

	Chopped spinach, manchego, cheddar, jalapeño jack cheese, red pepper aioli & citrus sour cream	8
	Served with our roasted tomato salsa, guacamole & corn salsa FIRE & SPICE	8
	Fresh cut crispy onion rings, slivers of jalapeño peppers, chipotle ranch dressing	0
0	MARYLAND STYLE CRAB CAKE	12
Ľ,	Maryland style crab cake, green tomato chow chow, Creole mustard cream	
	SPINACH & ARTICHOKE DIP Spinach, artichokes, Swiss & fontina cheeses, roasted tomato salsa and chips	9
	GEORGIA QUAIL	11
	Wood-grilled quail, honey balsamic glaze, bleu cheese grits, pecan pesto	
XAII	LAMB SLIDERS	11
	Three wood-grilled lamb sliders, mint aioli, apple chutney, served on house made buns CHICKEN STRIPS	10
17	Crispy tenders, fries, choice of: honey mustard, BBQ or Crystal hot pepper sauce	10
	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
	GULF COAST GUMBO Wild American shrimp, chicken & house-made andouille sausage	9
	BRICK OVEN FOCACCIA	4
		_
	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	
٨	PECAN CRUSTED CATFISH	13
3 I	Mixed greens, tomato, cucumber, salty almonds, buttermilk dressing	13
4	Southwestern Caesar	14
	Blackened salmon, hearts of romaine, corn salsa, chipotle Caesar Sirloin add \$4	
4	SAN FRANCISCO SALAD	12
ן מ	Grilled chicken, Asian slaw, udon noodles, spicy peanuts, red peppers, scallions & daikon sprouts, tossed in miso vinaigrette	
	BABY ARUGULA SALAD Basil leaves, cranberries, salty almonds, crispy goat cheese croquette, heirloom tomato vinaigrette	8
	CAESAR	6
	Asiago, croutons, romaine hearts	
	House salad mix, cucumber, tomato, chopped	6
	Tiouse salau mix, cucumber, tomato, chopped	
	Max Fish & Chips	14
-	Max beer battered cod loins, with house made tartar sauce & fries	14
Q	WILD AMERICAN CRISPY SHRIMP	17
T	Coastal fried shrimp prepared traditional Gulf Coast style, cocktail sauce, fries SOUTHERN FRIED CHICKEN	10
	All natural chicken breast in buttermilk batter, bacon braised collard greens,	18
	charred corn whipped potatoes, warm pepper jelly	
	MAX BURGER	12
1	Cheddar cheese, applewood smoked bacon, fries MAX BISON	15
<u>-</u>	Cheddar cheese, applewood smoked bacon, fries	10
7	WEST COAST PASTA PRIMAVERA Add chicken 2 Add shrimp 3	13
LAIIERS/ FASI	Rigatoni & sautéed vegetables tossed in a basil pesto cream. Topped with chopped tomatoes & parmesan	
L	CRESCENT CITY PASTA	16
	Pasta Jambalaya crawfish, house-made andouille sausage, red & green bell peppers in a	

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

House Smoked Hickory Pork Chop		
Niman Ranch chop, whipped new potatoes, collard greens, jalapeño gravy20		
MAX BEER BASTED BBQ RIBS		
White Marble baby back ribs basted in Max beer, French fries, horseradish cole slaw 24		
THE MANHATTAN		
Center-cut Black Angus New York Strip, whipped new potatoes, sautéed spinach 26		
THE TEXAN		
12 oz Top Sirloin, French fries		
FILET MIGNON		
8 oz center-cut, bacon & bleu cheese crust, whipped new potatoes, asparagus28		
COWBOY STEAK		
18 oz Black Angus bone-in Ribeye grilled with Max Black, whiskey & spices,		
whipped new potatoes, asparagus		
LEMON BASIL SALMON		
Fresh cut Scottish salmon, lemon pesto grilled, spinach, whipped new potatoes		
RAINBOW TROUT		
Pecan brown butter, black truffle grits, wild mushrooms, spinach		
CREOLE BBQ SHRIMP		
Wild American shrimp, Creole seasoned pan sauce, Red Mule grits		
Add a skewer of 5 wood-grilled shrimp to any steak, chop or catch5		

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

THE BROOKLYN

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

BBQ CHICKEN

Collard greens, caramelized onions, charred corn, cheddar, mozzarella, jalapeños 12

GARLIC & PESTO

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

MUSHROOM

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

MARGUERITE

Buffalo mozzarella, chopped tomatoes & basil 11

RUSTICA

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

SIDE ITEMS ... 4

French Fries • Mac & Cheese •

- Red Mule Grits
- Bacon Braised Collards Spinach Whipped New Potatoes
 - Green Tomato Chow Chow Haricots Verts

A Chopped Green or Caesar salad may be added to any entrée ... 4











Follow us for daily specials & updates





keyword maxlagers

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!