

APPETIZERS

Buffalo Wing Dip 7.99
Served with crisp red, white & blue tortilla chips and celery sticks.

Max's Calamari 7.99
Fresh marinated calamari breaded to order and cooked to a golden brown. Served with fresh lemon and Max's red sauce.

Boom Boom Shrimp 9.99
Fresh shrimp tossed with boom boom and Thai peanut sauce served over shredded cabbage, topped with chow mein noodles.

Mussels 9.99
Sautéed with white wine, garlic, butter, fresh fennel and Roma tomatoes, served with garlic toast.

Fried Dill Pickles 4.99
Kosher dill pickles dipped in beer batter, served crispy with a zesty radish sauce.

Wet Shoes 5.99
Hand Cut Fries topped with Serious Chili, cheddar cheese, sour cream and scallions.

Sweet Potato Fries 2.99
Max's own hand cut sweet potato fries! Served with maple cream sauce.

Onion Straws 3.49
Thinly sliced onions, deep fried and served with a Southwest dipping sauce.

Baby Back Ribs 10.99
Quarter slab served with your choice of Buffalo BBQ or Max's Classic BBQ and hand cut fries.

Max's Trio 10.99
Chicken Wings, Mozzarella Sticks, and Fried Dill Pickles. Sorry, no substitutions.

Mozzarella Sticks 7.49
Six sticks lightly battered and cooked to a golden brown, served with red sauce.

Nachos El Max 8.99
A generous platter of tortilla chips, serious chili, jalapeno peppers, cheddar cheese and diced tomatoes all topped with sour cream and scallions.

Buffalo Jumbo Wings 8.99
A Full Dozen of BUFFALO'S BEST! Hot, Medium or Mild. Also available chargrilled in our Classic BBQ.

Chicken Finger Appetizer 8.49
Our famous hand battered fingers served with celery sticks and bleu cheese dip. Your choice of hot, medium, or mild

Make a dinner of it! 12.49

COMBOS

Choose two: 7.99

Your choice of Ham, Turkey or Tuna on a Kaiser Roll
House Salad
Caesar Salad
Bowl of Soup
Max's Serious Chili add \$1

SOUPS

A crock of: 4.99

Baked Potato
Original Chicken Noodle
French Onion
Soup of the Day

Max's SERIOUS CHILI

5.99

A crock of Max's own serious chili topped with cheddar cheese, sour cream and scallions, served with tortilla chips.

SALADS

Oriental Chicken Salad 8.99
Crisp Romaine with mandarin oranges, bell peppers, red onion, and pineapple chunks topped with a grilled chicken breast brushed with Thai peanut dressing.

Buffalo Chicken Salad 8.99
A bed of mixed greens topped with diced tomatoes and celery, cheddar cheese and chicken fingers, served with bleu cheese. Your choice of hot, medium or mild.

Orchard Harvest Salad 9.99
Grilled chicken served over a bed of mixed greens, topped with fresh sliced red apples, cranberries, glazed walnuts and sharp cheddar, served with a cranberry-orange vinaigrette dressing.

Classic Caesar Salad 4.99
Romaine lettuce tossed the way Caesar would have wanted it!

With chicken 8.99

Souvlaki Salad 8.99
Your choice of charbroiled chicken or beef strips served over mixed greens, with diced tomatoes, black olives and feta cheese, served with Greek salad dressing and pita bread.

Cajun Shrimp Tortellini Salad 10.99
Cheese tortellini tossed in a vinaigrette dressing with yellow pepper, red onion and tomato; topped with grilled Cajun shrimp.

Grilled Mahi Mahi Salad 11.99
A bed of greens topped with fresh Cajun Mahi Mahi, mandarin oranges, strawberries and almonds, served with a cranberry-orange vinaigrette dressing.
Substitute Salmon at no charge!

House Salad 3.99
Mixed salad greens topped with tomatoes, cucumber, bacon, parmesan cheese and croutons.

SANDWICHES & WRAPS

Sandwiches and wraps are served with hand cut fries and a choice of ranch beans or coleslaw.
Add a crock of soup to your meal for 2.49.

FROM THE EARTH

Portabella Delight 7.99

Balsamic marinated grilled Portabella mushroom cap topped with roasted red peppers and crumbled bleu cheese, served with lettuce and tomato on a toasted hard roll .

