STARTERS of all Shapes and Sizes

Coconut Chicken Lettuce Wraps ***8.95***
Skewered white meat chicken marinated in coconut curry ,
served with vegetable fried brown rice with a coconut curry dipping sauce.

Fried Calamari ***9.75*** *With classic cocktail sauce and basil aioli*

Fried Jumbo Shrimp Cocktail ***11.25***
Four litely battered and Fried Jumbo Shrimp served with dueling chunky Avocado salsa
and Spic;y Cocktail Sauces offered with crisp tortilla chips for dipping.

Sweet Potato Fries ***7.25*** *served with our apricot and mustard dipping sauce*

Artichoke Fritters ***6.00*** ***shareable 11.50***
delicious batter of artichokes, garlic and scallions served *with scallion dipping sauce*

Hawaiian Poke Salad ***11.50***
(Pronounced PO-Kee). *A traditional Raw Ahi tuna salad, marinated in sesame oil, soy sauce*
with fine chopped red onions, cilantro and toasted sesame seeds served deconstructed with
pickled cucumbers, marinated seaweed and crisp won ton chips.

Winter Caprese Salad ***8.95***
Fresh Mozzarella, basil leaves, capers and roasted grape tomatoes drizzled with balsamic
reduction and sprinkling of sea salt.

Red Curry Mussels ***10.95***
A generous portion of sautéed mussels dressed in our red curry sauce with red onions., green and
red bell peppers with a touch of spice

Soup of the Day. We offer two soups daily we try to offer at least one vegetarian
Clam Chowder Friday
Cup **3.50** Bowl **5.50** bottomless bowl **8.25**
Endless Salad and soup combination **8.75**

SIGNATURE SALADS

Mediterranean Tostada ***12.50***
Thin crust garlic cheese pizza wedges topped with chopped romaine lettuce and salami,
artichoke, olives, peppers, tomatoes, red onion, feta cheese and balsamic vinaigrette

The Wedge Salad ***7.50*** **(great as a starter sharable)**
Featuring crisp Iceburg lettuce, Buttermilk scallion dressing, crumbled bleu cheese, bacon,
crumbled egg, tomato and celery. Top with grilled Sirloin Steak or Chicken breast ***$4.00***
or Avocado ***$1.50***

Signature Caesar Salad
Hearts of romaine, garlic croutons and shaved parmesan with Caesar dressing with chicken
11.50 *with Grilled or blackened Salmon or shrimp* ***16.50***

Seasonal Spinach & Fruit Salad **(great as a starter sharable)**
Fresh spinach and arugula leaves, Shaved manchego cheese, pickled red onions, raisins, walnuts
and fresh poached pears with an apricot, vanilla, white wine and olive oil vinaigrette.
(Featuring Oak patch farms arugula leaves)
11.00 *Top with grilled Sirloin Steak or Chicken breast* ***4.00***

Starter Salads
The Market Salad *with entrée* ***3.50****, ala carte* ***5.50***
Mixed greens with seasonal accompaniment served with buttermilk scallion or Dijon mustard
thyme vinaigrette
Caesar Salad chopped with entrée **3.50**
Hearts of romaine, garlic croutons and shaved parmesan with Caesar dressing

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Add a cup of soup or starter salad for just 3.50

Filet Mignon ***31.00***
An 8 ounce cut Grilled over oak coals. Finished with Chianti reduction,
Asparagus Spears and Parsley Potatoes.

New York Steak ***25.00***
A 12 ounce cut Smothered in Sauteed fresh mushrooms.
Served with garlic mashed potatoes or shoe string fries.

Steak Frites ***17.50***
A Grilled 8 ounce Sirloin steak specially seasoned and grilled to your liking.
Served with shoe string fries, garlic mashed potatoes or herb brown rice.
Topped with our house compound butter and bordelaise sauce.

Avocado Chicken ***16.00***
Marinated chicken breast topped with our Avocado & roasted garlic cream sauce, served with herb brown rice or garlic mashed potatoes and seasonal vegetables

Braised Pork 18.00
Tender Pork Shoulder Braised with aromatic vegetables and rich stock served over creamy polenta and finished with gremolata of lemon, parsley and cracked pepper

Grilled Farm Raised Atlantic Salmon ***18.00***
Grilled or Blackened over oak coals, Served over sautéed tatsoi and orzo pasta
with roasted tomato & lemon butter sauce.

ROTISSERIE & GRILL SPECIALS

Add a soup or starter salad 3.50

Pacific Swordfish 25.00
Grilled over oak coals, finished with mustard & thyme vinaigrette,
crisp angle hair onion rings, garlic mashed potatoes and seasonal vegetable.

Grilled Lamb Sirloin $23.50
Marinated in olive oil, rosemary and garlic served with asparagus spears,
balsamic syrup and roasted winter vegetable medley

Mixed Grill Platter 44.00
Marinated Chicken breast, Sirloin Steak, lamb sirloin, and four garlic shrimp
Served with shoe string fries or garlic mashed potatoes.

