

# MAXSELLS

## APPETIZERS

### **Artichoke Dip 9**

Sourdough Crostini, Mozzarella, Parmesan, Parsley

### **Swedish Meatballs 8**

Onion Jam, Sour Cream Gravy

### **Grilled Shrimp 9**

Red Pepper Aioli, Mixed Greens

### **Mushroom & Onion Flatbread 11**

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

### **Steamed Mussels 10**

Smoked Tomato & White Wine Broth, Crostini

### **Crab Cakes 10**

Mixed Greens, Red Pepper Aioli



*All menu items are made in house, from scratch.  
Maxsells sources local products when possible.  
Substitutions are at the chef's discretion; fee will be applied.*

## ENTREES

*Served with Soup or House Salad & Warm Sour Dough Bread with Garlic Butter*

### **Grilled Asparagus Salad 14**

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

### **Summer Fettuccini 17**

House Made Pasta, Tomatoes, Basil, Spinach, White Wine, Goat Cheese

### **Chicken Marsala 20**

Sautéed Mushrooms, Caramelized Onions, Herb Risotto

### **Sautéed Shrimp 21**

Jasmine Rice, Roasted Vegetables, Garlic, White Wine, Lemon

### **8 oz. Grilled Atlantic Salmon Fillet 25**

Sautéed Spinach, Herb Potato Cake, Citrus Shallot Butter

### **House Smoked Pork Spare Ribs    Half 24    Full 32**

Garlic Mashed Potatoes, Roasted Vegetables, Blackberry BBQ Sauce

### **\* 18 oz. Grilled Beef Ribeye Steak 35**

Garlic Mashed Potatoes, Sautéed Asparagus, Red Wine Demi-Glace

### **\* Grilled Beef Tenderloin Filet    6 oz. 24    8 oz. 29**

Garlic Mashed Potatoes, Sautéed Asparagus, Garlic Herb Butter

## ADDITIONS

**Caramelized Mushrooms & Onions 3**

**Blue Cheese 2**

**6 Sautéed Shrimp 8**

**Grilled 7 oz. Chicken Breast 7**

**Grilled 8 oz. Salmon Fillet 16**

**Broiled 8 oz. Lobster Tail 25**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, may increase your risk of food borne illness.