



827 5<sup>th</sup> Avenue  
San Diego, CA 92110

**Book an Event:**  
**Phone: 619.741.7916**  
**Fax: 619.741.6577**

**NewEvent@EMEvents.com**  
**www.EMEvents.com**

- ◆ Open Every Day
- ◆ Lunch
  - ◆ Sun – Fri 11:30am-3:00pm
- ◆ Dinner
  - ◆ Sun – Thur 3:00pm-11:00pm
  - ◆ Fri – Sat 3:00pm-12:00am
- ◆ Private Dining for Parties up to 55 guests
- ◆ Semi-Private Dining Options for Parties up to 105 guests
- ◆ Self-Parking or Valet Available
- ◆ Dress Code: Business Casual



\* Extensive Wine list and outdoor patio seating.

Max New York Proudly features Prime Steak and Seafood, with an innovative blend of ingredients, substance and techniques for captivating flavor.

Housed in a beautiful, historic Gaslamp building, Max New York is an ideal location for tourists and locals alike. With seating of more than 150, the restaurant may accommodate large groups, and receptions. For guests desiring a more personal dining experience, the restaurant is riddled with romantic corners. The outdoor patio is perfect for those who would like to enjoy San Diego's warm weather. Feel like a cocktail before getting the night started? Max restaurant and Lounge has a wide selection of beer and liquors for your enjoyment, along with an extensive wine list.

Diners at Max New York will take pleasure in sophisticated atmosphere of contemporary design that is highlighted by unique and vibrantly colored chandeliers, fresh flowers and candlelight. Color plays a large part in the décor of the restaurant, splashed throughout the walls, china and stemware.

## Group Accommodations



**North Side**

Left side of the restaurant, accommodations are made using decorative screens and curtains.

**Without AV:**

Banquet: 100 Guests spaciouly  
105 Guests maximum

**WITH AV:**

Banquet: 70 Guests spaciouly  
80 Guests maximum

**Private**

Sunday – Thursday: \$8,000 Food & Beverage Minimum  
Friday – Saturday: \$10,000 Food & Beverage Minimum  
Plus Beverages, Tax and 20% Service Charge

*No Minimum for Semi-Private*



**South Side**

Right side of the restaurant, also main entrance and where the bar is located. Private accommodations are made using decorative screens and curtains.

**Without AV:**

Banquet: 50 Guests spaciouly  
55 Guests maximum

**Private**

Sunday – Thursday: \$4,000 Food & Beverage Minimum  
Friday – Saturday: \$5,000 Food & Beverage Minimum  
Plus Beverages, Tax and 20% Service Charge

*No Minimum for Semi-Private*



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## Group Menus

### MENU SELECTION ONE (A)

#### SOUP OR SALAD

*Choice of*

#### House Salad

*Spring Mix, Gorgonzola Cheese, Candied Walnuts and Sliced D'Anjou Pear. Finished with a House-Made Vinaigrette*

#### Soup of the Day

*Chef's Seasonal Soup Selection*

#### ENTRÉE

*Choice of*

#### Free Range Chicken Breast

*Oven-Roasted and Served with Sautéed Spinach, Mashed Potatoes and a Lemon-White Wine Sauce*

#### Grilled Salmon

*Grilled Salmon Topped with a Dijon Mustard Glaze. Served with Sautéed Spinach and Chive Mashed Potatoes*

#### Filet Mignon

*Grilled Filet Mignon, Served with Chive Mashed Potatoes and Sautéed Vegetables*

#### DESSERT

*Choice of*

#### Chocolate Mousse Cake

*Layers of Chocolate Sponge Cake and Mousse. Topped with Chocolate Ganache*

#### Cheesecake

*Traditional New York Cheesecake, Served with Fresh Berries*

### COFFEE AND TEA INCLUDED

\$59.50 PER PERSON

PLUS BEVERAGES, 20% SERVICE CHARGE & TAX

MENU ITEMS AND PRICES SUBJECT TO CHANGE.

