

MAX LAGER’S

MAXATIZERS

GEORGIA PEANUT STRIPS					9
Chicken strips hand pressed in spicy roasted peanuts & sesame seeds					
SPINACH & ARTICHOKE DIP					9
Spinach, artichokes, Swiss & fontina cheeses, roasted tomato salsa and chips					
MARYLAND STYLE CRAB CAKE					12
Maryland style crab cake, green tomato chow chow, Creole mustard cream					
FIRE & SPICE					8
Fresh cut crispy onion rings, slivers of jalapeño peppers, chipotle ranch dressing					
MAXADILLAS	Chicken/Pulled Pork	9	Shrimp	12	Cheese 8
Chopped spinach, manchego, cheddar, jalapeño jack cheese, red pepper aioli & citrus sour cream					
Served with our roasted tomato salsa, guacamole & corn salsa					
OUR WAY WINGS		10 Wings	9	20 Wings	16
Our way - udon noodles Your way - celery & bleu cheese					
Sauce choices: Crystal Hot Pepper, Asian, Lemon Pepper or BBQ					
GULF COAST GUMBO			Bowl	9	Cup 5
Wild American shrimp, chicken & house-made andouille sausage					
LAMB SLIDERS					11
Three wood-grilled lamb sliders, mint aioli, apple chutney, served on house made buns					
BRICK OVEN FOCACCIA					4
Made to order focaccia, rosemary, olive oil, sea salt, aged balsamic vinegar					

SALADS

ROASTED GOLDEN BEET SUMMER SALAD					11
Roasted Golden Beets, fingerling potatoes, Boston Bibb lettuce, haricots verts, sunflower sprouts and honey-basil vinaigrette					
CALIFORNIA COBB					12
Spring mix tossed with ranch dressing, wood-fired chicken, eggs, bacon, tomatoes, Kalamata olives, Bermuda onions, avocado, bleu cheese crumbles					
WOOD-GRILLED SIRLOIN & HEIRLOOM TOMATOES					15
Grilled Sirloin, heirloom tomatoes, watermelon, goat’s milk feta cheese, fresh basil, red onion and honey-basil vinaigrette					
SEDONA SALAD		Chicken	10	Shrimp	12
Chopped green salad, corn salsa, diced tomatoes, jalapeno jack cheese, chipotle ranch dressing, and crispy tortilla strips					
BABY ARUGULA SALAD					10
Basil leaves, cranberries, salty almonds, crispy goat cheese croquettes, heirloom tomato vinaigrette					
SOUTHWESTERN CAESAR					12
Blackened salmon, hearts of romaine, corn salsa, chipotle Caesar. Try Sirloin instead, additional \$2					
SAN FRANCISCO SALAD					10
Wood-fired chicken, Asian slaw, udon noodles, spicy peanuts, red peppers, scallions, daikon sprouts, miso vinaigrette					
PECAN CRUSTED CATFISH					14
Spring mix, tomato, cucumber, salty almonds, buttermilk dressing					
HOUSE SALAD & BOWL OF SOUP					9
Classic Caesar or Chopped Green accompanied by our Soup of the Day					

PLATTERS

MAX FISH & CHIPS					12
Max beer battered cod loins, house made tartar sauce & fries					
CHICKEN STRIPS					10
Crispy tenders, fries, choice of: honey mustard, BBQ or Crystal hot pepper sauce					
WILD AMERICAN CRISPY SHRIMP					14
Coastal fried shrimp prepared traditional Gulf Coast style, cocktail sauce, fries					
FISH TACO					11
Fresh fish in chili lime butter with corn salsa. Lime cilantro radish salad, house salsa					

A Chopped Green or Caesar salad may be added to any entrée ... 3

SIDE ITEMS \$4
FRENCH FRIES
RED MULE GRITS
ONIONS & MUSHROOMS
GREEN TOMATO CHOW CHOW
HARICOTS VERTS • MAC & CHEESE
BACON BRAISED COLLARDS

Please let us know of any food allergies.
Some of our items contain nuts.

18% Gratuity for parties of 7 or more.
Checks cannot be split for parties of 10 or more.
Mini Max menu available for kids 10 and under.

