



**CUSTOMER APPRECIATION MENU
3 COURSES \$ 30**

STARTERS

Max's Ceasar Salad

Bacon Lardons, Tomato, Crouton,
Spanish Anchovies, House –Made
Ceasar Dressing

Organic Mixed Greens

Champagne Vinaigrette

ENTREES

Flat Iron Steak

Cheese & Bacon Polenta,
Sauteed spinach, Herb Compound Butter

Chicken Under a Brick

Mashed Potatoes, Grilled Seasonal Vegetables,
Rosemary Pesto

Stuffed File Fish

Red Crab & Shrimp Stuffing,
Roasted Potatoes, Brussel Sprouts
Carrot Nage

Desserts

Apple Crisp

Served with Vanilla Bean Ice Cream

House Chocolates Sampler

Bread Pudding

Made with Max's Artisan Breads & Changes
With The best of Seasonal Produce Available

BEGINS JANUARY 18TH ENDS FEBRUARY 12TH