

MAX410



steak and seafood

APPETIZERS

Bacon Wrapped Jumbo Shrimp and Sea Scallops 14
with horseradish and cocktail sauce

Jumbo Shrimp Cocktail 13
with house made cocktail

Black and Bleu Bruschetta 12
shaved steak, caramelized onions, bleu cheese crumbles and balsamic reduction

Fried Calamari 12
tossed with banana peppers and served with thai chili

Crab and Lobster Fritters 14
with a sweet and spicy remoulade

Scallops Oscar 18
seared sea scallops with lump crab in a bearnaise sauce

Sweet Potato Hash 14
with brussels sprouts, caramelized onions and shaved prime rib

Lemony Brussels Sprouts 12
lemon, smoked bacon, parmesan crisp, crispy panko

KIDS MENU

Burger with fries 7
cheese \$1

Fried Shrimp with fries 10

Mac and Cheese 5

Pasta with marinara or alfredo 5/7

Chicken fingers with fries 7

Grilled cheese with fries 6

SANDWICHES

All sandwiches are served with choice of macaroni salad or cole slaw. Substitute house cut fries for \$1

The Van Schaick 14
shaved prime rib, sauteed onions and mushrooms, horseradish sauce and melted provolone

Shrimp Po Boy 12
lime zested shrimp sauteed in a citrus infused olive oil served in a toasted hoagie roll with remoulade and mixed greens

Southern Fried Chicken on a Biscuit 12
House battered with bacon and a honey tabasco drizzle. Served with lettuce on a cheddar biscuit

French Dip 13
au jus with swiss on a toasted hoagie roll

Corned Beef Reuben 12
with russian, saurkraut and swiss on grilled marble rye

Prime Rib BLT 12
shaved prime rib, applewood smoked bacon, lettuce, tomato and tiger sauce on a toasted kaiser roll

Club Sandwich 12
choice of roasted turkey, baked ham or house roast beef on white, wheat or rye with lettuce, tomato, bacon and mayo

Shrimp and Lobster Salad 14
on a butter toasted milano roll with a side of slaw

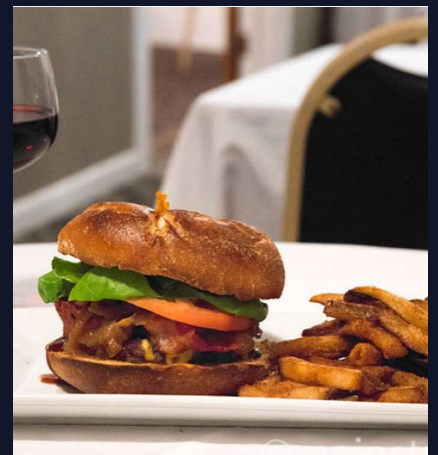
BURGERS

Kobe Burger 12
8 oz burger with lettuce, tomato, onion and house cut fries
add cheese \$1

Milltown Kobe 13
8 oz burger with applewood smoked bacon, caramelized onions, BBQ sauce, cheddar cheese, lettuce, tomato and house cut fries

Short Rib Sliders 12
braised short ribs with caramelized onions and swiss on brioche buns with house cut fries

Veggie Burger 11
house made with arugala, feta, tomato and red onion. Served with house cut fries



SOUPS + SALADS

Vegetable Beef Barley cup 4 bowl 7

French Onion 6

House / Caesar Salad small 6 large 10

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

Steak Salad 20
arugala, mixed greens, feta, beets, red onion, roasted sweet potato, sliced sirloin, roasted tomato vinaigrette

Seafood

Seafood 410

butter poached lobster tail, with seared sea scallops and shrimp finished with a lemon butter sauce with wild rice and asparagus 28

Lobster and Crab Stuffed Haddock

finished with a lemon beurre blanc and served with wild rice and fresh asparagus 24

Pan Seared Sea Scallops

with a brown butter sauce, wild rice and fresh seasonal vegetables 23

Lobster Mac and Cheese

lobster and shrimp in a creamy cheese sauce with buttery breadcrumbs 27

Haddock Francaise

with wild rice and fresh asparagus half 14 dinner 22

Maple Walnut Salmon

finished with a maple brown sugar glaze served over whipped potatoes with seasonal vegetable 21



TAVERN FARE

Wings 10

Boneless wings 9

Shrimp Scampi Flatbread 14

garlic butter sauce, diced tomato and mozzarella

Fish 'N Chips 16

beer battered haddock with house cut fries and tartar sauce

Steak Tips 18

in a burgundy mushroom sauce over mashed potato

WHITE WINE

	Glass	Bottle
Bex Riesling Nahe, Germany	7	24
Shades of Blue Riesling Mosel, Germany	7	24
Prophecy Sauvignon Blanc Marlborough, NZ	7	24
Raeburn Chardonnay Sonoma, CA	10	36
Clos Pegase Chardonnay Napa Valley, CA	12	44
Stags' Leap Chardonnay Napa Valley, CA		80
EOS Estate Pinot Grigio Santa Barbara, CA		30
Kentia Albarino Rias, Baixas, Spain	8	28

RED WINE

Natura Organic Pinot Noir Valparaiso, Chile	8	28
Antucura Malbec Mendoza, Argentina	9	32
Josh Cellars Cabernet Napa Valley, CA	9	32
Aquinas Cabernet Napa Valley, CA		42
Casas Patronales Cabernet Maule Valley, Chile	6	20
Chateau Le Fleur Amandiers St Emilion, France	11	40
Viberti Barolo Buon Padre Barolo, Italy		100
El Coto Crianza Imaz Reserva La Rioja, Spain	10	36
Carpineto Vino Nobile Tuscany, Italy		70

SWEET & SPARKLING

Pomelo Rose	6	20
Douglas Hill Moscato	6	20
Mionetto Prosecco Gold Label	9	32
J Roget Extra Dry Champagne		20

House Wines

Glass \$6

GALLO PINOT GRIGIO
ESTRELLA CHARDONNAY
CK MONDAVI MERLOT
BOLLA CABERNET
ESTRELLA WHITE ZINFANDEL

Steaks

Filet Mignon 6 ounce 21 ~ 9 ounce 28

finished with baked brie and crispy onion straws over a cabernet demi with whipped potatoes and fresh asparagus

Filet Tournedos Madeira 24

over garlic toast points with a mushroom madeira wine sauce

20 oz Porterhouse 29

16 oz Delmonico 28

14 oz Prime NY Strip 26

8 oz Prime Sirloin 20

Accompaniments

house steak sauce 2 chipotle compound butter 2 smoked bleu cheese sauce 3 au poivre 3 cabernet demi 3 Oscar 13 Lobster Tail 14



ENTREES

Braised Short Rib

with a garlic cabernet demi over whipped potatoes with fresh seasonal vegetables half 15 dinner 23

Chicken Alfredo

Grilled chicken over penne pasta tossed in a bacon alfredo half 13 dinner 20

Amber's Chicken

Grilled chicken, artichoke hearts, roasted red peppers and fresh mozzarella with wild rice and fresh asparagus half 14 dinner 18

Sweet Potato Gnocchi

with roasted butternut squash, tart cherries, arugala half 12 full 18

Pork Chop

12 ounce chop with a sour cherry demi, sweet potato hash and brussels sprouts 20