

# Max Tavern

## MENU PACKAGES

### THE FULL MAX / \$75

#### Fresh Biscuits & Honey Butter

#### TO START – Choose 1 app & 1 salad

**Caesar Salad** romaine, kale, lemon Caesar dressing, gremolata bread crumb

**Baby Iceberg Crunch** tomato, bacon, avocado, blue cheese, pumpernickel crumb, lemon vinaigrette

**Shrimp Toast** sriracha aioli, herb salad

**Seasonal Garden Salad** kale, frisee, acorn squash, sunflower seeds, roasted broccoli, radish, sunflower seed dressing

**Shrimp Cocktail Jar** cocktail sauce, goddess dressing, celery, house made crackers

**Truffle Mac and Cheese Bites** hot honey drizzle

**Maitake Mushroom** mushroom broth, scallion

**Tavern French Onion Soup** garlic croutons, raclette cheese

#### ENTREES - Choose 3

**Grilled NY Strip Steak** roasted heirloom carrots, carrot puree, cumin yogurt, toasted pistachio

**Grilled Tenderloin** asparagus polonaise, gremolata bread crumb, caper, sauce béarnaise

**Grilled Prime Top Sirloin** shoestring fries, sauce au poivre

**Farroe Island Salmon** Aleppo honey glaze, Moroccan broccoli and cauliflower “couscous”  
Castelvetrano olives, golden raisins, pistachio, orange curried cauliflower puree

**Niman Ranch Pork Chop** garlic sautéed spinach, romano, asiago and parmesan cheese fondue

**Pan Roasted Chicken** red pepper, summer squash, mushroom, herbed pan jus

**Baked Garganelli Pasta** sage, pumpkin cream, Pecorino Romano, parmesan, wild mushrooms

**Seasonal Vegetable Grain Bowl** broccoli and cauliflower, quinoa, roasted acorn squash, wild mushroom, carrot puree, pistachio, pumpkin seeds

**Seared Scallops** cauliflower puree, roasted cauliflower, orange, caper, fresh herbs

#### DESSERTS - Choose 1

**Flourless Chocolate Cake** whipped cream, fresh berries

**Key Lime Pie** almond meringue cookies, sugared lime, powdered sugar

V- Vegetarian