Veggie Burger 7.99

House made fresh daily! This vegetarian delight is made of eggplant, portabella mushroom and hummus combined with oat, served with lettuce, tomato and onion on a hard roll.

Classic Reuben 8.99

Thinly sliced corned beef on grilled rye bread with sauerkraut and Swiss cheese, served with a side of Thousand Island dressing.

Philly Cheese Sandwich 8.99

Your choice of thin sliced USDA choice sirloin steak or chicken breast smothered with provolone cheese, green peppers and grilled onions.

The Great Meatloaf Sandwich 8.99

Mom's meatloaf served warm on sourdough bread with mayonnaise, lettuce, tomato and a side of BBQ sauce for dipping.

Thanksgiving Dinner on a Sandwich 8.99

Oven roasted turkey, stuffing and cranberries on sourdough bread. Served with mashed potatoes and gravy.

Max's Classic Tuna Melt 7.99

Fresh tuna salad on sourdough grilled to a golden brown with tomato slices and cheddar.

BBQ Pulled Pork 7.99

Pulled Pork with Max's Classic BBQ sauce, piled high on a Kaiser roll.

Greek Wrap 8.99

Your choice of charbroiled chicken or beef with black olives, lettuce, tomato, feta cheese and Greek dressing rolled in a herb wrap.

Chicken Finger Wrap 8.99

Buffalo chicken fingers in a jalapeno wrap with lettuce, tomatoes, diced celery, cheddar cheese, bleu cheese dressing and your choice of hot, medium or mild sauce.

Chicken Cordon Bleu Club 8.99

Marinated grilled chicken breast, topped with ham, Swiss cheese, bacon, lettuce, and tomato. Served with ranch dressing on a Kaiser roll.

Buffalo Chicken Hoagie 7.99

A lightly breaded chicken breast dipped in a spicy wing sauce and topped with a bleu cheese dressing, lettuce, tomato. Your choice hot, medium, mild.

HAND CRAFTED BURGERS

Our burgers are prepared fresh daily and served with hand cut fries and your choice of ranch beans or coleslaw.

Max's Classic
Regular 8.49
Small 6.99

Our original burger cooked to your liking. Garnished with crisp lettuce, fresh tomatoes & onions.

Bacon Mushroom Burger
Regular 9.79
Small 8.49

Fresh ground beef topped with grilled mushrooms, smoked bacon & melted Swiss cheese.

Buffalo Burger
Regular 8.99
Small 7.99

Fresh ground beef topped with hot, medium or mild wing sauce & bleu cheese crumbles.

A1 Steak Burger
Regular 9.49
Small 7.99

Fresh ground beef topped with thick & hearty A-1 steak sauce, onion straws & American cheese. A steak lovers dream!

Hot Ash Burger
Regular 9.49
Small 7.99

Fresh ground beef dusted with Cajun seasoning & cayenne pepper, topped with pepper jack cheese & bacon.

Wasabi Turkey Burger
7.99 ONLY

Oven fresh turkey burger topped with wasabi cucumber dressing, lettuce & tomato.

QUESADILLAS

A house salad, small Caesar salad or bowl of soup may be added for an additional 2.49.

Steak Quesadilla

10.99

A grilled tortilla filled with fresh sliced tenderloin, roasted red pepper, caramelized onions, Monterey jack cheese and bleu cheese.

Southwestern Quesadilla

9.99

A grilled flour tortilla filled with marinated sliced beef, chicken or shrimp, jalapenos, onions, tomatoes, green peppers and cheese.

ENTREES

A house salad, small Caesar salad or bowl of soup may be added for an additional 2.49.

Ribeye Steak Dinner

20.99

12 oz. of fire grilled ribeye steak topped with onion straws, served with choice of potato & freshly steamed vegetables.

Filet Mignon

21.99

8 oz. filet of our finest beef served with a blue cheese stuffed tomato, choice of potato and freshly steamed vegetables.

Tuscan Chicken

13.99

Pan fried double chicken breasts topped with fresh spinach, artichoke hearts and mushrooms, served with garlic mashed potatoes.

T-Bone Steak

19.99

A 16 oz. choice T-Bone steak charbroiled to perfection, served with freshly steamed vegetables and your choice of potato.

Asian Shrimp Pasta

14.99

Fresh shrimp sautéed with egg noodles in Thai peanut sauce. Garnished with pea pods and crisp chow mein noodles.

