

MAX LAGER’S

MAXATIZERS

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

SALADS

<b>BABY ARUGULA SALAD</b>						<b>10</b>
Basil leaves, cranberries, salty almonds, crispy goat cheese croquettes, heirloom tomato vinaigrette						
<b>CALIFORNIA COBB</b>						<b>12</b>
Spring mix tossed with ranch dressing wood-fired chicken, eggs, bacon, tomatoes, Kalamata olives, Bermuda onions, avocado, bleu cheese crumbles						
<b>SEDONA SALAD</b>			<b>Chicken</b>	<b>11</b>	<b>Shrimp</b>	<b>13</b>
Chopped green salad, corn salsa, diced tomatoes, jalapeno jack cheese, chipotle ranch dressing, and crispy tortilla strips						
<b>SOUTHWESTERN CAESAR</b>						<b>13</b>
Blackened salmon, hearts of romaine, corn salsa, chipotle Caesar. Try Sirloin instead, additional \$2						
<b>SAN FRANCISCO SALAD</b>						<b>10</b>
Wood-fired chicken, Asian slaw, udon noodles, spicy peanuts, red peppers, scallions, daikon sprouts, miso vinaigrette						
<b>PECAN CRUSTED CATFISH</b>						<b>14</b>
Mixed greens, tomato, cucumber, salty almonds, buttermilk dressing						
<b>HOUSE SALAD &amp; BOWL OF SOUP</b>						<b>9</b>
Classic Caesar or Chopped Green accompanied by our Soup of the Day						

PLATTERS

<b>MAX FISH &amp; CHIPS</b>	<b>12</b>
Max beer battered cod loins, house made tartar sauce & fries	
<b>CHICKEN STRIPS</b>	<b>10</b>
Crispy tenders, fries, choice of: honey mustard, BBQ or Crystal hot pepper sauce	
<b>WILD AMERICAN CRISPY SHRIMP</b>	<b>14</b>
Coastal fried shrimp prepared traditional Gulf Coast style, cocktail sauce, fries	
<b>FISH TACO</b>	<b>11</b>
Fresh fish in chili lime butter with corn salsa. Lime cilantro radish salad, house salsa	
<b>SOUTHERN FRIED CHICKEN</b>	<b>18</b>
All natural chicken breast in buttermilk batter, bacon braised collard greens, charred corn whipped potatoes, warm pepper jelly	

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

- SIDE ITEMS \$4
- FRENCH FRIES • RED MULE GRITS

ONIONS & MUSHROOMS

BACON ROASTED BRUSSELS SPROUTS

GREEN TOMATO CHOW CHOW

GLAZED BABY CARROTS • 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
THE MAXINE Wood-fired veggie burger, sautéed mushrooms, sesame bun	9	

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.

WOOD-GRILLED MEATLOAF SANDWICH	10
Lettuce, tomato, onion, roasted onion mayonnaise, toasted ciabatta bread	
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	
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	SHORT RIB	MARGUERITE
Pepperoni, sweet Italian sausage, smoked bacon, mozzarella, parmesan	Roasted mushrooms, pickled onions, mozzarella, parmesan	Buffalo mozzarella, chopped tomatoes & basil
14	14	11
MUSHROOM	GARLIC & PESTO	THE BROOKLYN
Shiitake, 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 (Mini mug of Max Beer)

THE MANHATTAN	24	WOOD-GRILLED MEATLOAF	17
Center-cut Angus NY Strip mashed potatoes, spinach		Glazed baby carrots, buttermilk whipped potatoes, pan gravy	
THE TEXAN	21	BBQ RIBS	16
Dry spiced, 12 oz Top Sirloin, French fries		Half Rack Whole Rack	
COWBOY STEAK	28	White Marble baby back ribs basted in Max beer, French fries, horseradish cole slaw	
18 oz Black bone-in Ribeye, grilled with Max Beer, whiskey, spices, mashed potatoes, asparagus		RAINBOW TROUT	19
FILET MIGNON	26	Pecan brown butter, black truffle grits, wild mushrooms, spinach	
8 oz center-cut, bacon & bleu cheese crust, asparagus		LEMON BASIL SALMON	19
HOUSE SMOKED HICKORY PORK CHOP	20	Hand cut Scottish salmon, grilled, lemon pesto, wilted spinach, whipped potatoes	
Niman Ranch chop, mashed potatoes, collard greens, jalapeño gravy		CREOLE BBQ SHRIMP	18
BRAISED BEEF SHORT RIB	22	Wild American shrimp, Creole seasoned pan sauce, Red Mule grits	
Bleu cheese Red Mule Grits, bacon roasted Brussels sprouts, natural jus			