

# 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 GROUPEL  
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