### MENU SELECTION ONE (B)

#### SOUP OR SALAD

*Choice of*

#### Caesar Salad

*Hearts of Romaine with Shaved Reggiano Cheese, Herb Croutons and Our House-Made Caesar Dressing (Anchovies Served Upon Request)*

#### Lobster Bisque

*Lobster Consommé with Chunks of Lobster. Thickened with Cream and Rice*

#### ENTRÉE

*Choice of*

#### Chicken Marsala

*Sautéed Chicken Breast in a Marsala Wine Reduction Sauce with Mushrooms and Garlic. Served with Roasted Potatoes and Spinach*

#### Northern Halibut

*Pan Seared, then Baked. Served with Grilled Asparagus, Saffron Risotto and a Mango & Papaya Relish*

#### New York Strip

*Grilled New York Strip, Served with Roasted Potatoes and Sautéed Vegetables*

#### DESSERT

*Choice of*

#### Tiramisu

*Lady Fingers, Dipped in Espresso Coffee and Italian Liquor, Laced with Mascarpone Cheese and Dusted with Cocoa*

#### Cheesecake

*Traditional New York Cheesecake, Served with Fresh Berries*

### COFFEE AND TEA INCLUDED

\$59.50 PER PERSON

PLUS BEVERAGES, 20% SERVICE CHARGE & TAX

MENU ITEMS AND PRICES SUBJECT TO CHANGE.



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## Group Menus

### MENU SELECTION ONE (C)

#### SOUP OR SALAD

*Choice of*

#### House Salad

*Spring Mix, Gorgonzola Cheese, Candied Walnuts and Sliced D'Anjou Pear. Finished with a House-Made Vinaigrette*

#### Soup of the Day

*Chef's Seasonal Soup Selection*

#### ENTRÉE

*Choice of*

#### Free Range Chicken Breast

*Oven-Roasted and Served with Sautéed Spinach, Mashed Potatoes and a Lemon-White Wine Sauce*

#### Lobster Ravioli

*House-Made Jumbo Ravioli Stuffed with Fresh Lobster Meat and Herbs, Served with Orange Vodka Sauce*

#### Filet Mignon

*Grilled Filet Mignon, Served with Chive Mashed Potatoes and Sautéed Vegetables*

#### DESSERT

*Choice of*

#### Fudge Brownies

*House-Made Fudge Brownies*

#### Cheesecake

*Traditional New York Cheesecake, Served with Fresh Berries*

### COFFEE AND TEA INCLUDED

\$59.50 PER PERSON

PLUS BEVERAGES, 20% SERVICE CHARGE & TAX

MENU ITEMS AND PRICES SUBJECT TO CHANGE.

### MENU SELECTION ONE (D)

#### SOUP OR SALAD

*Choice of*

#### Caesar Salad

*Hearts of Romaine with Shaved Reggiano Cheese, Herb Croutons and Our House-Made Caesar Dressing (Anchovies Served Upon Request)*

#### Lobster Bisque

*Lobster Consommé with Chunks of Lobster. Thickened with Cream and Rice*

#### ENTRÉE

*Choice of*

#### Mushroom Risotto

*Creamy Arborio Rice with Shallots, Porcini Mushrooms, Parsley, Parmesan Cheese and Truffle Oil Essence*

#### Ahi Tuna

*Seared Peppercorn-Seared Ahi Tuna over Ginger-Wasabi Mashed Potatoes and Seasonal Vegetables. Topped with a Soy Glaze.*

#### New York Strip

*Grilled New York Strip, Served with Roasted Potatoes and Sautéed Vegetables*

#### DESSERT

*Choice of*

#### Fudge Brownies

*House-Made Fudge Brownies*

#### Max New York Cannoli

*Stuffed with Ricotta Cheese and Pistachio*

### COFFEE AND TEA INCLUDED

\$59.50 PER PERSON

PLUS BEVERAGES, 20% SERVICE CHARGE & TAX

MENU ITEMS AND PRICES SUBJECT TO CHANGE.



