# MAX410

# where steak, seafood and the rivers meet



# SOUP

# STARTERS

BACON WRAPPED JUMBO SHRIMP AND SEA SCALLOPS

stuffed with horseradish and served with house cocktail sauce 14

BACON WRAPPED TENDERLOIN TIPS with a smoked bacon bleu cheese sauce 14

JUMBO SHRIMP COCKTAIL with house made cocktail sauce 12

FRIED CALAMARI

tossed with banana peppers and served with a thai chili sauce 12

#### SEAFOOD ANTIPASTO

shrimp, scallops, lobster, clams, mussels, roasted red peppers and artichoke hearts in a sherry marinara with garlic bread 21

BLACK AND BLEU BRUSCHETTA shaved steak, caramelized onion, bleu cheese crumbles and balsamic reduction 12

JUMBO LUMP CRAB AND LOBSTER CAKES with a mango citrus aioli 14

GAJUN SHRIMP TACOS with tropical fruit salsa, lettuce and citrus aioli 12

SWEET AND SPICY SCALLOPS

lightly blackened sea scallops over a sweet pineapple thai chili sauce with red onion and fesh pineapple 13

# SALADS

House Salad small 6 large 10

CAESAR SALAD small 6 large 10

Wedge Salad

Iceberg wedge, diced tomato, red onion, crumbled bacon, bleu cheese, balsamic reduction 7

STONE FRUIT SALAD

baked with goat cheese, toasted sunflower seeds, cucumber, artisan greens and a caramelized onion vinaigrette 16

CAPRESE STEAK SALAD

Arcadia blend lettuce, fresh mozzarella, grape tomato, avacado, red onion and balsamic vinaigrette with sliced prime sirloin 18

SESAME CHICKEN SALAD

mixed greens, mandarin oranges, diced pineapple, red onion, cashews, grape tomato fresh berry vinaigrette 16

FRENCH ONION \$5

VEGETABLE BEEF BARLEY cup 4 bowl 6

# SANDWICHES

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

THE VAN SCHAICK

shaved prime rib with sauteed mushrooms, onions, horseradish sauce and melted provolone 14

#### SHRIMP Po Boy

Lime zested shrimp sauteed in a citrus infused olive oil in a toasted hoagie roll with remoulade and artisan greens 12

Pickle Fried Chicken

Pickle juice marinated and battered, lettuce, tomato, onion and pickle ranch on a toasted kaiser 12

FRENCH DIP

au jus with Swiss on a toasted hoagie roll 13

CORNED BEEF/TURKEY REUBEN with russian, saurkraut/slaw and swiss on grilled marble rye 11

SHRIMP AND LOBSTER SALAD

on a butter toasted milano roll with a side of slaw 14

CLUB SANDWICH

choice of roasted turkey, baked ham or house roast beef with lettuce, tomato, bacon and mayo 12

CUBAN SANDWICH

mojo roasted pork, sliced ham, dill pickle, swiss and mustard on a pressed french baguette 10

PRIME RIB BLT

shaved prime rib, applewood smoked bacon, lettuce, tomato, tiger sauce on a toasted kaiser 12

# BURGERS served with french fries and a pickle

KOBE BURGER with Lettuce, tomato and onion 12 add cheese 1

Milltown Kobe

applewood smoked bacon, caramelized onions, BBQ sauce, cheddar cheese, lettuce and tomato 13

SHORT RIB SLIDERS

Braised short rib with caramelized onions and swiss on brioche buns 11

#### Turkey Burger

house made and hand packed with heirloom tomato, haas avocado, artisan greens and herb mayo 10

# STEAKS

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

14 oz Prime NY Strip

cooked to your liking and served with potato du jour and fresh seasonal vegetable 26

#### FILET MIGNON

cooked to your liking and finished with baked brie and crispy onion straws, served over a cabernet demi with whipped potatoes and fresh asparagus 6 ounce 20 9 ounce 27

#### 16 oz Delmonico

seared to your liking and served with potato du jour and fresh seasonal vegetable 26

#### FILET TOURNEDOS MADEIRA

Thinly sliced tenderloin medallions over garlic toast points with a mushroom madeira wine sauce, whipped potatoes and fresh asparagus 22

#### SLICED PRIME SIRLOIN

smothered with sauteed mushrooms and onions and garlic demi with potato du jour and fresh seasonal vegetables 20 shrimp skewer +7 seared sea scallops +8 4oz lobster tail +13

# SEAFOOD

LOBSTER AND CRAB STUFFED HADDOCK finished with a lemon beurre blanc and served with wild rice and fresh asparagus 22

#### LOBSTER PASTA

lobster and shrimp in a creamy lobster sauce with baby spinach and diced tossed with linguini and topped with a split lobster tail 27

#### Seafood 410

Butter poached split lobster tail with grilled sea scallops and sauteed shrimp in a lemon butter sauce with wild rice and fresh asparagus 27

#### PAN SEARED SEA SCALLOPS

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

#### FRESH CATCH

chef's daily inspiration based on market availability MKT

#### HADDOCK FRANCAISE

with wild rice and fresh asparagus half 14 dinner 22

#### Seafood Risotto

split lobster tail over a creamy toasted coconut risotto with shrimp, scallops and fresh pineapple 27

## Norwegian Salmon

with sesame ginger sauce, garlicky spinach and wild rice 20

# ENTREES

#### Braised Short Rib

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

#### Cauliflower Stir Fry

broccoli, onion, mushrooms, peppers, basil and egg with asian sauce 14

#### CHICKEN ALFREDO

Grilled chicken over penne pasta tossed in a bacon alfredo

half 12 dinner 18

#### Amber's Chicken

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

#### PORK TENDERLOIN MEDALLIONS

wrapped in bacon with fruit chutney, mashed potatoes and vegetable du jour 18

#### BBQ BEER BRAISED CHICKEN

1/2 chicken braised in our house BBQ sauce and Brooklyn summer ale with whipped potatoes, corn on the cob and jalapeno corn bread 18

# TAVERN FAVORITES

#### CHICKEN WINGS

(10) with bleu cheese, carrots and celery 10

#### Boneless Wings

one dozen with bleu cheese, carrots and celery 9

# Build your own flatbread

with marinara and mozzarella 8 toppings \$1

Margherita Flatbread

with garlic, fresh basil, tomato and fresh mozarella 10

## SHRIMP SCAMPI FLATBREAD

with diced tomato, garlic butter sauce and mozzarella

# Surf n Turf

One Beef tenderloin kabob with peppers and onions and one kabob with pineapple stuffed shrimp wrapped in bacon, served over wild rice 22

#### Fish 'N Chips

beer battered haddock with house cut fries and tartar sauce 16

# STEAK FRITE

8 ounce marinated sirloin with house cut fries 17

#### GRILLED BBQ SHRIMP

twin skewers over wild rice with vegatable du jour 18