



## START

flash-fried **brussels** sprouts, candied chili, maple pecans, goat cheese, pomegranate vinaigrette **13**  
stracciatella **mozzarella**, fig, candied orange, smoky bacon, calabrian chili, balsamic, focaccia **15**  
house-baked **focaccia**, garlic confit, local butter **5 pp**  
chef's selection of artisan **meats and cheeses**, house pickles, mustard, olives, jam **19**  
sesame crusted **yellowfin tuna**, ponzu syrup, cashew chili crunch, fried shallot, scallion **17**  
smoked carnitas and butternut squash **flautas**, salsa macha, crema, queso fresco **16**  
butternut squash **bisque**, pepita candy, crème fraiche, chili oil **9**  
hearts of romaine, **caesar** dressing, focaccia crouton, parmigiano reggiano **8 | 14**  
**arugula salad**, prosciutto, red wine vinaigrette, blistered tomato, parmigiano reggiano **8 | 14**

## MAIN

chargrilled norwegian **salmon**, salsa verde, fingerling potato **34**  
cornmeal crusted bone in **pork chop**, mushroom gravy, confit onion **32**  
chargrilled **filet mignon**, white truffle butter **52** upgrade to **lobster cream 9**  
**new york strip**, hot honey stoneground mustard, crispy shallot **48**  
**market fish**, maître' d butter, lemon **MP**

## CHEF SIGNATURES

slow braised lamb **ragu**, pappardelle, milton creamery prairie breeze, marinated pea, arugula **36**  
**cauliflower** steak, butternut cream, pickled cherry relish, oyster mushroom, pistachio **28**  
cast iron roasted **chicken**, agrodolce, mustard greens, cherry tomato, castelvetro, polenta **32**  
chuck & brisket **burger**, smoky bacon jam, aged cheddar, pretzel bun, fries **23**

## SIDES

whipped russet **mash**, truffle butter, chive **9**  
olive oil roasted **carrots**, salsa verde, crème fraiche **7**  
creamy **boursin macaroni**, peppercorn breadcrumb, herbs **12** upgrade to **lobster mac 24**  
side order of our signature **brussels** sprouts **7**  
farmer's market **mushrooms**, pinot noir, roasted garlic, chive **12**  
mashed **sweet potato**, chili infused cream, cedar ridge bourbon, maple pecan candy **9**  
steamed **asparagus** spears, truffle butter, sea salt **8**

**maxwell's**  
ON THE RIVER

EXECUTIVE CHEF  
TESSA CARDOZA

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.