

APPETIZERS

- Bacon Wrapped Water Chestnuts.\$7.95*
Grilled Shrimp Skewers with Orange Barbeque sauce.\$8.95
Chicken Liver Bruschetta on Crustini.\$8.95
Shrimp/Mushroom/Tenderloin en brochette.\$9.95
Spinach Artichoke Dip.\$7.95
Soup du jour.\$4.95

ENTREES

(Side Dishes are Interchangeable among Entrees)

- Soup and Dinner Salad.\$9.95*
Add Tenderloin \$6.95.Grilled Shrimp \$5.95
- Veal Oscar Béarnaise served with Wild Rice\$23.95*
- Seafood Linguini tossed with Julienne of Red Onion, Mushroom.\$18.95*
Sun-Dried Tomato, and Black Olives with a Sherry Cream Reduction
- Baby Back Pork Ribs.\$21.95 Half Rack.\$17.95*
Served with Maxsells Garlic and Balsamic Glaze
Mashed Parsnips and Green Beans
- 9 oz. Tenderloin Steak served with Mushroom demi-glace.\$22.95*
Home Style Mashed Yukon Gold Potatoes and Asparagus Hollandaise
- 13 oz Rib eye Steak served with Bourbon Sauce.\$20.95*
Classic Risotto and Brussels Sprouts with Florence Maple Syrup
Mushrooms or Grilled Onions for your steak,\$3.50
- Stuffed Chicken Breast served with Jack Daniels Lemon Crème Sauce.....\$15.95*
Wild Rice and Golden Beets
- Grilled Wild Sockeye Salmon served with Lemon Caper Cream Sauce \$19.95*
Blueberry Risotto and Roasted Cauliflower
- 12oz. Grilled Prime Pork Chop served with..... \$17.95*
Jack Daniels Dijon demi-glace, Lemon Mushroom Risotto, and Green Beans
- North Atlantic Jumbo Lobster Tail served with Lemon Butter Cream Sauce.\$39.95*
Mashed Parsnips and Fresh Asparagus Hollandaise

ASK YOUR SERVER ABOUT THE DESSERTS DU JOUR



Please request separate checks, if needed, prior to ordering.
All Meals are Freshly Prepared by Chef Daniel; Please advise if you are on a schedule.
If desired, please ask your server for a tour of Max Sells Historic Home.
Thank you for choosing Maxsells Restaurant & Suites!