

MAX 410

where steak, seafood and the rivers meet



STARTERS

BACON WRAPPED JUMBO SHRIMP AND SEA SCALLOPS
with horseradish and cocktail sauce 16

SHRIMP COCKTAIL
with house made cocktail sauce 13

BLACK AND BLEU BRUSCHETTA
shaved steak, caramelized onions, bleu cheese crumbles
and balsamic reduction 14

FRIED CALAMARI
tossed with banana peppers and served with thai
chili 13

SCALLOPS NAPOLEON
seared sea scallops topped with a maine lobster cream
sauce 18

HOT SEAFOOD ANTIPASTO
shrimp, scallops, lobster, clams, mussels, artichokes,
roasted red peppers, sherry tomato broth, garlic toast
points 21

ROASTED BRUSSELS
pan fried with bacon, hint of lemon, crispy panko
parmesan, balsamic drizzle 14

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

WINTER SOLSTICE SALAD
Mixed greens, roasted butternut, roasted beets, roasted
brussels sprouts, pumpkin seeds, bleu cheese crumbles,
grilled chicken, berry vinaigrette 20

BLACK N BLEU SALAD
Blackened sirloin, mixed greens, cucumber, tomato,
black olive, house bleu cheese crispy fried onion
straws 22

SEARED SALMON SALAD
Mixed greens, , Grape Tomato, Red Onion, Roasted
Corn, Bacon Vinaigrette 21

SANDWICHES

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

THE VAN SCHAIK
shaved prime rib, sauteed onions and mushrooms,
horseradish sauce and melted provolone 17

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 13

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

SHRIMP AND LOBSTER SALAD
on a butter toasted milano roll with a side of slaw 15

PRIME RIB PATTY MELT
shaved prime rib, applewood smoked bacon,
caramelized onions, russian dressing and swiss on
grilled marble rye 15

MAPLE BOURBON CHICKEN SANDWICH
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 13

SHORT RIB FRENCH DIP
with caramelized onions and swiss. Side au jus 15

BURGERS

served with french fries and a pickle

KOBE BURGER
8 oz burger with lettuce, tomato, onion and fries 12
add cheese \$1

MILLTOWN KOBE
8 oz burger with applewood smoked bacon, caramelized
onions, BBQ sauce, cheddar cheese, lettuce, tomato and
fries 13

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

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 TOURNEDOS MADEIRA 25
over garlic toast points with a mushroom madeira wine
sauce

FILET MIGNON 6 ounce 24 ~ 8 ounce 32
finished with baked brie and crispy onion straws over a
cabernet demi with whipped potatoes and fresh
asparagus

PORTERHOUSE 38

DELMONICO 33

NY STRIP 29

PRIME SIRLOIN 24

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

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
with a garlic cabernet demi over whipped potatoes with
fresh seasonal vegetables half 17 dinner 26

CHICKEN ALFREDO
Grilled chicken over penne pasta tossed in a bacon
alfredo half 15 dinner 21

AMBER'S CHICKEN
Grilled chicken, artichoke hearts, roasted red peppers
and fresh mozzarella with wild rice and fresh
asparagus half 15 dinner 20

PORK TENDERLOIN
over mashed potatoes with a honey maple sauce served
with vegetable dujour 21

AUNT RENEE'S WINTER PASTA
Roasted squash, glazed carrots, roasted mushrooms,
baby spinach, white wine and sage tossed with fresh
pappardelle half 13 full 20

TAVERN FAVORITES

POT PIE
simmered beef tenderloin, peas, carrots and potato
baked under a puff pastry 20

TENDERLOIN TIPS
in a burgundy mushroom sauce over mashed
potatoes 22

BONELESS WINGS
with bleu cheese, carrots and celery 10

STEAK FRITE
sirloin steak, smoked bacon bleu cheese, crispy onion
straws, and fries 23

SHRIMP SCAMPI FLATBREAD
garlic butter sauce, diced tomato and mozzarella 14

FISH 'N CHIPS
beer battered haddock with fries and tartar sauce 18

SHORT RIB GNOCCHI
Braised short rib, roasted carrots, caramelized onions,
peas and bacon tossed with potato gnocchi in a savory
short rib demi 21

STEAK BOWL
tender steak, peppers, onions, mushrooms, teriyaki,
rice 19

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at Van Schaick