

MAX 410

At Van Schaick

where steak, seafood and the rivers meet



STARTERS

BACON WRAPPED JUMBO SHRIMP AND SEA SCALLOPS
stuffed with horseradish and served with house cocktail sauce 14

PEPPER CRUSTED SEA SCALLOPS
over smoked bacon risotto 14

JUMBO SHRIMP COCKTAIL
with house made cocktail sauce 12

FRIED CALAMARI
tossed with banana peppers and served with a thai chili sauce 12

BACON WRAPPED TENDERLOIN TIPS
with a smoked bacon bleu cheese sauce 14

BLACK AND BLEU BRUSCHETTA
shaved steak, caramelized onion, bleu cheese crumbles and balsamic reduction 11

JUMBO LUMP CRAB AND LOBSTER CAKE
with petit salad, peppadews, mango citrus aioli 13

BOUILLABAISE
Lobster, Shrimp, Scallops, Mussels simmered in a plum tomato white wine broth 18

LOADED MASHED POTATO GROQUETTES
with horseradish cream 10

SALADS

HOUSE SALAD
small 6 large 10

CAESAR SALAD
small 6 large 10

WEDGE SALAD
Iceberg wedge, diced tomato, red onion, crumbled bacon, bleu cheese, balsamic reduction 7

BLACK AND BLEU STEAK SALAD
Mixed Greens with grape tomato, cucumber, red onion, danish bleu cheese crumbles and balsamic vinaigrette 16

FALL HARVEST SALAD
Mixed Greens, Granny Smith Apples, Sweetened Cranberries, Walnuts, Bleu Cheese Crumbles, Cranberry Vinaigrette with grilled chicken 16

SOUP

FRENCH ONION
sweet onion, sherry, swiss and provolone 5

VEGETABLE BEEF BARLEY
cup 4 bowl 6

SOUP DU JOUR
chef's daily selection mkt

SANDWICHES

served with french fries and a pickle

THE VAN SCHAICK
shaved prime rib with sauteed mushrooms, onions, horseradish sauce and melted provolone 14

SHRIMP PO BOY
Lime zested shrimp sauteed in a citrus infused olive oil in a toasted hoagie roll with remoulade and artisan greens 12

SALMON BLT
with applewood smoked bacon, Butter lettuce, sliced tomato and fresh herb mayo 14

PEAR CHICKEN
grilled chicken, bartlett pears, baked brie, caramelized onions and brown sugar balsamic on a toasted kaiser roll 12

FRENCH DIP
Shaved prime rib in a toasted hoagie roll with melted swiss. Side of au jus 13

BURGERS

served with french fries and a pickle

KOBE BURGER
with lettuce, tomato and onion 12

KOBE CHEESEBURGER
your choice of cheese with lettuce, tomato and onion 13

MILLTOWN KOBE
applewood smoked bacon, caramelized onions, BBQ sauce, cheddar cheese, lettuce and tomato 13

SHORT RIB SLIDERS
Braised short rib with caramelized onions and swiss on brioche buns 11

TURKEY BURGER
House made with cranberry mayo, lettuce, tomato, provolone and candied bacon 10

STEAKS

rare - cool red center, med rare - warm red center,
medium - warm pink center, med well - hot, slightly
pink center

FILET MIGNON

cooked to your liking and finished with baked brie and
crispy onion straws, served over a cabernet demi with
whipped potatoes and fresh asparagus
6 ounce 20 9 ounce 26

16 OZ DELMONICO

seared to your liking and served with potato du jour and
fresh seasonal vegetable 26

14 OZ PRIME NY STRIP

cooked to your liking and served with potato du jour
and fresh seasonal vegetable 25

FILET Tournedos Madeira

Thinly sliced tenderloin medallions over garlic toast
points with a mushroom madeira wine sauce, whipped
potatoes and fresh asparagus 22

SLICED PRIME SIRLOIN

served over garlic toast points and smothered with
sauteed mushrooms and onions and garlic demi with
potato du jour and fresh seasonal vegetables 20
shrimp skewer +7 seared sea scallops +8
4 oz lobster tail +13

ENTREES

BRAISED SHORT RIB

with a garlic cabernet demi over whipped potatoes with
fresh seasonal vegetables 23

POTATO GNOCCHI

Sauteed with butternut squash, mushrooms, spinach,
and vegetable demi and finished with shaved asiago
cheese 16

CHICKEN ALFREDO

Grilled chicken over penne pasta tossed in a bacon
alfredo 18

AMBER'S CHICKEN

Grilled chicken topped with sauteed artichoke hearts,
roasted red peppers and fresh mozzarella with wild rice
and fresh asparagus 18

FRENCH PORK CHOP

12 ounce chop with brown sugar apples and caramelized
onions, served with potato and vegetable du jour 18

COQ AU VIN

Braised half chicken stuffed with herbs, prosciutto and
provolone with a red crimini mushroom sauce, whipped
potatoes and seasonal vegetable 18

SEAFOOD

LOBSTER AND CRAB STUFFED HADDOCK

finished with a lemon beurre blanc and served with wild
rice and fresh asparagus 20

SEAFOOD 410

Butter poached split lobster tail with grilled sea scallops
and sauteed shrimp in a lemon butter sauce with wild
rice and fresh asparagus 27

PAN SEARED SEA SCALLOPS

with a brown butter sauce, wild rice and fresh seasonal
vegetables 22

HADDOCK FRANCAISE

with wild rice and fresh asparagus 20

SEAFOOD RISOTTO

4 oz lobster tail over a creamy lobster, shrimp and
scallop risotto with grape tomato and asparagus 26

FRESH CATCH

Chef's daily inspiration based on market availability
MKT

LOBSTER PASTA

Lobster and shrimp in a creamy lobster sauce with baby
spinach and diced tomato over linguini and topped with
a split lobster tail 24

TAVERN FAVORITES

CHICKEN WINGS

(10) with bleu cheese, carrots and celery 10

BONELESS WINGS

one dozen with bleu cheese, carrots and celery 9

SHORT RIB FLATBREAD

with caramelized onion, mozzarella and feta 12

SHRIMP SCAMPI FLATBREAD

with diced tomato, garlic butter sauce and mozzarella
14

FISH 'N CHIPS

beer battered haddock with house cut fries and tartar
sauce 14

PHILLY CHEESESTEAK QUESADILLA

with sauteed onions, mushrooms and peppers 12

BUILD YOUR OWN FLATBREAD

with our house pizza sauce and mozzarella 9
toppings 1