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## Group Menus

### MENU SELECTION TWO (A)

#### APPETIZER SAMPLER

Bruschetta, Filet Mignon Skewers, Grilled Jumbo Shrimp

#### SOUP OR SALAD

*Choice of*

##### House Salad

*Spring Mix, Gorgonzola Cheese, Candied Walnuts  
and Sliced D'Anjou Pear. Finished with a House-Made Vinaigrette*

##### Lobster Bisque

*Lobster Consommé with Chunks of Lobster.  
Thickened with Cream and Rice*

#### ENTRÉE

*Choice of*

##### Free Range Chicken Breast

*Oven-Roasted and Served with Sautéed Spinach,  
Mashed Potatoes and a Lemon-White Wine Sauce*

##### Northern Halibut

*Pan Seared, then Baked. Served with Grilled Asparagus,  
Saffron Risotto and a Mango & Papaya Relish*

##### Filet Mignon

*Grilled Filet Mignon, Served with Chive Mashed Potatoes  
and Sautéed Vegetables*

#### DESSERT

*Choice of*

##### Chocolate Mousse Cake

*Layers of Chocolate Sponge Cake and Mousse.  
Topped with Chocolate Ganache*

##### Cheesecake

*Traditional New York Cheesecake, Served with Fresh Berries*

#### COFFEE AND TEA INCLUDED

\$69.50 PER PERSON

PLUS BEVERAGES, 20% SERVICE CHARGE & TAX

MENU ITEMS AND PRICES SUBJECT TO CHANGE.

### MENU SELECTION TWO (B)

#### APPETIZER SAMPLER

Fried Calamari, Caprese Salad, Filet Mignon Toast Points

#### SOUP OR SALAD

*Choice of*

##### House Salad

*Spring Mix, Gorgonzola Cheese, Candied Walnuts  
and Sliced D'Anjou Pear. Finished with a House-Made Vinaigrette*

##### Lobster Bisque

*Lobster Consommé with Chunks of Lobster.  
Thickened with Cream and Rice*

#### ENTRÉE

*Choice of*

##### Free Range Chicken Breast

*Oven-Roasted and Served with Sautéed Spinach,  
Mashed Potatoes and a Lemon-White Wine Sauce*

##### Northern Halibut

*Pan Seared, then Baked. Served with Grilled Asparagus,  
Saffron Risotto and a Mango & Papaya Relish*

##### Filet Mignon

*Grilled Filet Mignon, Served with Chive Mashed Potatoes  
and Sautéed Vegetables*

#### DESSERT

*Choice of*

##### Fudge Brownies

*House-Made Fudge Brownies*

##### Tiramisu

*Lady Fingers, Dipped in Espresso Coffee and Italian Liquor,  
Laced with Mascarpone Cheese and Dusted with Cocoa*

#### COFFEE AND TEA INCLUDED

\$69.50 PER PERSON

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## Group Menus

### MENU SELECTION THREE (A)

#### APPETIZER SAMPLER

Grilled Asparagus, Lobster & Crab Cakes, Max Potato Cakes

#### SOUP OR SALAD

*Choice of*

##### House Salad

*Spring Mix, Gorgonzola Cheese, Candied Walnuts and Sliced D'Anjou Pear. Finished with a House-Made Vinaigrette*

##### Soup of the Day

*Chef's Seasonal Soup Selection*

#### ENTRÉE

*Choice of*

##### Free Range Chicken Breast

*Oven-Roasted and Served with Sautéed Spinach, Mashed Potatoes and a Lemon-White Wine Sauce*

##### Northern Halibut

*Pan Seared, then Baked. Served with Grilled Asparagus, Saffron Risotto and a Mango & Papaya Relish*

##### Filet Mignon

*Grilled Filet Mignon, Served with Chive Mashed Potatoes and Sautéed Vegetables*

##### Steak and Crab Legs (\$25.00 Upcharge)

*Grilled New York Strip Served with Alaskan King Crab Legs, Mashed Potatoes and Grilled Asparagus*

#### DESSERT

*Choice of*

##### Chocolate Mousse Cake

*Layers of Chocolate Sponge Cake and Mousse. Topped with Chocolate Ganache*

##### Cheesecake

*Traditional New York Cheesecake, Served with Fresh Berries*

#### COFFEE AND TEA INCLUDED

\$69.50 PER PERSON

PLUS BEVERAGES, 20% SERVICE CHARGE & TAX

*MENU ITEMS AND PRICES SUBJECT TO CHANGE.*

### MENU SELECTION THREE (B)

#### APPETIZER SAMPLER

Fried Calamari, Grilled Jumbo Shrimp, Filet Mignon Skewers

#### SOUP OR SALAD

*Choice of*

##### Caesar Salad

*Hearts of Romaine with Shaved Reggiano Cheese, Herb Croutons and Our House-Made Caesar Dressing (Anchovies Served Upon Request)*

