

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 Daily 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 Fettuccine 16

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

Chicken Marsala 19

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 23 Full 31

Garlic Mashed Potatoes, Roasted Vegetables, Blackberry BBQ Sauce

16 oz. Grilled Kansas City Strip Steak 36

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

Grilled Beef Tenderloin Filet 6 oz. 21 8 oz. 26

Garlic Mashed Potatoes, Sautéed Asparagus, Garlic Herb Butter

ADDITIONS

Caramelized Mushrooms & Onions 3

Blue Cheese 3

6 Sautéed Shrimp 8

Grilled 7 oz. Chicken Breast 5

Grilled 8 oz. Salmon Fillet 15

Broiled 8 oz. Lobster Tail 24

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