

# MAX 40

STEAKHOUSE & FISH

## CHARLES KRUG SPECIAL WINE SELECTION

*We hope you enjoy these wines that we have carefully selected for your pleasure*

	six oz.	nine oz.	bottle
Sauvignon Blanc CHARLES KRUG - St. Helena	10	15	38
Chardonnay CHARLES KRUG- Carneros	12	18	46
Merlot CHARLES KRUG- Napa	13	19	50
Cabernet Sauvignon CHARLES KRUG- Napa	18	27	68

## FEATURED COCKTAILS

SPICED APPLE MARTINI pyrat rum, apple juice, disaronno, amaretto, dash of cinnamon schnapps	10.50	MAX 40 MANHATTAN belvedere vodka, crown royal whisky, grand marnier, splash of lemonade and sour mix	12.50
SPARKLING BERRY MARTINI belvedere, wild berry, triple sec, splash of cranberry & splash of prosecco	10.50	ACAI BLUEBERRY MARTINI van gogh acai vodka, cranberry, lemon-lime soda	10.50
LYCHEE PASSION FRUIT MARTINI passion fruit vodka, cranberry juice & lychee liquor	10.50	MANGO MARTINI mango vodka, mango nectar, splash of pineapple	10.50
		PLUMTINI japanese plum wine & sparkling wine	10.50

## WHITE

ROSE CHATEAU MONTAUD (FRANCE)	10
PROSECCO, VILLA JOLANDA (ITALY)	10
RIESLING HOGUE (WASHINGTON STATE)	9
MOSCATO D'ASTI PATRIZL (ITALY)	10
CHARDONNAY CK MONDAVI (CALIFORNIA)	8
CHARDONNAY LAYERCAKE (CALIFORNIA)	9
CHARDONNAY WILLIAM HILL (CALIFORNIA)	9
CHARDONNAY KENDALL-JACKSON "VINTNERS RESERVE" CA	10
CHARDONNAY ROBERT MONDAVI "PRIVATE SELECT" CA	10
CHARDONNAY DECOY (SONOMA)	13
CHARDONNAY-CARNEROS CHARLES KRUG	12
PINOT GRIGIO MEZZACORONA (ITALY)	8
PINOT GRIGIO TORRESELLA (ITALY)	8
SAUVIGNON BLANC CHARLES KRUG (CALIFORNIA)	10
SAUVIGNON BLANC BRANCOTT (NEW ZEALAND)	10
WHITE ZINFANDEL SUTTER HOME (CALIFORNIA)	7

## RED

CABERNET SAUVIGNON CK MONDAVI (CALIFORNIA)	8
CABERNET SAUVIGNON 14 HANDS (WASHINGTON STATE)	10
CABERNET SAUVIGNON J. LOHR (CALIFORNIA)	11
CABERNET SAUVIGNON MONDAVI DIVINING ROD (ALEXANDER VALLEY)	13
CABERNET SAUVIGNON CHARLES KRUG (NAPA)	18
MERLOT CK MONDAVI (CALIFORNIA)	8
MERLOT KENWOOD (SONOMA)	10
MERLOT CHARLES KRUG-NAPA	13
CHIANTI DA VINCI DOCG (ITALY)	9
PINOT NOIR MIRASSOU (CALIFORNIA)	8
PINOT NOIR ROBERT MONDAVI "PRIVATE SELECT"	10
PINOT NOIR MEIOMI (CALIFORNIA)	13
MALBEC ALAMOS (ARGENTINA)	9
RED ZINFANDEL RAVENSWOOD (CALIFORNIA)	9
SHIRAZ ROSEMOUNT (AUSTRALIA)	9
DOMAINE DE L'ÎLE MARGAUX (BORDEAUX)	13

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STEAKHOUSE & FISH  
LUNCH

DANBURY

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		<b>PLUMTINI</b> japanese plum wine & sparkling wine	10.50

## MAX 40 SHELLFISH TOWER

Create your own selection of fresh chilled shellfish; presented on our signature iced seafood display  
Choose From:

