

"A CLASSIC STEAKHOUSE WITH A MARITIME TWIST"

MAXWELL'S

STEAK & SEAFOOD

— " A GREAT START " —

OYSTERS ON THE HALF SHELL (3) \$16

» pickle mignonette, fresh horseradish, lemon, hot sauce »
/ additional oysters \$4 each /

OYSTERS ROCKEFELLER (5) \$26

» baked with herbs, pecorino, breadcrumbs »

GARLIC BREAD STICKS (3) \$6

» house made »

— " APPETIZERS " —

MARKET SALAD \$16

» market salad of kale, roasted squash and celeriac, pickled red onion, pomegranate kernels, crispy quinoa, goat cheese, citrus vinaigrette »

SHRIMP COCKTAIL \$19

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

TUNA TATAKI \$19

» miso squash emulsion, pickled cucumber, bonito, grilled scallions »

PANKO CRUSTED CRAB CAKES \$19

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

MAXWELL'S CAESAR \$19

» romaine heart, house made garlic anchovy dressing, shaved parmesan, truffled croutons, warm prosciutto »

BURRATA \$22

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

BEEF CARPACCIO \$18

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

BRAISED PORK BELLY \$19

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

— " 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 »

WILD MUSHROOM GNOCCHI \$28

» white wine mushroom cream sauce, sautéed mushrooms, pickled fennel, shaved Parmesan »

BEEF SHORT RIB \$32

» red wine braised short rib, root vegetable hash, cheese curds, chili butter broccolini »

PAN SEARED ATLANTIC STRIPED BASS \$39

» orecchiette pasta, bacon, white wine, brussels sprout hearts and leaves, semi-dried tomatoes, confit squash, fresh basil, crème fraîche and confit lemon »

GRILLED VEGETABLE WELLINGTON \$28

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

AN 18% GRATUITY MAY BE ADDED FOR PRIVATE ROOMS AND TO PARTIES OF 8 OR MORE

— " SEA " —

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

PACIFIC YELLOWFIN TUNA STEAK \$34

» 7oz fillet, blackened »

ATLANTIC SALMON \$35

» 7oz fillet, grilled »

LOBSTER RISOTTO MARKET PRICE

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

— " FARM " —

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

HALF RACK OF LAMB \$60

» garlic and rosemary marinade with a green herb crust »

CERTIFIED ANGUS BEEF TENDERLOIN

\$55

» 8oz »

CHATEAUBRIAND \$130

» 18oz »

/ serves 2-3 /

CERTIFIED ANGUS BEEF STRIPLOIN

\$44

» 10oz, served with choice of one side and one signature sauce »

LES VIANDES DE LA FERME RIBEYE

\$66

» 14oz »

PAN SEARED CHICKEN BREAST \$34

» 8oz breast stuffed with caramelized onion, aged white cheddar, sage and pumpkin seed, autumn chutney of apple, pear, apricot, raisin and cranberry »

— " SEAFOOD ADD-ONS " —

TIGER SHRIMP SKEWERS (2) \$27

/ 5 garlic buttered shrimp

BACON WRAPPED SCALLOPS (5) \$25

/ smoked bacon wrapped

— " SIDES " —

ADDITIONAL SIDES \$10

FINGERLING

» herb confit »

POMME PURÉE

» chive and quebec cheese curd whipped potatoes »

ROOT VEGETABLE

HASH

» brown butter, fresh herbs »

BRUSSELS

» crispy, miso honey glaze, pomegranate seeds »

FRITES

» house cut »

WHISKEY HONEY GLAZED CARROTS

» tri color baby carrots, rooftop honey, tennessee whiskey, fresh herbs »

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 »

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