

MAXWELL'S

STEAK & SEAFOOD

A GREAT START

OYSTERS ON THE HALF SHELL (3) \$18

» pickle mignonette, fresh horseradish, lemon, hot sauce »
/ additional oysters \$5 each /

OYSTERS ROCKEFELLER (5) \$29

» baked with herbs, pecorino, breadcrumbs »

GARLIC BREAD STICKS (3) \$6

» house made »

APPETIZERS

MARKET SALAD \$20

» market salad of arugula, radish, celeriac,
pickled fennel, grilled artichoke heart, blueberry
raisins, citrus mint vinaigrette, deep fried goat
cheese »

SHRIMP COCKTAIL \$21

» grilled garlic marinated shrimp, vodka
pineapple cocktail sauce, lemon »

TUNA TATAKI \$20

» ponzu, cucumber and mango salad, crispy
pickled ginger, sesame seed »

PANKO CRUSTED CRAB CAKES \$20

» chorizo aioli, buttermilk celeriac slaw, roasted
corn compote »

WILD MUSHROOM BRUSCHETTA \$20

» white wine cream, fresh herbs, shaved
parmesan, grilled baguette and truffle »

MAXWELL'S CAESAR \$21

» house garlic, anchovy dressing, shaved
parmesan, truffled crouton, warm prosciutto »

BURRATA \$23

» semi-dried tomato, roasted garlic purée, olive
tapenade, grilled sourdough »

BEEF CARPACCIO \$20

» preserved yolk, grana padano, pickled shallot,
garlic aioli, smoked sea salt potato chips »

BRAISED PORK BELLY \$22

» pork belly, scallops, parsnip purée, candied
hazelnuts, sumac, cider gastrique »

BACON WRAPPED SCALLOPS \$29

» five bacon wrapped digby sea scallops, balsamic
reduction, grilled half lemon, dressed arugula,
sumac »

MAXWELL'S CLASSICS

MAXWELL'S BURGER \$28

» 8oz tenderloin burger, deep fried mozzarella, prosciutto, roasted garlic aioli, semi-dried tomato, lettuce,
house BBQ sauce, fries »

BEEF SHORT RIB \$34

» beef short rib, red wine braised, mash, cheese curds, chili butter broccolini »

PAN SEARED ATLANTIC STRIPED BASS \$41

» pan seared atlantic striped bass, bacon, chive and cheese curd mash, broccolini, fine herb beurre blanc,
tomato jam »

PAN SEARED CHICKEN BREAST \$34

» 8 oz pan seared chicken supreme, chipotle sweet potato purée, buttered green beans, pear and bacon
compote »

GRILLED VEGETABLE WELLINGTON \$29

» crisp puff pastry stuffed with red onion, carrots, broccolini, red bell pepper, zucchini. served with
mushroom gravy, confit fingerling potatoes, broccolini, autumn chutney »

SEAFOOD PASTA \$36

» spaghetti, clams, mussels, shrimp, salmon, bacon, white wine cream, tarragon, confit squash, asparagus,
shaved parmesan, chives »

MARKET PRICED LOBSTER RISOTTO

» butter poached lobster tail, claw knuckle meat, arborio rice, asparagus tips, lobster bisque, shaved
parmesan and truffle »

—“ SEA ”—

ALL ITEMS COME WITH CHOICE OF ONE SIDE AND ONE SIGNATURE SAUCE

PACIFIC YELLOWFIN TUNA STEAK \$34
» 7oz fillet, blackened »

ATLANTIC SALMON \$36
» 7oz fillet, grilled »

ATLANTIC CANADIAN SNOW CRAB MARKET PRICE
» 2 racks of atlantic canadian snow crab poached in salt water »

—“ FARM ”—

ALL ITEMS COME WITH CHOICE OF ONE SIDE AND ONE SIGNATURE SAUCE

HALF RACK OF LAMB \$67
» garlic and rosemary marinade with a green herb crust »

CERTIFIED ANGUS BEEF TENDERLOIN
\$57
» 8oz »

45 OZ PORTER HOUSE WITH 1 ORDER
BREAD STICKS \$155
» 2 regular sized sides and 2 sauce with the standard 2 tomato provincial and 4 asparagus »
/ servers 3-4 /

CERTIFIED ANGUS BEEF STRIPLOIN
\$45
» 10oz »

LES VIANDES DE LA FERME RIBEYE
\$68
» 14oz »

CHATEAUBRIAND \$120
» 18oz, served with tomato provincial, asparagus, 1 order of bread sticks, 2 sides and 2 sauces »
/ serves 2-3 /

—“ SIDES ”—

ADDITIONAL SIDES \$10

FINGERLING
» herb confit »

POMME PURÉE
» chive and quebec cheese curd whipped potatoes »

CHIPOTLE SWEET
POTATO MASH
» roasted purée sweet potato with chipotle and maple »

BRUSSELS
» crispy, miso honey glaze, pomegranate seeds »

FRITES
» house cut »
GREEN BEANS
ALMANDINE
» brown butter, toasted almond and lemon »

MUSHROOMS &
ONIONS
» garlic and herbs »
BROCCOLINI
» chili butter, balsamic »
ROASTED GARLIC
RISOTTO
» arborio rice, cream, parmesan, lemon, fresh herb »

—“ SIGNATURE SAUCES ”—

ADDITIONAL SAUCES \$4

PEPPERCORN
» peppercorn, bourbon, heavy cream »

MAXWELL'S BBQ
SAUCE
» memphis style »

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

BLUE CHEESE BUTTER
» whipped blue cheese, preserved lemon »

LOBSTER BISQUE
» classic french preparation, finished with heavy cream and tarragon »

BÉARNAISE
» hollandaise, tarragon, shallots »

MINTED CHIMICHURRI
» argentinian herbs »