

Max Tavern

MENU PACKAGES

THE TAVERN / \$65

Fresh Biscuits & Honey Butter

TO START - Choose 1

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

Seasonal Garden Salad

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

Maitake Mushroom mushroom broth, scallion

ENTREES - Choose 3

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

Pan Roasted Chicken shaved brussels sprout stuffing, carrot puree, herbed pan jus

Grilled Prime Top Sirloin shoestring fries, sauce au poivre

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

Prime Flat Iron Steak Frites shoestring fries, sauce au poivre

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

DESSERTS - Choose 1

Flourless Chocolate Cake whipped cream, fresh berries

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

