

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, ranch dressing

Shrimp Toast sriracha aioli, herb salad

Seasonal Garden Salad kale, frisee, acorn squash, sunflower seeds, roasted broccoli, radish, sunflower seed dressing (V)

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

Truffle Mac and Cheese Bites hot honey drizzle

Maitake Mushroom mushroom broth, scallion (V)

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 shaved brussels sprout stuffing, carrot puree, 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 (V)

Seared Scallops spaghetti squash, sauteed kale, bacon vinaigrette

DESSERTS - Choose 1

Flourless Chocolate Cake whipped cream, fresh berries

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

V- Vegetarian

