

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

BEEF WELLINGTON
with a sweet onion and roasted garlic demi 12

JUMBO SHRIMP COCKTAIL
with house made cocktail sauce 10

FRIED CALAMARI
tossed with banana peppers and served with a thai chili sauce 10

LOBSTER AND CRAB STUFFED MUSHROOMS 11

BLACK AND BLEU BRUSCHETTA
shaved steak, caramelized onion, bleu cheese crumbles and balsamic reduction 10

JUMBO LUMP CRAB AND LOBSTER CAKE
with a mango citrus aioli 12

SALADS

all salads made with locally sourced lettuce

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 6

ALMOND CHICKEN SALAD
with artisan greens, avocado, cucumber, red onion, crumbled bacon and sliced egg with almond crusted chicken and a blood orange vinaigrette 14

KOBE SKIRT STEAK SALAD
Red Oak and butter lettuce with grape tomato, cucumber, red onion, danish bleu cheese crumbles and balsamic vinaigrette 16

PECAN CHICKEN SALAD
grilled chicken over artisan greens, candied pecans, strawberries and goat cheese with a blush wine vinaigrette 14

SOUP

FRENCH ONION
sweet onion, sherry, swiss and provolone \$5

VEGETABLE BEEF BARLEY
cup 4 bowl 6

SANDWICHES

served with french fries and a pickle

THE VAN SCHAICK
shaved prime rib with sauteed mushrooms, onions, horseradish sauce and melted provolone 12

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

BLACKENED GROUPER
with fresh tomato, shredded romaine, pickled red onion and a citrus aioli on a toasted kaiser roll 11

HONEY MUSTARD CHICKEN
with sauteed mushrooms, onions and melted swiss on a toasted kaiser roll 10

FRENCH DIP
au jus with Swiss on a toasted hoagie roll 12

CORNED BEEF REUBEN
with russian, saurkraut, swiss on grilled marble rye 10

CLUB SANDWICH
choice of roasted turkey, baked ham or house roast beef with lettuce, tomato, bacon and mayo 10

CUBAN SANDWICH
mojo roasted pork, sliced ham, dill pickle, swiss and mustard on a pressed french baguette 10

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

MUSHROOM SWISS KOBE
grilled portobello and sauteed button mushrooms and swiss 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 and hand packed with heirloom tomato, haas avocado, artisan greens and herb mayo 10

Not all ingredients are listed. Alert your server to any special dietary needs.

STEAKS

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

14 OZ PRIME NY STRIP

cooked to your liking and served with potato du jour
and fresh seasonal vegetable 24

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 23

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

smothered with sauteed mushrooms and onions and
garlic demi with potato du jour and fresh seasonal
vegetables

for one 18 for two 30

shrimp skewer +7 seared sea scallops +8

5 oz lobster tail +13

SEAFOOD

LOBSTER AND CRAB STUFFED HADDOCK

finished with a lemon beurre blanc and served with wild
rice and fresh asparagus 18

LOBSTER NEWBURG

5 oz cold water lobster tail topped with shrimp and
scallops in a creamy Newburg sauce with whipped
potatoes and fresh seasonal vegetables 24

SEAFOOD 410

Butter poached split 5 oz lobster tail with grilled sea
scallops and sauteed shrimp in a lemon butter sauce
with wild rice and fresh asparagus 26

PAN SEARED SEA SCALLOPS

with a brown butter sauce, wild rice and fresh seasonal
vegetables 20

NORTH ATLANTIC HALIBUT

citrus and fresh herb infused with a shrimp risotto and
fresh asparagus 26

HADDOCK FRANCAISE

with wild rice and fresh asparagus
half 12 dinner 18

LOBSTER RISOTTO

split 4 oz tail over a creamy lobster and shrimp risotto
with grape tomato and asparagus 22

LEMON THYME BROILED GROUPER

with white wine butter sauce, whipped potatoes and
fresh seasonal vegetables
half 12 dinner 18

ENTREES

ROSEMARY GARLIC CHICKEN

with pan jus, potato du jour and fresh seasonal
vegetables

half 12 dinner 16

BRAISED SHORT RIB

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

half 14 dinner 21

ROASTED VEGETABLE NAPOLEON

Crispy Polents cake with baby spinach, jackfruit and
beans with vegetable demi and romesco 14

CHICKEN ALFREDO

Grilled chicken over penne pasta tossed in a bacon
alfredo

half 12 dinner 18

AMBER'S CHICKEN

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

half 14 dinner 18

TAVERN FAVORITES

CHICKEN WINGS

(10) with bleu cheese, carrots and celery 10

BONELESS WINGS

one dozen with bleu cheese, carrots and celery 9

PERSONAL PIZZA

10" four cut 7

toppings \$1

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

STEAK FRITE

8 ounce marinated sirloin with house cut fries 15

DESSERT

NEW YORK STYLE CHEESECAKE

with Ghiradelli chocolate ganache 6

MAPLE WALNUT BREAD PUDDING 5

CHOCOLATE LAVA CAKE 5

KEY LIME PIE 5