Oysters 2.50 each    Clams 1.50 each    Shrimp 5 each    1/2 Lobster 12 each

## APPETIZERS

French Onion Soup	6
Chilled Raw Oysters	15
Tuna Tartar wasabi sauce, pickled ginger	15
Sirloin Steak Tartar crostini, mustard	18
Clams Casino herb garlic, butter, pancetta	13
Maine Crabcake mango salsa, remoulade sauce	15
Fried Calamari spicy aioli	13
Prince Edward Mussels steamed, tomato, white wine, garlic	13
Smoked Salmon capers, onions, crostini	13
Buffalo Wings jerk spice, BBQ, hot & spicy	12
Jumbo Shrimp Cocktail cocktail sauce	16
Eggplant Napoleon eggplant, prosciutto, portobello, goat cheese	13

## SALADS

Maine Crabmeat Salad avocado, mixed greens, citrus dressing	18
Roast Beet arugula, goat cheese, candied walnuts	12
Caesar housemade dressing, croutons, parmigiano	10
Max 40 Chef Salad walnuts, pears, bacon, goat cheese, baby greens, citrus dressing	12
Traditional Wedge Salad blue cheese dressing, bacon, tomato	10
Burrata beefsteak tomato, balsamic glaze	14
Beefsteak Tomato tomato, onions, blue cheese dressing	11
House Salad	5
Add: Chicken 5    Salmon 9	
Shrimp 5 each    Steak 10	

## PRIME 40 DAY DRY AGED BEEF

PRIME BEEF IS THE TOP 2% OF ALL BEEF. WE TAKE IT ONE STEP FURTHER, AGING IT FOR 40 DAYS FOR THE BEST FLAVOR AND TENDERNESS.

40 oz. Porterhouse for two	90
20 oz. Bone in N.Y.Strip	46
22 oz. Bone in Ribeye	48
10 oz Filet Mignon	38
Filet Oscar lobster meat, asparagus, bearnaise sauce	48

Veal Porterhouse mushroom fricassee, truffle oil	32
Lamb Porterhouse natural au jus	32
Sides cream of spinach, asparagus, or sauteed mushrooms, brussels sprouts	5
Sauces (choice of one) cabernet, au Poivre, chimmichurri, bearnaise	2
all items served with vegetables and choice of baked potato, mashed potato or au gratin potato	

## SEAFOOD

Sesame Crusted Tuna pan seared rare, soba noodles, wasabi sauce	30	Baked Lobster Tail	mkt
Seared Shrimp & Scallops lemon risotto, julienne vegetables, lobster sauce	30	Sauces (choice of one) mango curry, citrus vinaigrette, mediterranean, lobster sauce	2
Pan Seared or Grilled Salmon	26	seafood items served with our daily fresh vegetables	
Swordfish	29		

## ENTRÉES

Organic Chicken Picatta capers, lemon, white wine sauce, mashed potato, vegetable	18	Rigatoni Con crumbled sausage, marinara cream pecorino cheese, peas	15
Seafood Saffron Risotto mussels, shrimp, clams, scallops, tomato, chipotle clam broth	28	Clams olive oil, white wine, garlic, linguini, tomato	21
Braised Beef Ravioli peas, carrots, ragu sauce	19	Shrimp Scampi olive oil, white wine, garlic, linguini, tomato	20

## SANDWICHES

Maine Crabcake Sandwich lettuce, tarragon tartar, tomato	16	Steak Sandwich sliced, caramelized onions, open faced	18
Grilled Organic Chicken Breast red pepper, arugula, onion, mustard	14	Veggie Supreme portobello mushroom, goat cheese, zucchini, multi grain bread, eggplant, red onion, roasted red pepper, basil mayo	15
Grilled Salmon BLT bacon, lettuce, tomato	17		

## BURGERS

Max 40 Burger sautéed onions, mushrooms, bacon, american cheese	14
Classic Burger cheese	12

## PIZZAS

Margherita fresh mozzarella, basil, marinara sauce	14
Di Parma tomato, prosciutto, fresh mozzarella, baby arugula	15
Classic Cheese mozzarella, marinara	12

# MAX 40

STEAKHOUSE & FISH

## MAX 40 GROUP DINING

We are pleased to offer multiple group dining options ideally suited for your private party or corporate

"Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness."  
The Department of Health, State of CT.

20% gratuity added to party of 8 or more