut Pie
Chocolate Peanut Butter Whopper Cake
Orange Sherbet Cake
Lemon Lavender Pie
Raspberry Limoncello Mousse
Tiramisu
Double Chocolate Cake
Chef's Creation

Banana Cream Pie 6

Crème Brûlée 5

Molten Chocolate Cake 6

Bread Pudding 5

Ice Cream Sundae 5

Sorbet 5

BEVERAGES

Panna 500ml 4

Panna liter 6

Pellegrino 500ml 4

Pellegrino liter 6

Iced Tea 3

Lemonade 3

SPECIALTY DRINKS

non-alcoholic versions of
our progressive signature cocktails

Healdsburg Homage 6

thai basil, galangal simple syrup, lime juice,
seltzer water

Gatsby's Daisy 6

lavender simple syrup, tarragon, cranberries

North Point 6

mint, blood orange, sweet & sour, tonic water

Mississippi Molotov 6

serrano chiles, orange, lemon, strawberries,
sweet & sour, seltzer water

Humphrey's Tea 6

ginger simple syrup, rosemary, sweet & sour,
seltzer water

East of Oregon 6

pineapple juice, sage, raspberries,
cardamom simple syrup, seltzer water

Happy Hour

Monday - Saturday, 4-6pm

1/2 Price

Opulent Vodka Martinis & Cosmos
Select Specialty Drink
Select Wine by the Glass
Domestic Draught Beer
Flatbread
Select Appetizer of the Day

Complimentary Valet Parking after 4pm

Lunch	M-F	11a
Dinner	M-Sa	5:30p
Bar	M-F	11a
	Sa	4p

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