Cajun Mahi Mahi

14.99

Fresh Mahi Mahi dusted with Cajun seasoning, blackened and served with orange horseradish marmalade. Your choice of potato and freshly steamed vegetables.

Sicilian Sea Scallops & Shrimp

14.99

Fresh jumbo sea scallops and shrimp dusted with Italian bread crumbs and sautéed in extra virgin olive oil and garlic lemon butter, served with angel hair pasta and garlic bread.

Char-broiled Salmon

14.99

A marinated salmon fillet topped with garlic butter, served with freshly steamed vegetables and your choice of potato.

Chicken Ranch Alfredo

12.99

Cheese tortellini & grilled chicken breast tossed in a creamy Alfredo sauce, served with garlic toast.

TexMex Chicken

11.99

Grilled chicken breast topped with salsa, melted cheese, sour cream and jalapenos, served over a bed of rice with tortilla chips.

MAX'S AWARD WINNING BABY BACK RIBS

Max's Buffalo BBQ OR Max's Classic BBQ

Full Slab 18.99 Half Slab 14.99

All ribs are served with hand cut fries and a choice of ranch beans or coleslaw.
Add a boneless BBQ chicken breast for 2.00

MAX'S NOSTALGIC DINER SPECIALTIES

A house salad, small Caesar salad or bowl of soup may be added for an additional 2.49.

Mom's Meatloaf

12.99

An individual meatloaf prepared from scratch, served with fresh steamed vegetables and garlic mashed potatoes, topped with your choice of BBQ sauce or gravy.

Roasted Turkey Dinner

12.99

A hearty serving of oven roasted turkey, stuffing, garlic mashed potatoes, freshly steamed vegetables and cranberry sauce.

Steak & Eggs

11.99

An 6 oz. sirloin steak with two eggs any style, hand cut fries and toast.

Beef Tenderloin Stroganoff

14.99

Sautéed beef tenderloin in a sour cream based mushroom sauce served with fluffy egg noodles.

Fish & Chips

9.99

Haddock fillets lightly battered and deep fried until golden brown, served with hand cut fries and your choice of ranch beans or coleslaw.

WINE LIST

| REDS: | Glass | Bottle |
|--|--------------|---------------|
| Longpoint Zinfandel * | \$10 | \$25 |
| Dry deep garnet red. Blackberry, anise and coffee with a hint of dark chocolate. Aged 20 months in American Oak. | | |
| Robert Mondavi Cabernet | \$9 | \$23 |
| A sweet black cherry and dark berry fruit from the central coast of California | | |
| Mirassou Pinot Noir | \$7 | \$20 |
| Intense strawberry, pomegranate and cherry flavors | | |
| Lucas Tug Boat Red * | \$6 | \$19 |
| Ruby red and velvety smooth semi dry table wine. | | |
| Six Mile Creek ~ Ithaca Red * | \$7 | \$20 |
| Ithaca's only winery with the city limits. | | |

*** Local Wines**

| WHITES: | Glass | Bottle |
|--|--------------|---------------|
| Goose Watch Pinot Grigio * | \$10 | \$25 |
| Lightly floral rose petal aromas and pear-like flavors | | |
| Beringer Chardonnay | \$9 | \$23 |
| Bright citrus accented by aromas of vanilla | | |
| Fox Run Chardonnay * | \$6 | \$19 |
| Offering aromas of pear, apples and spice with a long soft finish Stainless steel fermented | | |
| Thirsty Owl Riesling - semi sweet * | \$8 | \$21 |
| Bursting with fresh peach followed by a crisp finish | | |
| Six Mile Creek ~ Ithaca White * | \$7 | \$20 |
| A blend of Cayuga white and Chardonnay | | |

*** Local Wines**

BEVERAGES

SPECIALTY DRINKS

| | |
|--------------------------|--------|
| Old Fashioned | |
| Milk Shakes & Malts | \$3.49 |
| Ice Cream Sodas & Floats | \$2.99 |
| Fresh Squeezed | |
| Sparkling Lemonade | \$2.39 |
| IBC Root Beer | \$2.19 |

SODAS & MORE

| | |
|---------------------------|--------|
| Soda | \$2.39 |
| Iced Tea | \$2.39 |
| Bottled Water | \$2.19 |
| Coffee - Regular or Decaf | \$2.29 |
| Hot Tea | \$2.29 |