



START

market **oysters**, champagne mignonette, calabrian cocktail sauce **MP**
steamed jumbo **prawn cocktail**, calabrian cocktail sauce, citrus
black angus **steak tartare**, dijon vinaigrette, soy marinated egg yolk, toast points **18**
deviled eggs, smoky bacon, whole grain dijon, chive, caviar **17**
lump **crab cake**, saffron chive aioli, grilled lemon **22**
maple leaf farms **duck breast**, boursin croquette, blueberry jam, pistachio **22**
cold water **lobster bisque**, dill crème fraiche, chive **13**
hearts of romaine, **caesar** dressing, focaccia crouton, parmigiano reggiano **8**
arugula salad, parma ham, red wine vinaigrette, blistered tomato, parmigiano reggiano **8**

MAIN

sakura wagyu **filet**, white truffle butter, aged balsamic **64**
sakura wagyu **ribeye**, hot honey mustard, crispy shallot **67**
pan roasted chilean **sea bass**, tomato relish, cannellini bean puree, minted pesto **58**
sakura berkshire **pork chop**, tart cherry jam, whole grain mustard, buttermilk yam **36**
sesame crusted yellowfin **tuna**, ponzu syrup, cashew chili crunch, fried shallot, scallion **36**

CHEF SIGNATURES

hand breaded **chicken** cutlet, chanterelle bordeaux gravy, potato puree, grilled lemon **38**
creamy saffron **risotto**, black mussels, sea scallops, marinated prawns, cold water lobster **39**
pan roasted sea **scallops**, blistered tomato risotto, salsa verde, pancetta lardon **44**
chuck and brisket **burger**, truffle aioli, candied bacon, baby arugula, fried egg, fries **24**

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**
steamed **asparagus** spears, truffle butter, sea salt **8**
loaded **baked potato**, truffle butter, chive, lardon, vermont cheddar, crème fraiche **10**
sesame roasted **broccolini**, unagi, chili crunch **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.