

MAX410



steak and seafood

APPETIZERS

**Bacon Wrapped
Jumbo Shrimp and
Sea Scallops 16**
*with horseradish and
cocktail sauce*

Shrimp Cocktail 13
*with house made cocktail
sauce*

**Black and Bleu
Bruschetta 14**
*shaved steak, caramelized
onions, bleu cheese
crumbles and balsamic
reduction*

Fried Calamari 13
*tossed with banana
peppers and served with
thai chili*

Scallops Napoleon 18
*seared sea scallops topped
with a maine lobster
cream sauce*

Hot Seafood Antipasto 21
*shrimp, scallops, lobster,
clams, mussels, artichokes,
roasted red peppers,
sherry tomato broth, garlic
toast points*

Roasted Brussels 14
*pan fried with bacon, hint
of lemon, crispy panko
parmesan, balsamic
drizzle*

SANDWICHES

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

The Van Schaick 17
*shaved prime rib, sauteed
onions and mushrooms,
horseradish sauce and
melted provolone*

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

Corned Beef Reuben 13
*with russian, saurkraut and
swiss on grilled marble rye*

Prime Rib Patty Melt 15
*shaved prime rib, applewood
smoked bacon, caramelized
onions, russian dressing and
swiss on grilled marble rye*

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 15**
*on a butter toasted milano
roll with a side of slaw*

**Maple Bourbon Chicken
Sandwich 13**
*Maple syrup marinated and
house battered. Topped with
crisp apple slices, cheddar
and a brown sugar bourbon
sauce. Served with lettuce on
a toasted brioche bun*

Short Rib French Dip 15
*with caramelized onions and
swiss. Side au jus*

SOUP & SALAD

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*

Winter Solstice Salad 20

*Mixed greens, roasted
butternut, roasted beets,
roasted brussels sprouts,
pumpkin seeds, bleu cheese
crumbles, grilled chicken,
berry vinaigrette*

Black N Bleu Salad 22
*Blackened sirloin, mixed
greens, cucumber, tomato,
black olive, house bleu
cheese crispy fried onion
straws*

Seared Salmon Salad 21

*Mixed greens, , Grape
Tomato, Red Onion,
Roasted Corn, Bacon
Vinnagrette*

BURGERS

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

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

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

Seafood

Lobster Pasta

Maine lobster, fresh pappardelle, roasted red peppers, artichoke hearts, capers, lemon 28

Seafood 410

butter poached lobster tail, with seared sea scallops and shrimp finished with a lemon butter sauce with wild rice and asparagus 29

Lobster and Shrimp Stuffed Haddock

finished with a lemon beurre blanc and served with wild rice and fresh asparagus 25

Pan Seared Sea Scallops

with a brown butter sauce, wild rice and fresh seasonal vegetables 24



Haddock Francaise

with white wine lemon butter sauce, wild rice and fresh asparagus half 15 dinner 23

Pecan Crusted Salmon

with honey dijon glaze, whipped potatoes and fresh seasonal vegetables 22

ENTREES

Braised Short Rib half dinner 17 26

with a garlic cabernet demi over whipped potatoes with fresh seasonal vegetables

Chicken Alfredo half dinner 15 21

Grilled chicken over penne pasta tossed in a bacon alfredo

Amber's Chicken half dinner 15 20

Grilled chicken, artichoke hearts, roasted red peppers and fresh mozzarella with wild rice and fresh asparagus

Pork Tenderloin 21

over mashed potatoes with a honey maple sauce served with vegetable dujour

Aunt Renee's

Winter Pasta half full 13 20

Roasted squash, glazed carrots, roasted mushrooms, baby spinach, white wine and sage tossed with fresh pappardelle

TAVERN FARE

Boneless wings 10

with bleu cheese, carrots and celery

Steak Frite 21

sliced 6 ounce bistro steak, smoked bacon bleu cheese, crispy onion straws, and fries

Shrimp Scampi Flatbread 14

garlic butter sauce, diced tomato and mozzarella

Fish 'N Chips 18

beer battered haddock with fries and tartar sauce

Short Rib Gnocchi 21

Braised short rib, roasted carrots, caramelized onions, peas and bacon tossed with potato gnocchi in a savory short rib demi

Steaks

Filet Mignon 6 ounce 24 ~ 9 ounce 32

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

20 oz Porterhouse 34

16 oz Delmonico 31

14oz Prime NY Strip 29

8 oz Prime Sirloin 22

Accompaniments

house steak sauce 2
chipotle compound butter 2
smoked bleu cheese sauce 3
au poivre 3
cabernet demi 3
Maine lobster butter 15
Lobster Tail 20



KIDS MENU

Burger with fries 7 cheese \$1

Mac and Cheese 5

Pasta with marinara or alfredo 5/7

Chicken fingers with fries 7

Grilled cheese with fries 6

Cheese Flatbread Pizza 7