##### Lobster Bisque

*Lobster Consommé with Chunks of Lobster. Thickened with Cream and Rice*

#### ENTRÉE

*Choice of*

##### Chicken Marsala

*Sautéed Chicken Breast in a Marsala Wine Reduction Sauce with Mushrooms and Garlic. Served with Roasted Potatoes and Spinach*

##### Ahi Tuna

*Seared Peppercorn-Seared Ahi Tuna over Ginger-Wasabi Mashed Potatoes and Seasonal Vegetables. Topped with a Soy Glaze.*

##### New York Strip

*Grilled New York Strip, Served with Roasted Potatoes and Sautéed Vegetables*

##### Surf & Turf (\$25.00 Upcharge)

*Sautéed Filet Mignon Served with Australian Lobster Tail, Chive Mashed Potatoes and Sautéed Vegetables*

#### DESSERT

*Choice of*

##### Fudge Brownies

*House-Made Fudge Brownies*

##### Tiramisu

*Lady Fingers, Dipped in Espresso Coffee and Italian Liquor, Laced with Mascarpone Cheese and Dusted with Cocoa*

#### COFFEE AND TEA INCLUDED

\$69.50 PER PERSON

PLUS BEVERAGES, 20% SERVICE CHARGE & TAX

*MENU ITEMS AND PRICES SUBJECT TO CHANGE.*



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## Group Menus

**\$99 ALL INCLUSIVE MENU (A)**  
*Includes Food, Two (2) Glasses of Wine,  
Tax and Gratuity*

### APPETIZER SAMPLER

Fried Calamari, Caprese Salad, Max Potato Croquettes

### SOUP OR SALAD

*Choice of*

#### House Salad

*Spring Mix, Gorgonzola Cheese, Candied Walnuts  
and Sliced D'Anjou Pear. Finished with a House-Made Vinaigrette*

#### Soup of the Day

*Chef's Seasonal Soup Selection*

### ENTRÉE

*Choice of*

#### Free Range Chicken Breast

*Oven-Roasted and Served with Sautéed Spinach,  
Mashed Potatoes and a Lemon-White Wine Sauce*

#### Grilled Salmon

*Grilled Salmon Topped with a Dijon Mustard Glaze.  
Served with Sautéed Spinach and Chive Mashed Potatoes*

#### Filet Mignon

*Grilled Filet Mignon, Served with Chive Mashed Potatoes  
and Sautéed Vegetables*

### DESSERT

*Choice of*

#### Chocolate Mousse Cake

*Layers of Chocolate Sponge Cake and Mousse.  
Topped with Chocolate Ganache*

#### Cheesecake

*Traditional New York Cheesecake, Served with Fresh Berries*

### COFFEE AND TEA INCLUDED

*MENU ITEMS AND PRICES SUBJECT TO CHANGE.*

**\$99 ALL INCLUSIVE MENU (B)**  
*Includes Food, Two (2) Glasses of Wine,  
Tax and Gratuity*

### APPETIZER SAMPLER

Bruschetta, Grilled Asparagus, Seared Ahi Tuna

### SOUP OR SALAD

*Choice of*

#### Caesar Salad

*Hearts of Romaine with Shaved Reggiano Cheese,  
Herb Croutons and Our House-Made Caesar Dressing  
(Anchovies Served Upon Request)*

#### Lobster Bisque

*Lobster Consommé with Chunks of Lobster.  
Thickened with Cream and Rice*

### ENTRÉE

*Choice of*

#### Chicken Marsala

*Sautéed Chicken Breast in a Marsala Wine Reduction Sauce  
with Mushrooms and Garlic. Served with Roasted Potatoes and Spinach*

