

MAX 410

where steak, seafood and the rivers meet



STARTERS

BACON WRAPPED JUMBO SHRIMP AND SEA SCALLOPS

with horseradish and cocktail sauce 19

SHRIMP COCKTAIL

with house made cocktail sauce 15

BLACK AND BLEU BRUSCHETTA

shaved steak, caramelized onions, bleu cheese crumbles and balsamic reduction 17

FRIED CALAMARI

tossed with banana peppers and served with thai chili 16

SEARED SCALLOPS AND SHRIMP

with braised leeks, roasted garlic cream sauce, bacon lardon 17

CRAB CAKE

jicama and apple salad, dill lemon creme fraiche 17

BRAISED PORK BELLY

roasted root vegetables, parsnip puree, fried leek tops, plum sauce 15

DUCK CONFIT

seared polenta cake, goat cheese mousse, sweet merlot glaze, pink peppercorn 16

SOUP & SALADS

VEGETABLE BEEF BARLEY

cup 4 bowl 7

FRENCH ONION

6

HOUSE / CAESAR SALAD

small 6 large 10

WEDGE SALAD

iceberg wedge, diced tomato, red onion, crumbled bacon, bleu cheese, balsamic reduction 8

STEAK SALAD

mesculin mix, cauliflower, butternut squash, chopped potato, leek tops, fried egg, herb vinaigrette 24

ROASTED VEGETABLE SALAD

mesculin mix, roasted root vegetables, pistachio nibs, fried goat cheese croquette, sherry vinaigrette, balsamic glaze 16

SEARED CHICKEN SALAD

chopped greens, jicama, apple, dried cranberry, candied pecans, lemon fennel vinaigrette 18

SANDWICHES

choice of macaroni salad or cole slaw
substitute french fries for \$1

THE VAN SCHAICK

shaved prime rib, sauteed onions and mushrooms, horseradish sauce and melted provolone 18

SHRIMP PO BOY

lime zested shrimp sauteed in a citrus infused olive oil served in a toasted hoagie roll with remoulade and mixed greens 13

CORNED BEEF REUBEN

with russian, saurkraut and swiss on grilled marble rye 15

PRIME RIB PATTY MELT

shaved prime rib, applewood smoked bacon, caramelized onions, russian dressing and swiss on grilled marble rye 17

CLUB SANDWICH

choice of roasted turkey, baked ham or house roast beef on white, wheat or rye with lettuce, tomato, bacon and mayo 13

CHICKEN CORDON BLEU

on a toasted brioche bun 14

SALMON BLT

on a toasted kaiser roll with dill aioli 19

SHORT RIB FRENCH DIP

with caramelized onions and swiss. Side au jus 16

BURGERS

served with french fries and a pickle

KOBE BURGER

8 oz burger with lettuce, tomato, onion and fries 14
add cheese \$1

MILLTOWN KOBE

8 oz burger with applewood smoked bacon, caramelized onions, BBQ sauce, cheddar cheese, lettuce, tomato and fries 15

BEYOND BURGER

plant based burger, lettuce, tomato and red onion.
Served with fries 14

STEAKS

Steaks served with potato and vegetable du jour

rare - cool red center, med rare - warm red center,
medium - warm pink center, med well - hot,
slightly pink center

FILET MIGNON

finished with baked brie and crispy onion straws over a
cabernet demi petit 27 ~ signature 34

DELMONICO

topped with sauteed onions and mushrooms with sweet
merlot glaze 33

NY STRIP

rosemary garlic pan basted over roasted garlic demi 29

HANGER STEAK

with gorgonzola cream and crispy fried onion straws 28

ACCOMPANIMENTS

Maine Lobster tail 20

Oscar 18

SEAFOOD

SEAFOOD NEWBURG

Maine lobster, sea scallops and shrimp in a creamy
Newburg sauce over fresh tagliatelle 30

SEAFOOD 410

butter poached lobster tail, with seared sea scallops and
shrimp finished with a lemon butter sauce with wild rice
and asparagus 32

LOBSTER AND CRAB STUFFED HADDOCK

finished with a lemon beurre blanc and served with wild
rice and fresh asparagus 29

PAN SEARED SEA SCALLOPS

with a brown butter sauce, wild rice and fresh seasonal
vegetables 29

HADDOCK FRANCAISE

with white wine lemon butter sauce, wild rice and fresh
asparagus half 18 dinner 27

WALNUT SALMON

walnut, rosemary crust, maple bourbon sauce, potato
and vegetable de jour 24

ENTREES

BRAISED SHORT RIB

with a garlic cabernet demi with potato and vegetable du
jour half 20 dinner 29

CHICKEN ALFREDO

Grilled chicken over penne pasta tossed in a bacon
alfredo half 17 dinner 23

AMBER'S CHICKEN

Grilled chicken, artichoke hearts, roasted red peppers
and fresh mozzarella with wild rice and fresh
asparagus half 17 dinner 23

SEARED DUCK

seared duck breast, roasted pistachio demi, parsnip
puree, braised leek, potato du jour 24

AUNT RENEE'S GNOCCHI

house made gnocchi, roasted garlic cream sauce,
caramelized onions, roasted butternut squash, walnuts
and sweet peas half 15 full 21

SHORT RIB RAGU

with mushroom, bacon lardon, sweet peas, ricotta and
parmesan over fresh tagliatelle 24

TAVERN FAVORITES

LIGHTLY DUSTED BONELESS WINGS

with bleu cheese, carrots and celery 12

STEAK FRITE

sliced sirloin steak, sherry shallot compound butter,
crispy onion straws, and fries 24

SHORT RIB FLATBREAD

caramelized onions, goat cheese, balsamic glaze 16

FISH 'N CHIPS

beer battered haddock with fries and tartar sauce 20

STEAK TIP HASH

potato, roasted butternut, caramelized onion, parsnip
puree, fried egg, red wine demi glaze 19

KIDS MENU

BURGER WITH FRIES 7

MAC AND CHEESE 5

PASTA WITH MARINARA OR ALFREDO 5/7

CHICKEN FINGERS WITH FRIES 7

GRILLED CHEESE WITH FRIES 6

FLATBREAD CHEESE PIZZA 7

