

STARTERS of all Shapes and Sizes

Coconut Chicken Skewers 8.95

Marinated chicken breast satay skewers with a baked coconut crust, served with a lemongrass coconut curry dipping sauce.

Fried Calamari 9.75 With classic cocktail sauce and basil aioli

Shrimp Cocktail 9.75 A south of the border version with all the great flavors of a great Cevich, finished with crisp tortilla chips.

Sweet Potato Fries 7.25 served with our apricot and mustard dipping sauce

Artichoke Fritters 6.00 shareable 11.50
delicious batter of artichokes, garlic and scallions served with scallion dipping sauce

Hawaiian Poke Salad 11.50
(Pronounced PO-Kee). A traditional Raw Ahi tuna salad, marinated in sesame oil, soy sauce with fine chopped red onions, cilantro and toasted sesame seeds served deconstructed with pickled cucumbers, marinated seaweed and crisp won ton chips.

Fall Caprese Salad 8.95
Roasted Roma Tomatoes with melted fresh mozzarella, basil oil, capers & balsamic syrup

Red Curry Mussels 10.95
¾ pound black mussels sautéed in a rich red curry sauce.
Hints of lemongrass, chilis, onions and peppers.

Soup of the Day. We offer two soups daily we try to offer at least one vegetarian
Clam Chowder Friday
Cup 3.50 Bowl 5.50 bottomless bowl 8.25
Endless Salad and soup combination 8.75

SIGNATURE SALADS

Mediterranean Tostada 12.50
Thin crust garlic cheese pizza wedges topped with chopped romaine lettuce and salami, artichoke, olives, peppers, tomatoes, red onion, feta cheese and balsamic vinaigrette

The Wedge Salad 7.50 (great as a starter sharable)
Featuring crisp Iceburg lettuce, Buttermilk scallion dressing, crumbled bleu cheese, bacon, crumbled egg, tomato and celery Top with grilled Sirloin Steak or Chicken breast \$4.00 or Avocado \$1.50

Signature Caesar Salad chopped with entrée 3.50
Hearts of romaine, garlic croutons and shaved parmesan with Caesar dressing with chicken 11.50 with Grilled or blackened Salmon or shrimp 16.50

Seasonal Spinach & Fresh fruit Salad 6.50 (great as a starter sharable)
Local baby lettuce blend bleu cheese, caramelized red onions, raisins, walnuts and a seasonal fresh fruit (pomogranites) with mustard & thyme Vinaigrette.
10.00 with chicken 14.00

Fall Fusion Salad 13.00 (great as a starter sharable)
A blend of East meets West, starting with a medley of oven roasted fall vegetables topped with local arugula and tat soy greens in an apricot, soy dressing finished with shaved manchego cheese.

Starter Salads
The Market Salad with entrée 3.50, ala carte 5.50
Mixed greens with seasonal accompaniment served with buttermilk scallion or Dijon mustard thyme vinaigrette
Caesar Salad chopped with entrée 3.50
Hearts of romaine, garlic croutons and shaved parmesan with Caesar dressing

FALL 2013 SEASONAL FEATURES

Add a soup or starter salad for just 3.50

Chicken Marsala 16.00

Sauteed chicken breast with our marsala mushroom and olive tomato sauce served with baked five cheese pasta.

Avocado Chicken 16.00

Marinated chicken breast topped with our Avocado & roasted garlic cream sauce, served with herb brown rice or garlic mashed potatoes and seasonal vegetables

Braised Pork Shoulder 18.00

Lightly smoked then braised in rich stock. Served with our oven roasted fall vegetables and finished with an apple cider gastric.

Grilled Farm Raised Atlantic Salmon 18.00

Grilled or Blackened over oak coals, Served with our garlic mashed potatoes and a quick braised fall greens finished with a sundried tomato pesto.

ROTISSERIE & GRILL SPECIALS

Add a soup or starter salad 3.50

New York Steak 25.00

*A 12 ounce cut Smothered in Sauteed fresh mushrooms.
Served with garlic mashed potatoes or shoe string fries..*

Grilled Lamb Sirloin \$23.50

Marinated in olive oil, rosemary and garlic served with asparagus spears, balsamic syrup and roasted summer vegetable medley

Mixed Grill Platter 44.00

*Marinated Chicken breast, Sirloin Steak, lamb sirloin, and four garlic shrimp
Served with shoe string fries, garlic mashed potatoes or herb brown rice.*

Drunken Chicken 17.00

*Red Wine marinated & Rotisserie Roasted to tender perfection.
Served with garlic mashed potatoes or oven roasted fall vegetable medley,
finished with a cianti reduction*

BURGERS

HALF POUND, GRILLED OVER OAK COALS. Accompaniments include your choice of French fries or tossed green salad. (can be substituted with a 6 oz charbroiled chicken breast)

Green Chili Burger 12.95

*Topped with a fire roasted green chili, Sharp Cheddar cheese and Chipotle Aioli. Served with lettuce, tomato and sliced red onions served on a **MAX'S CLASSIC BUN***

Bruschetta Burger 12.95

*Sliced fresh tomatoes, melted fresh mozzarella cheese and a generous sprinkling of fresh basil with fresh Basil Aioli and crisp lettuce served on a **MAX'S CLASSIC BUN***

