

MAX LAGER’S

MAXATIZERS

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						
FIRE & SPICE						8
Fresh cut crispy onion rings, slivers of jalapeño peppers, chipotle ranch dressing						
MARYLAND STYLE CRAB CAKE						12
Maryland style crab cake, green tomato chow chow, Creole mustard cream						
SPINACH & ARTICHOKE DIP						9
Spinach, artichokes, Swiss & fontina cheeses, roasted tomato salsa and chips						
GEORGIA QUAIL						11
Wood-grilled quail, honey balsamic glaze, bleu cheese grits, pistachio pesto						
LAMB SLIDERS						11
Three wood-grilled lamb sliders, mint aioli, apple chutney, served on house made buns						
OUR WAY WINGS			10 Wings	9	20 Wings	16
Our way – udon noodles Your way – celery & bleu cheese Sauce choices: Crystal hot pepper sauce, Asian, Lemon Pepper or BBQ						
GULF COAST GUMBO			Cup	5	Bowl	9
Wild American shrimp, chicken & house-made andouille sausage						
BRICK OVEN FOCACCIA						4
Made to order focaccia, rosemary, olive oil, sea salt, aged balsamic vinegar						

SALADS

CALIFORNIA COBB						13
Spring mix tossed with ranch dressing and topped with wood-fired chicken, eggs, bacon, tomatoes, Kalamata olives, Bermuda onions, avocado & bleu cheese crumbles						
PECAN CRUSTED CATFISH						14
Mixed greens, tomato, cucumber, salty almonds, buttermilk dressing						
SOUTHWESTERN CAESAR						12
Blackened salmon, hearts of romaine, corn salsa, chipotle Caesar Sirloin add \$4						
SAN FRANCISCO SALAD						12
Grilled chicken, Asian slaw, udon noodles, spicy peanuts, red peppers, scallions & daikon sprouts, tossed in miso vinaigrette						
CAESAR						6
Asiago, croutons, romaine hearts						
HOUSE						6
House salad mix, cucumber, tomato, chopped						

PLATTERS/PASTA

MAX FISH & CHIPS						14
Max beer battered cod loins, with 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						15
Coastal fried shrimp prepared traditional Gulf Coast style, cocktail sauce, fries						
MAX BURGER						11
Cheddar cheese, bacon, fries						
MAX BISON						12
Cheddar cheese, bacon, fries						
WEST COAST PASTA PRIMAVERA	Add chicken	2	Add shrimp	3		13
Rigatoni & sautéed vegetables tossed in a basil pesto cream. Topped with chopped tomatoes & parmesan						
CRESCENT CITY PASTA						16
Pasta Jambalaya crawfish, house-made andouille sausage, red & green bell peppers in a spicy Cajun sauce						
SOUTHERN FRIED CHICKEN						18
Ashley Farms all natural chicken breast in buttermilk batter, bacon braised collard greens, charred corn whipped potatoes, warm pepper jelly						

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.

MAX STEAKS ARE PREMIUM, HAND-CUT, AGED MIDWESTERN GRAIN-FED BEEF

THE MANHATTAN

Center-cut Black Angus New York Strip, whipped potatoes, sautéed spinach..... 24

THE TEXAN

12 oz Top Sirloin, French fries 21

FILET MIGNON

8 oz center-cut, bacon & bleu cheese crust, whipped potatoes, asparagus..... 26

COWBOY STEAK

18 oz Black Angus bone-in Ribeye grilled with Max Black, whiskey & spices, whipped potatoes, asparagus 28

HOUSE SMOKED HICKORY PORK CHOP

Niman Ranch chop, whipped potatoes, collard greens, jalapeño gravy 20

MAX BEER BASTED BBQ RIBS

White Marble baby back ribs basted in Max beer, French fries, horseradish cole slaw 24

BRAISED BEEF SHORT RIB

Bleu cheese Red Mule Grits, bacon roasted Brussels sprouts, natural jus 22

WOOD-GRILLED MEATLOAF

Glazed baby carrots, buttermilk whipped potatoes, pan gravy 17

LEMON BASIL SALMON

Fresh cut Scottish salmon, lemon pesto grilled, wilted spinach, whipped potatoes 19

GEORGIA TROUT

Pecan brown butter, black truffle grits, wild mushrooms, spinach 19

SESAME TUNA

Sesame crusted pan seared Ahi Tuna, spicy Asian vegetables..... 24

CREOLE BBQ SHRIMP

Wild American shrimp, Creole seasoned pan sauce, Red Mule grits..... 18

Add a skewer of 5 wood-grilled shrimp to any steak, chop or catch.....5

BRICK OVEN SELECTIONS

SAUSAGE TOMATO CALZONE

Italian sausage, pesto, mozzarella, roasted red peppers, tomatoes, served with marinara & side salad 12

VEGETARIAN CALZONE

Sautéed mushrooms, spinach, tomatoes, yellow onions & garlic, with herbed ricotta & goat cheeses, served with marinara & side salad 12

PIZZAS

MARGUERITE

Buffalo mozzarella, chopped tomatoes & basil 11

SHORT RIB PIZZA

Roasted mushrooms, pickled onions, mozzarella, parmesan 14

GARLIC & PESTO

Grilled chicken, spinach, red onions, mozzarella, roasted garlic cloves & pesto sauce 12

MUSHROOM

Shitake, Portobello, parmesan, truffled sheep's milk cheese 12

THE BROOKLYN

Sweet Italian sausage, red & green peppers, onion, tomato sauce and mozzarella 12

RUSTICA

Pepperoni, sweet Italian sausage, smoked bacon, mozzarella, parmesan 14

SIDES

SIDE ITEMS ... 4

French Fries • Mac & Cheese • Red Mule Grits • Green Tomato Chow Chow
Bacon Braised Collards • Spinach • Bacon Roasted Brussels Sprouts
Sautéed Onions & Mushrooms • Glazed Baby Carrots
A Chopped Green or Caesar salad may be added to any entrée ... 4

RECEPTIONS & EVENTS

Accommodating groups of 15 to 700, Max Lager's offers a variety of options for your private event. Let us help plan your next great event. Please call 404.525.4400 or email events@maxlagers.com for more information..

Max Lager's ~ Where great events are brewed !