



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 | 13**
arugula salad, prosciutto, red wine vinaigrette, blistered tomato, parmigiano reggiano **8 | 13**

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** **8**
new york strip, hot honey stoneground mustard, crispy shallot **39**
market fish, maître' d butter, lemon **MP**

CHEF SIGNATURES

slow braised lamb **ragu**, pappardelle, milton creamery prairie breeze, marinated pea, arugula **34**
cauliflower steak, butternut cream, pickled cherry relish, oyster mushroom **28**
cast iron roasted **chicken**, agrodolce, mustard greens, cherry tomato, castelvetro, polenta **32**
chuck & brisket **burger**, smoky bacon jam, aged cheddar, pretzel bun, fries **21**

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** **18**
side order of our signature **brussels** sprouts **7**
farmer's market **mushrooms**, pinot noir, roasted garlic, chive **11**
mashed **sweet potato**, chili infused cream, cedar ridge bourbon, maple pecan candy **8**
steamed **asparagus** spears, truffle butter, sea salt **7**

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.