The Frenchie 12.95

*Crisp fried angel hair onion rings, bleu cheese with Dijon Aioli and crisp lettuce leaves served on a **MAX'S CLASSIC BUN***

The Big Valley 14.00

*Sharp cheddar, Hardwood smoked bacon, house made smokey thousand island dressing, lettuce, tomato and red onion served on a **MAX'S CLASSIC BUN**
(add avocado 1.50)*

PASTA, PIZZA & SAUTEE Add a starter soup or salad 3.50

Five Cheese Alfredo Al Forno

15.50

A classic with a big twist. Orecchiette (small ears) pasta with a creamy sauce of parmesan, asiago, provolone, cheddar and romano cheese sauce with a pinch of fresh thyme and garlic. With Your choice of the following add on's: Rotisserie Chicken, Crumbled Italian Sausage, House made Meatballs or Broccoli. Topped with toasted bread crumbs and baked to perfection.

Spaghetti Pomodoro *Half size 10.75 Full 15.50*
Diced fresh tomatoes, garlic, olive oil and basil sautéed and tossed with thin spaghetti pasta topped with your choice of grilled chicken breast, grilled asparagus spears or Three mushroom sautee.

Spaghetti and Meatballs (two, three or four) *10.00, 13.00, 16.00*
Rich and bold seasoned all beef four ounce meatballs served with our house made marinara sauce.

Spinach, Mushroom and Bacon *Half size 10.00 Full 15.00*
A sautee of applewood smoked bacon, fresh mushrooms and fresh spinach with a touch of wine, garlic and cream sauce tossed with fettuccine pasta.

Seafood Fettuccine (My version of Cioppino- I guarantee you'll love it) **26.00**
Split lobster tail, clams, mussels, shrimp, salmon in rich tomato broth or garlic cream sauce.

Garlic Shrimp Spaghetti *Half size 11.75 Full 17.50*
shrimp sautéed in garlic and wine served on top of Spaghetti pasta tossed with basil, pesto, parmesan cheese and pinenuts.

PIZZA

(All our pizzas are hand formed to approximately 9 inches in diameter)
Your choice of Whole Wheat Crusts, Traditional and Gluten Free (Udi's Gluten Free)

Barbecue Rotisserie Chicken **12.00**
with barbecue sauce, roasted peppers, red onions, five cheese and cilantro

Margherita **11.00**
Fresh tomato, basil, garlic and fresh mozzarella

Goat Cheese & Roast Lamb **14.00**
Crumbled roast lamb, creamy goat cheese, roasted sweet red peppers, basil pesto sauce

The Home Grown **13.00**
Grilled vegetable medley plus spinach, mushrooms and sliced tomatoes

KID'S MENU

5.75 add a small beverage 1.00

Rotisserie Quarter Chicken

Entrée served with seasonal vegetable and choice of mashed potatoes, pasta or French fries.

Kids Burger

all beef burger with lettuce, tomato and onion served with choice of side: French fries or green salad

Mini Cheese or Pepperoni Pizza. Macaroni and Cheese

Meatball (all beef) and spaghetti marinara

SIDE ORDERS

Brown Rice	3.50	Summer Vegetable Medley	3.50
California Grilled Vegetables	3.50	Garlic Mashed Potatoes	3.50
Grilled Asparagus	4.50	Sweet Potato Fries	4.50

BEVERAGES

Small Mineral Water 2.50

Fruit Juice 2.95

Bottomless Soft Drink 2.95

Mr. Pibb, Sprite.

Iced Tea 2.95

Coffee 2.75

Large Mineral Water 4.50

Milk (regular or lowfat) 2.50

Coca Cola, Diet Coke, Cherry Coke, Barq’s Root Beer,

Assorted Hot Tea 2.50

Italian Soda 2.75(no free refills)

ESPRESSO

Espresso 2.00

Cafe Latte 3.15

Cappuccino 2.99

Cafe Mocha 3.59

doubles add .69

DESSERTS (7.00)

PUMPKIN CRÈME BRULEE

A VERY MERRY PUMPKIN TO YOU, DELICATELY SPICED PUMPKIN CUSTARD WITH A BRULEE’D SUGAR CRUST

MOLTEN CHOCOLATE LAVA CAKE

SERVED WITH WALNUT TOFFEE CRUMBLE AND FRESH VANILLA WHIPPED CREAM

CHOCOLATE BROWNIE SUNDAE

HOUSE BAKED CHOCOLATE CHIP BROWNIES WITH VANILLA ICE CREAM, SALTED CARAMEL, HOT FUDGE AND WHIPPED CREAM GARNISHED WITH A CHERRY!

RICCOTA CHEESECAKE

A DELICATE BLEND OF MARSCAPONE, CREAM CHEESE AND MEXICAN VANILLA. WE HAVE TWO DISTINCT SAUCES THAT CAN PAIR WITH THE CAKE. CHOICE OF STRAWBERRY SAUCE OR CARAMEL CINNAMON APPLES

APPLE STRUDEL

FLAKEY PUFF PASTRY ROLLED WITH AN SPICED APPLE RAISIN FILLING FINISHED WITH A DUSTING OF POWDERED SUGAR AND A SCOOP OF VANILLA ICE CREAM.