BURGERS

SANDWICHES

BRICK OVEN PIZZA & CALZONES

STEAKS CHOPS CATCH

	BEEF	BISON
MAX BURGER Cheddar, bacon	9	10
CHEESE BURGER Cheddar , horseradish cheddar or Swiss	8	9
SWISS BURGER Sautéed mushrooms, Swiss	9	10
FIESTA BURGER Pepper jack cheese, sautéed onions, bell peppers	9	10
BLUES BURGER Blackened, bleu cheese	9	10
SKILLET BURGER Cheddar cheese, bacon, ham, fried egg	10	11
BREWMASTER’S BURGER JR’s spicy BBQ sauce, house cured pork belly, crispy onions	10	11

Max Burgers are fresh ground Angus beef or bison and served with lettuce, tomato & onion.
Burgers & sandwiches are served with French fries or corn salsa.
A petite salad may be substituted for \$1. Whole wheat bun is available upon request.

OLD CHICAGO	13
Chopped NY Strip, horseradish cheddar, sautéed onions, peppers, mushrooms, buttered hoagie roll	
KC PULLED PORK	8
Smoked in-house for over 20 hours, JR’s spicy BBQ sauce, coleslaw, sesame bun	
MAUI MAHI	11
Wood-grilled, chili lime butter, onion bun	
THE MAXINE	9
Wood-fired veggie burger, sautéed mushrooms, sesame bun	
REUBEN SANDWICH	12
Open faced on toasted rye bread piled with corned beef, mustard seed sauerkraut, Swiss cheese, 1,000 Island dressing	
SALMON BLT	12
Wood-grilled salmon, bacon, lettuce, tomato, onion, dill shallot mayo, onion bun	
PEACHTREE SPECIAL	10
Wood-grilled breast of chicken, cheddar, bacon, roasted onion mayo, onion bun	
BUFFALO SPECIAL	9
Marinated breast of chicken double dipped in spiced flour, Crystal hot pepper sauce, onion bun	

SAUSAGE TOMATO CALZONE	VEGETARIAN CALZONE
Italian sausage, pesto, mozzarella, roasted red peppers, tomatoes, served with marinara & side salad	Sautéed mushrooms, spinach, tomatoes, yellow onions & garlic, with herbed ricotta & goat cheeses, served with marinara & side salad
12	12

RUSTICA	PROSCIUTTO & ARUGULA	MARGUERITE
Pepperoni, sweet Italian sausage, smoked bacon, mozzarella, parmesan	Buffalo mozzarella, extra virgin olive oil	Buffalo mozzarella, chopped tomatoes & basil
14	15	11
MUSHROOM	GARLIC & PESTO	THE BROOKLYN
Shitake, portobello, parmesan, truffled sheep’s milk cheese	Grilled chicken, spinach, red onions, mozzarella, roasted garlic cloves & pesto sauce	Sweet Italian sausage, red & green peppers, onion, tomato sauce and mozzarella
12	12	12

Enjoy a tasty Max Lunch Sample ... 1 (4 oz Max Beer)

THE MANHATTAN	24	SOUTHERN FRIED CHICKEN	18
Center-cut Angus NY Strip mashed potatoes, spinach		Ashley Farms all natural chicken breast in buttermilk batter, bacon braised collard greens, charred corn whipped potatoes, warm pepper jelly	
THE TEXAN	21	BBQ RIBS	Half Rack 15 Whole Rack 22
Dry spiced, 12 oz Top Sirloin, French fries		Danish baby back ribs basted in Max beer, French fries, horseradish cole slaw	
COWBOY STEAK	28	GEORGIA TROUT	19
18 oz Black bone-in Ribeye, grilled with Max Beer, whiskey, spices, mashed potatoes, asparagus		Pecan brown butter, black truffle grits, wild mushrooms, spinach	
FILET MIGNON	26	SESAME TUNA	19
8 oz center-cut, bacon & bleu cheese crust, asparagus		Sesame crusted pan seared Ahi tuna, spicy Asian vegetables	
HOUSE SMOKED HICKORY PORK CHOP	20	LEMON BASIL SALMON	18
Niman Ranch chop, mashed potatoes, haricots verts, jalapeño gravy		Lemon pesto grilled, wilted spinach	