

# MAXSELLS

## APPETIZERS

### **Artichoke Dip 9**

Sourdough Crostini, Mozzarella, Parmesan

### **Bruschetta 7**

Sourdough Crostini, Fresh Tomatoes, Parmesan, Balsamic

### **Grilled Shrimp 9**

Red Pepper Aioli & Mixed Greens

### **Mushroom & Onion Flatbread 10**

Roasted Garlic, Red Peppers, Mozzarella, Parmesan, Balsamic Reduction

### **Fish Tacos 10**

Chef's Choice of Fish, Corn Tortillas, Pickled Onion & Cucumber Salsa

### **Crab Cakes 10**

Mixed Greens, Red Pepper Aioli



## ENTREES

*Served with Daily Soup or House Salad & Warm Bread with Roasted Garlic Butter*

### **Grilled Asparagus Salad 12**

Mixed Greens, Goat Cheese, Candied Walnuts,  
Smoked Blackberry Vinaigrette

### **Summer Fettucine 15**

House Made Pasta, Tomatoes, Spinach, Goat Cheese, Fresh Herbs, Parmesan

### **Chicken Marsala 18**

Sautéed Mushrooms, Caramelized Onions, Herb Risotto

### **Sautéed Shrimp 19**

Jasmine Rice, Roasted Vegetables, White Wine Lemon Sauce

### **8 oz. Grilled Atlantic Salmon Fillet 23**

Sautéed Spinach, Herb Potato Cake, Citrus Shallot Butter

### **House Smoked Spare Ribs    Half 21    Full 29**

Mashed Potatoes, Roasted Vegetables, Blackberry BBQ Sauce

### **Grilled Beef Tenderloin    6 oz. 20    8 oz. 24**

Sautéed Asparagus, Roasted Garlic Mashed Potatoes, Garlic Herb Butter

## ADDITIONS

**Sautéed Mushrooms & Onions 3**

**Blue Cheese 3**

**Sautéed Shrimp 8**

**Grilled Chicken Breast 5**

**Broiled 9 oz. Lobster Tail 25**

*Proudly Serving Locally Sourced Produce*