#### Northern Halibut

*Pan Seared, then Baked. Served with Grilled Asparagus,  
Saffron Risotto and a Mango & Papaya Relish*

#### New York Strip

*Grilled New York Strip, Served with Roasted Potatoes  
and Sautéed Vegetables*

### DESSERT

*Choice of*

#### Fudge Brownies

*House-Made Fudge Brownies*

#### Tiramisu

*Lady Fingers, Dipped in Espresso Coffee and Italian Liquor,  
Laced with Mascarpone Cheese and Dusted with Cocoa*

### COFFEE AND TEA INCLUDED

*MENU ITEMS AND PRICES SUBJECT TO CHANGE.*



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## Event Information

### Booking Requirements

The date of the event is not guaranteed until a credit card number and the signed proposal is received by Dining on Fifth on behalf of MAX New York Restaurant. The undersigned understands and agrees that the Dining on Fifth Group Sales office must be notified of any changes or special instructions pertaining to this event (whether discussed with the restaurant staff or not). The total food and beverage, tax and gratuity fees have yet to be determined, and will be based upon actual attendance and consumption. All deposits and payments are non-refundable. The undersigned understands that this is a binding agreement and that he or she represents that they have the authority to obligate their principal.

### Billing/Payment

The restaurant is setting aside space and reservations to accommodate your guests. The undersigned agrees and authorizes MAX New York Restaurant to utilize the credit card number provided to pay for all unpaid agreed upon fees, not less than the minimum guaranteed per guest amount, or \$35.00 per guest, whichever is greater, no later than the evening of the scheduled event. Said amount is non refundable.

An additional 3.25% American Express Transaction fee will be applied to American Express payments.

No charges will be incurred until the evening of the event, client reserves the right to substitute the credit card provided for another.

No personal Checks Accepted. Company/ Business Checks accepted but only in advance and made payable MAX New York Restaurant.

### Cancellation Policy

Cancellations must be made with Director of Group Sales and will be confirmed via fax, email or by a confirmation letter. We require seventy-two (72) hours notice for cancellations. Any cancellations which occur within seventy-two (72) of the function will result in a charge of 50% of the total menu price, multiplied by the guaranteed guest count. This amount will be charged to the credit card listed on the contract.

### EME Rewards

**EME Appreciation Program** not offered.

Earn **EME Points** equal to 1% Cash-Back\* for all events EME books for you with our Approved Venues and Services.

See the Rewards page on the EME website for more details.

\* EME respects the guidelines of our client corporations. For companies that do not allow cash rewards, EME is glad to provide the equivalent value in the gift certificates of your choice.

### Parking

Street Parking available or Parking at "Park it on Market" (Entrance between G Street & Market)

\$ 3 Flat Rate Sun- Thurs

\$ 7 Flat Rate Friday- Sat

(hourly may increase during special events – maximum will remain the same)

Valet Parking is available between 6:00 pm – 1:00 am for \$10-\$15 a car.

## Map & Directions



### From the North heading southbound Hwy 163:

- ◆ Take Hwy 163 southbound until it becomes 10<sup>th</sup> Avenue.
- ◆ Go straight onto 10<sup>th</sup> Avenue and continue until F Street.
- ◆ Turn right on F Street and continue until 5<sup>th</sup> Avenue.
- ◆ Turn right on 5<sup>th</sup> Avenue. MAX New York Steakhouse is located on the right side at 827 Fifth Avenue.

### From the North heading southbound I-5:

- ◆ Take I-5 southbound and exit Front Street.
- ◆ Veering right, the Front Street off-ramp becomes southbound Front Street with no turn necessary.
- ◆ Continue straight on Front Street until G Street.
- ◆ Turn left on G Street and continue to 5<sup>th</sup> Avenue.
- ◆ Turn left on 5<sup>th</sup> Avenue and continue down past F Street.
- ◆ MAX New York Steakhouse is located on the right side at 827 Fifth Avenue.

### From the South heading northbound I-5:

- ◆ Take I-5 northbound and exit at 6<sup>th</sup> Avenue.
- ◆ Turn left (southbound) onto 6<sup>th</sup> Avenue and continue until F Street.
- ◆ Turn right on F Street and continue 5<sup>th</sup> Avenue.
- ◆ Turn right on 5<sup>th</sup> Avenue. MAX New York Steakhouse is located on the right side at 827 Fifth Avenue.

