

APPETIZERS

PISTACHIO BRIE

Brie cheese, pistachio-crust and fried, served on raspberry sauce with fresh fruit and artisanal crackers 18

COCONUT SHRIMP

Coconut-crust tempura Gulf shrimp served with a sweet chili sauce, garnished with potato hay 20

SHRIMP COCKTAIL

Four colossal shell-on shrimp served with cocktail sauce and fresh lemon 23

HUMMUS PLATTER

Traditional and roasted red pepper hummus served with warm naan bread, Kalamata olives, feta crumbles, fresh cucumber and side of tzatziki dipping sauce 17

CALAMARI

Dusted with our own seasonings, fried and served with a house-made spicy remoulade 17

ITALIAN NACHOS

Loaded with tomatoes, black olives, asiago cheese sauce, basil and green onions atop wonton chips 15

JONAH CRAB CLAWS

Half-pound chilled Jonah crab claws served with house-made Dijon mustard sauce 22

SCALLOPS DYNAMITE

Three pan-seared U-10 scallops, topped with crab and cream cheese blend, served on toast points with local micro greens and lemon-garlic drizzle 28

BLUE POINT OYSTERS

Mildly briny and sweet blue point oysters served on the half-shell, with cocktail sauce, mignonette, raw horseradish and fresh lemon
Half Dozen: 20 One Dozen: 36

SALADS & SOUP

MAXWELL'S LOBSTER BISQUE

Bowl 12 Cup with Entrée 6

MAXWELL'S WEDGE

Wedge-cut iceberg lettuce garnished with blue cheese crumbles, crispy bacon and diced tomatoes, served with your choice of dressing
Full 12 Half with Entrée 6

ARUGULA AND WATERMELON

Fresh arugula spring mix, seedless watermelon, blueberries, mandarin oranges, goat cheese and candied cashews, tossed with our house dressing, honey poppy seed Full 15 Add Chicken 6

INSALATA CAPRESE

Sliced ripe tomatoes, basil leaves, fresh mozzarella cheese, dressed with olive oil and a touch of balsamic vinegar
Full 12 Half with Entrée 6

CAESAR

Crisp romaine tossed in classic Cardini dressing 12
Add Chicken 6 Add 8oz Salmon MKT

TOSTADA

Marinated chicken served on a bed of fresh greens with sweet corn, black beans, tomatoes, crispy tortilla strips, pepper jack cheese and a chipotle vinaigrette 16

THE HIGH LIFE

Buy the kitchen a round of 'The High Life'
Six champagne of beers 18

JOIN US FOR LUNCH
SERVED DAILY FROM 11:00 - 2:00



PATIO MENU

SANDWICHES

Served with French fries, kettle chips or pasta salad

MAXWELL'S MASTERPIECE

Candied pepper bacon, fresh roma tomato, avocado, cucumber and micro greens on whole grain bread with cream cheese and jalapeño jelly 15

WOOD-FIRED TURKEY SANDWICH

Roasted shaved turkey breast, caramelized onion jam, provolone cheese, lettuce, tomato and mayonnaise. Served on a soft hoagie roll 16
Add avocado 1

SEARED TUNA SANDWICH*

Crust with black sesame seeds and seared, served on a tomato foccacia bun with a side of house-made spicy remoulade 18

SHAVED PRIME RIB SANDWICH

English cut prime rib with grilled onions and provolone cheese served with au jus and a creamy horseradish sauce 20

HOT HONEY CHIPOTLE CHICKEN SANDWICH

Fried chicken breast, topped with candied bacon, pickles and pepper jack cheese, drizzled with chipotle ranch and local hot honey, served on a sweet potato bun. 19

PASTAS

Pasta dishes served with house or Caesar salad.
Please ask your server for upgrade options.

JUMBO SCALLOPS

Pappardelle pasta, asparagus, La Quercia Prosciutto and caramelized shallots in a cream sauce topped with jumbo scallops 43

RIGATONI

Rigatoni pasta with local Iowa Graziano sausage and roasted sweet red peppers in a tomato-shallot cream sauce 31

COLOSSAL SHRIMP

Three shell-on sautéed shrimp on a bed of capellini pasta tossed with garlic, diced tomatoes, basil and fresh mozzarella 32

SHIITAKE BEEF PAPPARDELLE

Pappardelle pasta tossed with spicy marinated beef, shiitake mushrooms and finished with a soy ginger cream sauce 33

SPLIT PLATE FEE 8

*We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness – especially if you have certain medical conditions.

Many of our dishes contain nuts or nut products.
Celiac patrons – please ask to view our Gluten Free menu
We politely decline to split checks for parties of 10 or more.

CHEF'S SPECIALTIES

Chef's dishes served with house or Caesar salad.
Please ask your server for upgrade options.

CHICKEN BRAVURA

La Quercia Prosciutto, Italian cheeses, stuffed chicken breast, wrapped in a light puff pastry, served with rosemary cream sauce and grilled asparagus 35

MACADAMIA CRUSTED HALIBUT

Fresh wild-caught halibut crusted with Hawaiian macadamia nuts, served with a spicy noodle spring roll and citrus ginger beurre blanc 42

ELK CHOP*

10oz grilled bone-in elk chop paired with an apple-blueberry beurre rouge, whipped potatoes, asparagus and topped with candied pecans 48

BEEF WELLINGTON*

Filet mignon, sautéed spinach, four-cheese Italian blend all wrapped in a puff pastry, served with grilled heirloom carrots and finished with house-made citrus ginger beurre blanc and cabernet demi-glace 53

NEW YORK AU POIVRE*

Pepper crusted and grilled local prime angus beef with brandy and black pepper cream sauce served with grilled heirloom carrots and buttermilk herb whipped potatoes 48

TOMAHAWK PORK CHOP*

Grilled local Berkshire pork chop, over creamy Brie cheese-stuffed crepes, served with raspberry sauce and crispy onion rings
Chef prepares at medium temperature 44

HAWAIIAN AHI TUNA*

Ultra Ahi Sashimi tuna, flown in fresh from the shores of Honolulu, sesame coated, perfectly seared and served with grilled asparagus MKT

MEATS & SEAFOOD

All the following entrees served with house or Caesar salad. Please ask your server for upgrade options.
Also included: your choice of baked potato, buttermilk herb whipped potatoes or seasonal vegetable.

FILET MIGNON*

8oz barrel cut, charbroiled and complemented with cabernet demi-glace 53

PRIME RIB OF BEEF*

House Cut 38 | Executive Cut 50
Aged, seasoned and slow roasted on the bone

RIBEYE*

Aged and hand-cut 14oz charbroiled certified angus beef 48

SURF & TURF*

Petite Filet Mignon, crab and cheese stuffed rock lobster tail, crispy prosciutto butter 54

WILD CAUGHT SALMON*

Pan-seared, topped with house-made soy beurre blanc sauce 43

CANADIAN WALLEYE

Herb crusted, sautéed and served with La Quercia Prosciutto and garlic cream sauce, served with lemon 35

ROCK LOBSTER TAILS

Two 4-5oz baked South African lobster tails served with drawn butter and fresh lemon 54

STEAK ENHANCEMENTS

Demi-Glace Sauce 4 Au Poivre Sauce 6
Maytag Blue Cheese Crumbles 6
South African Lobster Tail 20