Drunken Chicken 17.00
Our Signature Rotisserie Chicken marinated in red wine and rosemary.
Served with garlic mashed potatoes or roasted winter vegetable medley,
finished with a Chianti reduction

BURGERS

Half pound, Grilled over oak coals. *Accompaniments include your choice of French fries or tossed green salad. (can be substituted with a 6 oz charbroiled chicken breast)*

Green Chili Burger 12.95
Topped with a fire roasted green chili, Sharp Cheddar cheese and Chipotle Aioli. Served with lettuce, tomato and sliced red onions served on a Max's Classic Bun

Bruschetta Burger 12.95
Sliced fresh tomatoes, melted fresh mozzarella cheese and a generous sprinkling of fresh basil with fresh Basil Aioli and crisp lettuce served on a Max's Classic Bun

The Frenchie 12.95
Crisp fried angel hair onion rings, bleu cheese with Dijon Aioli and crisp lettuce leaves served on a Max's Classic Bun

The Big Valley 14.00
Sharp cheddar, Hardwood smoked bacon, house made smokey thousand island dressing, lettuce, tomato and red onion served on a Max's Classic Bun
(add avocado 1.50)

PASTA, PIZZA & SAUTEE Add a cup of soup or starter salad 3.50

Five Cheese Alfredo Al Forno 15.50
A classic with a big twist. Orecchiettei (small ears) pasta with a creamy sauce of parmesan, asiago, provolone, cheddar and romano cheese sauce with a pinch of fresh thyme and garlic. With Your choice of the following add on's: Rotisserie Chicken, Crumbled Italian Sausage, House made Meatballs or Broccoli. Topped with toasted bread crumbs and baked to perfection.

Seafood Fettuccini ***27.00***
Split lobster tail, clams, mussels, shrimp, calamari and salmon in a rich tomato broth or creamy alfredo sauce served over Fettuccine pasta

Duck Ragu Pappardelle ***22.00***
Duck leg simmered in a rich mushroom ragu tossed with wide pasta ribbons. Finished with peas and topped with white truffle & herb infused ricotta cheese. (Featuring Mary's Free range Duck legs)

Chicken Marsala ***16.00***
Sauteed chicken breast with our marsala mushroom and olive tomato sauce served with baked five cheese pasta.

Spaghetti Pomodoro *Half size* ***10.75*** *Full* ***15.50***
Diced fresh tomatoes, garlic, olive oil and basil sautéed and tossed with thin spaghetti pasta topped with your choice of grilled chicken breast, grilled asparagus spears or Three mushroom sautee.

Spaghetti and Meatballs (two, three or four) ***10.00, 13.00, 16.00***
Rich and bold seasoned all beef four ounce meatballs served with our house made marinara sauce.

Spinach, Mushroom and Bacon Fettuccine *Half size* ***10.00*** *Full* ***15.00***
A sautee of applewood smoked bacon, fresh mushrooms and fresh spinach with a touch of wine, garlic and cream sauce tossed with fettuccine pasta.

Garlic Shrimp Spaghetti *Half size* ***11.75*** *Full* ***17.50***
shrimp sautéed in garlic and wine served on top of Spaghetti pasta tossed with basil, pesto, parmesan cheese and pinenuts.

PIZZA

(All our pizzas are hand formed to approximately 9 inches in diameter)
Your choice of Whole Wheat Crusts, Traditional and Gluten Free (Udi's Gluten Free)

Barbecue Rotisserie Chicken ***12.00***
with barbecue sauce, roasted peppers, red onions, five cheese and cilantro

Margherita ***11.00***
Fresh tomato, basil, garlic and fresh mozzarella

Goat Cheese & Roast Lamb ***14.00***
Crumbled roast lamb, creamy goat cheese, roasted sweet red peppers, basil pesto sauce

The Home Grown ***13.00***
Grilled vegetable medley plus spinach, mushrooms and sliced tomatoes

Bikini ***11.00***
Smoked Ham and Pineapple chutney

Classic Pepperoni ***11.00***
Loaded with mozzarella cheese and sliced pepperoni

KID'S MENU 5.75 add a small beverage 1.00

Rotisserie Quarter Chicken Entrée *served with seasonal vegetable and choice of mashed potatoes, pasta or French fries.*

Kids Burger *all beef burger with lettuce, tomato and onion served with choice of side: French fries or green salad*

Mini Cheese or Pepperoni Pizza.

Macaroni and Cheese

Meatball (all beef) and spaghetti marinara

SIDE ORDERS

Brown Rice	3.50
Fall Vegetable Medley	3.50
California Grilled Vegetables	3.50
Garlic Mashed Potatoes	3.50
Grilled Asparagus	4.50
Sweet Potato Fries	4.50
Creamy Polenta	3.50

BEVERAGES

Small Mineral Water 2.50
Large Mineral Water 4.50
Fruit Juice 2.95
Milk (regular or lowfat) 2.50
Bottomless Soft Drink 2.95
Coca Cola, Diet Coke, Cherry Coke,
Barq's Root Beer,
Mr. Pibb, Sprite.
Iced Tea 2.95
Coffee 2.75

Lemonade (Lindcove Farms Homemade) 2.75 (no free refills)
Assorted Hot Tea 2.50
Italian Soda 2.75(no free refills)

ESPRESSO

Espresso 2.00
Cappuccino 2.99
Cafe Latte 3.15
Cafe Mocha 3.59
doubles add .69