

# 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 CROQUETTES  
with horseradish cream 10

### 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

SOUP AND HALF SANDWICH  
cup of soup du jour or beef barley with half deli sandwich 9

### 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 18

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

### 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

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

## SANDWICHES

served with french fries and a pickle

### THE VAN SCHAIK

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

### CLUB SANDWICH

choice of roasted turkey, baked ham or our house roast beef 11

## 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 14

### SEAFOOD RISOTTO

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

### 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

## STEAKS

### 6 OUNCE FILET MIGNON

cooked to your liking and finished with baked brie and crispy onion straws, served over a cabernet demi with potato du jour and fresh asparagus 20

### FILET TOURNEDOS MADEIRA

Thinly sliced tenderloin medallions over garlic toast points with a mushroom madeira wine sauce, potato du jour 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

## ENTREES

### BRAISED SHORT RIB

with a garlic cabernet demi, potato du jour and fresh seasonal vegetables 14

### 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 12

### AMBER'S CHICKEN

Grilled chicken topped with sauteed artichoke hearts, roasted red peppers and fresh mozzarella with wild rice and fresh asparagus 14

## 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

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 peppers, onions and mushrooms 12