

# 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