

# Max New York Valentine's Day Menu

## Appetizers

### **Jumbo Shrimp Cocktail     \$16.95**

Served with classic tangy cocktail sauce and fresh lemon wedges

### **Fried Calamari, Shrimp & Scallops     \$15.00**

Served with organic mixed greens, spicy tomato sauce

### **Smoked Salmon     \$13.95**

Served with seaweed, fresh dill cream

### **Maine Lobster & Blue Crab Cakes     \$16.00**

Chipotle remoulade & tarragon aioli

### **Fresh Oysters on The Half Shell     \$13.00**

Spicy cocktail sauce or mignonette sauce

### **Seared Ahi Tuna     \$16.95**

Seared ahi with pepper corn crust, served with Asian sprout

### **Fois Gras Terrine     \$23.00**

## Salads

### **Caesar Salad     \$9.00**

Hearts of romaine, shaved reggiano, herb croutons  
~ Please request anchovies

### **Mix Greens Salad     \$9.95**

Pears, gorgonzola & walnut vinaigrette

### **Carpaccio Arugula Salad     \$14.00**

Beef carpaccio topped with arugula salad

### **Sliced Tomatoes and Onion Salad     \$10.00**

Served with gorgonzola cheese, olive oil and vinaigrette

### **Max Shrimp Salad     \$15.00**

Baby lettuce topped with bay shrimps, mushrooms, red onion,  
tear drop tomatoes, walnuts and blue cheese vinaigrette.

## **Soups**

**Creamy Lobster Bisque**     **\$10.00**  
Garnished with lobster meat pieces

## **Steaks & Chops**

We serve prime aged beef

**Filet Mignon - 10 oz. \$33.00**

**New York Sirloin Strip Steak 16 oz.     \$38.95**  
Served with gorgonzola cream & port-wine reduction sauce

**Pork Loin Chop     \$27.95**  
Served with herbs, green apple chipotle sauce

**24 oz. Bone-In Rib Eye     \$37.95**  
Served with rosemary sauce

**Rack of Lamb Dijonnaise     \$32.95**  
Served with lamb jus

**Oven-Roasted Free Range Chicken Breast     \$26.00**  
Served with sautéed spinach, mashed potatoes and lemon sauce

## **Side Dishes**

**Loaded Baked Potato     \$6.00**

**MAX Fries     \$6.00**

**Onion String Haystack     \$6.00**

**Sautéed Spinach     \$7.00**

**Sautéed Wild Mushrooms     \$7.00**

**Grilled Asparagus     \$8.00**

**Garlic Mashed Potatoes     \$7.00**

**Lobster Mashed Potatoes     \$14.00**

## **Pastas**

**Sappron Risotto with Rock Shrimp & Fresh Arugula** **\$25.95**

Arborio rice, shallots, porcini mushrooms, parsley,  
parmesan cheese and truffle oil essence

**Dungeness Crab Pasta** **\$34.95**

Fettuccine pasta tossed with tender chunks of sweet dungeness crab  
fresh herbs & roasted tomato cream sauce

**Veal Ravioli** **\$26.00**

Ravioli stuffed with veal, served with a porcini mushroom sauce

## **Fish & Seafood**

**Northern Halibut** **\$30.00**

Served with grilled asparagus and champagne risotto and mango & papaya radish

**Ahi Tuna** **\$31.00**

Seared ahi tuna

**Seared Honey Dijon Salmon** **\$28.00**

Dijon mustard glaze, fresh sautéed spinach

## **Max Specialities**

Served with Sautéed Vegetables and mashed potatoes

**Whole Maine Lobster** **MP**

**King Crab Legs** **MP**

**“Classic” Surf and Turf** **MP**

Filet mignon & lobster tail

## **Dessert**

**Max NY Canoli      \$10.00**

Stuffed with ricotta cheese and pistachio

**Tiramisu      \$10.00**

Lady fingers, dipped in espresso coffee and italian liquor, laced with mascarpone cheese and dusted with coco

**White Chocolate Creme Brulee      \$10.00**

With fresh fruits

**Chocolate Mousse Cake      \$10.00**

With fresh strawberries

**Fudge Brownies      \$10.00**

Served with caramel gelato

**Trio of Sorbetto      \$10.00**

**New York Cheesecake and Seasonal Berries      \$12.00**