

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

SALADS

Roast Beet	12
arugula, goat cheese, candied walnuts	
Caesar	10
housemade dressing, croutons, parmigiano	
Max Chef Salad	12
walnuts, pears, bacon, goat cheese, baby greens, citrus dressing	
Traditional Wedge Salad	10
blue cheese dressing, bacon, tomato	
Burrata	14
beefsteak tomato, balsamic glaze	
Beefsteak Tomato	11
tomato, onions, blue cheese dressing	
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	
Seared Salmon	26	seafood items served with our
Seared Swordfish	28	daily fresh vegetables
Seared Chilean Sea Bass	39	

PRIX FIXE 24.99

Choice of Soup or Caesar Salad and Dessert

Slow Roasted Prime Rib *	Braised Ravioli peas, carrots, ragu sauce
Baked Scrod served with vegetables	Rigatoni Con crumbled sausage, marinara cream, pecorino cheese, peas

ENTREÉS

Organic Chicken Picatta capers, lemon, white wine sauce mashed potato, vegetables	16	Linguini Clams olive oil, white wine, garlic, tomato	16
Shrimp Scampi olive oil, white wine, garlic, linguini, tomato	16	Capellini Piemontese prosciutto, marinara cream, pecorino cheese, peas	15

BURGERS

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

SANDWICHES

Lobster Roll, Hot or Cold	MP
Steak Sandwich *	18
sliced, caramelized onions, open faced	
Maine Crabcake Sandwich	16
lettuce, tarragon tartar, tomato	
Veggie Supreme	14
portobello mushroom, goat cheese zucchini, eggplant, red onion, roasted red pepper, basil mayo	
Chicken Wrap Buffalo Style	14
lettuce, tomato, blue cheese	
Grilled Chicken Wrap	15
caramelized onions, roasted red peppers bacon, arugula, tomato	

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.