

MAX PRIME

STEAKHOUSE FISH
SUSHI BAR

CHARLES KRUG SPECIAL WINE SELECTION

We hope you enjoy these wines that we have carefully selected for your pleasure.

	six oz.	nine oz.	bottle
Krug Sauvignon Blanc - St. Helena Krug	10	15	38
Chardonnay - Carneros	12	18	46
Krug Merlot - Napa	13	19	50
Krug Cabernet Sauvignon - Napa	20	30	76

FEATURED COCKTAILS

WHITE CHERRY COSMO black cherry vodka, white cranberry juice, lime juice, triple sec, lime garnish	11	MANHATTAN bourbon, bitters, sweet vermouth, cherry garnish	11
SAKE TINI vodka, sake, cucumber	11	NEGRONI gin, campari, sweet vermouth, orange twist garnish	11
AVIATION gin, maraschino liqueur, creme de violette, lemon juice, lemon twist garnish	11	LYCHEE TINI lychee liquor, peach liquor, vodka, splash cranberry, lychee fruit garnish	11

MAX PRIME RAW BAR

East Coast Oysters *	2.50	Classic Shrimp Cocktail U8	5 each
West Coast Oysters *	3.00		
Little Neck Clams *	1.50	1/2 Lobster Cocktail	12 each
Seafood Tower (for one) * 30 2 oysters 2 clams 2 shrimp 1/2 lobster seaweed salad			
Tokyo Tower (for one) * 45 2 oysters 2 clams 2 shrimp 1/2 lobster 1 live scallop 2 yellowtail shoot seaweed salad			

APPETIZERS

French Onion Soup	6
Miso Soup	3
Chilled Raw Oysters *	15
Tuna Tartar * ginger champagne vinegar	15
Steak Tartar * mustard	18
Clams Casino herb garlic, butter, pancetta	13
Maine Crabcake mango salsa, remoulade sauce	15
Fried Calamari spicy max chili sauce	13
Buffalo Wings jerk spice, barbecue, hot & spicy	12
Jumbo Shrimp Cocktail U8 cocktail sauce	16
Slab of Bacon	8
Edamame * maldon sea salt	5.50

SALADS

Roast Beet arugula, goat cheese, candied walnuts	12
Caesar housemade dressing, croutons, parmigiano	10
Max Chef Salad walnuts, pears, bacon, goat cheese, baby greens, citrus dressing	12
Traditional Wedge Salad blue cheese dressing, bacon, tomato	10
Burrata beefsteak tomato, balsamic glaze	14
Beefsteak Tomato tomato, onions, blue cheese dressing	11
Japanese Ginger Salad	6
Seaweed Salad	6
Add: chicken 5 salmon 9 shrimp 5 each steak * 10	

PRIME 35 DAY DRY AGED BEEF

WE ARE VERY PROUD TO SERVE
USDA PRIME CAB DRY AGED 35
DAYS NEBRASKA ONLY

46 oz. Porterhouse for two *	90
22 oz Bone in N.Y.Strip *	41
24 oz Bone in Ribeye *	44
12 oz Filet Mignon *	39
8 oz Filet Mignon *	29
Roasted Prime Rib *	
20 oz King Cut *	36
14 oz Queen Cut *	28

Veal Porterhouse *	34
mushroom fricassee truffle oil	
Lamb Porterhouse *	30
natural au jus	
Sauces (choice of one)	2
cabernet, chimmichurri, bearnaise, au jus	
Sides	3.50
Brussels Sprouts, Cream of Spinach Asparagus, Sauteéd Mushrooms French Fries, Baked Potato Sweet Baked Potato, Mashed Potato	

SEAFOOD

Sesame Crusted Tuna *	28	Baked Lobster Tail \$MP
Seared Shrimp & Scallops	28	seafood items served with our daily fresh vegetables
Seared Salmon	26	
Seared Swordfish	28	
Seared Chilean Sea Bass	39	

ENTRÉES

Organic Chicken under the Brick boneless half chicken, au jus, vegetable	21	Braised Beef Ravioli peas, carrots, ragu sauce	20
Seafood Saffron Risotto mussels, shrimp, clams, scallops, tomato, chipotle clam broth	32	Rigatoni Con crumbled sausage, marinara cream pecorino cheese, peas	19

BURGERS

Artisanal * lettuce, tomato, and cheese	11
California * avocado, grilled pineapple, roasted red pepper, lemon mayo	14
Northern Exposure * elk, bacon, roasted red pepper, mushroom, manchego, sriracha aioli	15
Dry Aged Burger * carmelized onions, cheddar cheese	17

SANDWICHES

Lobster Roll, Hot or Cold	MP
Steak Sandwich * sliced, carmelized onions, open faced	18
Tuna Burger * wasabi, arugula, mayo, avocado	17

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STEAKHOUSE FISH
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MAX PRIME GROUP DINING

We are pleased to offer multiple group dining options ideally suited for your
private party or corporate

20% gratuity added to party of 8 or more

Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of food borne illness. Items marked with an asterik (*) may be served raw or may be requested to be undercooked.