### From the East heading westbound I-94:

- ◆ Take I-94 westbound until it ends and becomes F Street.
- ◆ Continue on F Street until 5<sup>th</sup> Avenue.
- ◆ Turn right on F Street and continue 5<sup>th</sup> Avenue.
- ◆ Turn right on 5<sup>th</sup> Avenue.
- ◆ MAX New York Steakhouse is located on the right side at 827 Fifth Avenue.



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## Regular Dinner Menu\*

### APPETIZER

**Jumbo Shrimp Cocktail \$14.95**

*Served with Classic Tangy Cocktail Sauce and Fresh Lemon Wedges*

**Fried Calamari, Shrimp & Scallops \$13.95**

*Served with Organic Mixed Greens Spicy Tomato Sauce*

**Smoked Salmon \$13.95**

*Served with Seaweed Salad and a Dill Crème Fraîche*

**Caprese Salad \$10.50**

*Served with Fresh Basil, Extra-Virgin Olive Oil & Balsamic Syrup*

**Max Filet Kabob \$13.95**

*Skewered Charbroiled Filet and Vegetables,  
Served over Bed of Mixed Greens*

**Maine Lobster & Dungeness Crab Cakes \$14.95**

*Chipotle Rémoûlade & Tarragon Aioli*

**Fresh Oysters on the Half Shell \$12.50**

*Spicy Cocktail Sauce or Mignonette Sauce*

**Seared Ahi Tuna \$14.95**

*Seared Ahi with Peppercorn Crust, Served with Asian Sprouts*

**Foie Gras Terrine \$21.95**

*Served over Toasted Brioche*

**Beef of Carpaccio \$11.50**

*Beef Carpaccio Topped with Arugula Salad,  
Capers, Olive Oil and Shredded Parmesan Cheese*

**Max Potato Chops \$12.00**

*Potato Croquettes Stuffed with Seasoned Minced Beef  
Served with Green Pepper Dijon Mustard*

### SOUP

**Creamy Lobster Bisque \$8.95**

**Chef's Seasonal Soup du Jour \$8.95**

\*MENU ITEMS & PRICES SUBJECT TO CHANGE

### SALAD

**"Classic" Caesar Salad \$8.00**

*Hearts of Romaine, Shaved Reggiano, Herb Croutons  
~ Please Request Anchovies ~*

**Mix Greens Salad \$8.95**

*Served with Pears, Gorgonzola & Walnut Vinaigrette*

**Spinach Salad \$8.95**

*Red Onions, Pistachios, Orange Segments,  
Smoked Bacon & Balsamic Vinaigrette*

**Sliced Tomatoes and Onion Salad \$8.95**

*Served with Gorgonzola Cheese, Olive Oil and Vinaigrette*

**Max Salad \$9.00**

*Baby Lettuce Topped with Mushrooms, Red Onion,  
Tear Drop Tomatoes, Walnuts and Blue Cheese Vinaigrette*

### PASTAS

**Risotto with Porcini Mushrooms \$21.95**

*Arborio Rice, Shallots, Porcini Mushrooms, Parsley, Parmesan  
Cheese and Truffle Oil Essence*

**Seafood Linguini \$25.65**

*Sautéed Shrimp, Calamari, Mussels, Clams & Assorted Fresh  
Fish in a White Wine-Garlic Tomato Sauce*

**Dungeness Crab Pasta \$32.95**

*Fettuccine Pasta Tossed with Tender Chunks of Sweet Dungeness  
Crab, Fresh Herbs & Roasted Tomato Cream Sauce*

**Jumbo Lobster Ravioli \$23.95**

*Ravioli Stuffed with Fresh Lobster Meat and Herbs,  
Served with Orange Vodka Sauce*

**Farfalle Smoked Salmon \$20.95**

*Bowtie Pasta, Canadian Smoked Salmon,  
Asparagus and Bermuda Onion in Light Cream*

