

"A CLASSIC STEAKHOUSE WITH A MARITIME TWIST"

# MAXWELL'S

STEAK & SEAFOOD

## —■ A GREAT START ■—

### CHILLED SEAFOOD TOWER \$69

» oysters, tuna tartare, salmon gravlax, jumbo shrimp, Jonah crab claws with horseradish, cocktail sauce, cucumber cipollini, garlic sticks »  
/ serves 2-4 /

### OYSTERS ON THE HALF SHELL (3) \$15

» cider & pink peppercorn mignonette, fresh horseradish, lemon, hot sauce »  
/ additional oysters \$3 each /

### OYSTERS ROCKEFELLER (5) \$24

» baked with herbs, pecorino, breadcrumbs »

### GARLIC BREAD STICKS (3) \$5

» house made »

## —■ APPETIZERS ■—

### BURRATA \$16

» balsamic soaked strawberries, oven dried tomatoes, fresh basil, grilled toast, puffed quinoa, olive oil »

### WILD MUSHROOM BISQUE \$14

» wild & tamed mushrooms, braised king oyster, chive crème fraîche »

### SHRIMP COCKTAIL \$19

» grilled jumbo shrimp, cold water prawns, with essence of anchovies, Marie Rose sauce, cayenne pepper »

### PEI ROCK CRAB SPRING ROLL \$16

» seasoned rock crab, tamarind vinaigrette, quick pickled red cabbage, chili oil »

### MAXWELL'S CAESAR \$16

» baby romaine, split garlic anchovy dressing, shaved Parmesan, truffled croutons, warm prosciutto »

### CHICKEN LIVER FOIE GRAS TART \$17

» chicken liver foie mousse, macerated cherries, almond short crust pastry, herb salad »

### BEEF CARPACCIO \$18

» preserved egg yolk, Grana Padano, pickled shallots, roasted garlic aioli, chimichurri, smoked sea salt potato chips »

### WARM SEAFOOD TOAST \$16

» chorizo, confit leek, clams, P.E.I. mussels, roasted pepper aioli »

### TUNA POKE \$17

» sesame soy marinade, charred corn jalapeno relish, pickled cucumber, nori crisp »

## —■ MAXWELL'S CLASSICS ■—

### BEEF SHORT RIB \$28

» red wine braised, spiced carrot, potato puree, hickory sticks »

### ROOFTOP HONEY GLAZED DUCK LEG CONFIT \$24

» baby kale salad, fingerling potato, crispy poached egg, pancetta lardons, shaved foie gras torchon »

### ICELANDIC COD \$25

» Kalamata olive crusted, parsnip puree, golden beet, niçoise butter »

### NORTHFORK BISON BURGER \$26

» 6oz ground bison, BBQ sauce, cold smoked brie, crispy mushrooms, cabernet onions, pickled tomato, horseradish aioli, brioche bun, fries »

### HOUSE PASTA \$24

» fresh fettuccini, arugula pesto, fresh pea, spinach, dried tomato, preserved lemon whipped ricotta, confit garlic »

AN 18% GRATUITY IS ADDED TO PARTIES OF 8 OR MORE

## —■ FARM AND SEA ■—

... ALL FARM AND SEA ITEMS COME WITH ONE SIGNATURE SAUCE ...

**WILD BOAR SHOULDER \$27**

» natural foraging »

**BLACKENED PACIFIC YELLOWFIN TUNA STEAK \$25**

» 7oz fillet, small boat, pole-caught, sustainable »

**½ RACK NORTHUMBERLAND LAMB \$36**

» Pommery mustard crusted »

**SUSTAINABLE BLUE SALMON \$27**

» 7oz fillet, grilled »

## —■ STEAKS FROM THE GRILL ■—

... ALL STEAKS COME WITH ONE SIGNATURE SAUCE ...

**CERTIFIED ANGUS BEEF STRIPLOIN \$39**

» 10oz »

**LES VIANDES DE LA FERME RIBEYE \$59**

» 14oz »

**CERTIFIED ANGUS BEEF TENDERLOIN \$44**

» 8oz »

**CHATEAUBRIAND (SERVES 2-4) \$99**

» 18oz centre cut beef tenderloin »

**HATCHET STEAK (SERVES 1-2) \$62**

» 26oz bone-in »

## —■ SIGNATURE SAUCES ■—

ALL \$3.50

**PEPPERCORN**

» Madagascan green  
peppercorn, bourbon, heavy  
cream »

**MAXWELL'S BBQ  
SAUCE**

» smokey Memphis style »

**BORDELAISE**

» red wine, bone marrow,  
butter, beef jus »

**BLUE CHEESE BUTTER**

» whipped blue cheese,  
preserved lemon »

**BÉARNAISE**

» hollandaise, tarragon,  
shallots »

**MINTED  
CHIMICHURRI**

» Argentinian herbs »

## —■ SIDE DISHES ■—

**FINGERLING \$6**

» potatoes confit in duck fat  
with charred rosemary »

**MAC & CHEESE \$8**

» cavatappi noodles, mornay  
sauce, herb gremolata »

**GREEN BEANS \$8**

» blistered beans, bacon  
vinaigrette »

**BRUSSELS \$9**

» crispy Brussels sprouts, miso  
rooftop honey glaze,  
pomegranate seeds »

**MUSHROOMS \$7**

» sautéed cremini, garlic herb  
butter »

**POMME PURÉE \$7**

» whipped Yukon potato,  
chive crème fraîche »

**ONION \$7**

» crispy pickled onion rings,  
masala scented batter »

**CARROTS \$7**

» peri peri spiced, roasted  
heirloom carrots »

**FRITES \$7**

» house cut, pickle salt »

## —■ SEAFOOD ADD-ONS ■—

**JUMBO SHRIMP SKEWERS \$17**

» Cajun dusted grilled shrimp skewers »

**BACON WRAPPED SCALLOPS \$18**

» seared scallops, smoked bacon wrapped »

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