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## Regular Dinner Menu\*

### FISH & SEAFOOD

**Fresh Fish of the Day \$Marketprice**  
*Chosen Daily by Our Chef*

**Jumbo Scallops \$27.95**  
*Pan Seared Scallops, Served with  
Lobster Mashed Potatoes and Haricotvert*

**Broiled Jumbo Shrimp Scampi \$31.50**

**Northern Halibut Saffron \$28.95**  
*Served with Grilled Asparagus and Saffron Risotto  
and Mango and Papaya Relish*

**Ahi Tuna \$29.95**  
*Seared Ahi Tuna with Pepper Crushed over Ginger,  
Wasabi Mashed Potatoes, Seasonal Vegetables and Soy Glaze*

**Grilled Honey Dijon Salmon \$26.50**  
*Dijon Mustard Glaze, Fresh Sautéed Spinach*

**Jumbo Shrimp Scampi \$32.00**  
*Served with Herb Roasted Potatoes and Seasonal Vegetables*

### MAX SPECIALTIES

*Served with Sautéed Vegetables and Mashed Potatoes*

**Cold Water Australian Lobster Tail, 12 Oz \$Marketprice**

**Alaskan King Crab Legs 2½ Lbs \$Marketprice**

**"Classic" Surf & Turf \$Marketprice**  
*Filet Mignon & 12 Oz Cold Water Australian Lobster Tail*

### SIDE DISHES

**Baked Potato \$ 5.95**

**MAX Fries \$ 5.00**

**Roasted Garlic Mashed Potatoes \$ 6.50**

**Lobster Mashed Potatoes \$ 13.50**

**Mashed Potatoes \$ 5.50**

**Roasted Potatoes \$ 5.50**

**Onion String Haystack \$ 5.00**

**Sautéed Spinach \$ 6.50**

**Creamed Spinach \$ 6.50**

**Grilled Asparagus \$ 9.00**

**Mixed Seasonal Vegetables \$ 6.95**

**Mixed Mushroom Sautéed \$ 6.00**

### STEAKS & CHOPS

*Featuring Prime, Mid-Western, Corn-Fed, Aged Beef*

**Filet Mignon \$30.95**

**Filet Mignon, (Bone-In) 16 Oz \$45.00**  
*Served with Brandy Peppercorn Sauce*

**Bone-In Rib Eye 24 Oz \$35.95**  
*Served with Rosemary Sauce*

**New York Sirloin Strip Steak ~16 Oz \$35.95**  
*Served with Gorgonzola Cream & Port Wine Reduction Sauce*

**MAX Porterhouse ~22 Oz \$43.95**  
*Served with Rosemary Butter*

**Prime Flat Iron Steak \$31.95**  
*Grilled Iron Steak Served with Caramelized Onions,  
Mashed Potatoes and Grilled Asparagus*

**Lamb Chop Dijonnaise \$31.95**  
*Served with Lamb Au-Jus, Mashed Potatoes and Seasonal Vegetables*

**Veal Chop ~16 Oz \$35.95**  
*Grilled to Perfection and Topped with Wild Mushroom Sauce,  
Served with Seasonal Vegetables and Mashed Potatoes*

**Pork Loin Chop \$27.00**  
*Served with Mashed Potatoes, Green Apple Chipotle Sauce*

**Osso Buco (Lamb Shank) 16 Oz \$35.95**  
*Tender, Braised Lamb Shank Served over Saffron Risotto*

### CHOICE OF MUSTARDS

**Dijon, Whole Grain,  
Green Peppercorn and Horseradish**

### CHOICE OF SAUCES

**Béarnaise, Peppercorn (Brandy),  
Caramelized Onion, Gorgonzola Cheese,  
Wild Mushroom, Rosemary, Bordelaise**

### CHICKEN

**Oven-Roasted Free Range Chicken Breast \$22.00**  
*Served with Sautéed Spinach, Mashed Potatoes and Lemon Sauce*

**Chicken Marsala \$22.00**  
*Sautéed Chicken Breast in a Savory Sauce of Mushrooms, Garlic  
and Marsala Wine, Served with Roasted Potatoes and Spinach*

\*MENU ITEMS & PRICES SUBJECT TO CHANGE

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