

# DINNER MENU

## APPETIZERS

### PISTACHIO BRIE

Brie cheese, pistachio-crust and fried, served on raspberry sauce with fresh fruit and 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, candied cashews, tossed with our house dressing, honey poppy seed

Full 15 Half with Entrée 6

### INSALATA CAPRESE

Sliced ripe Iowa organic tomatoes, fresh mozzarella cheese, locally grown basil, dressed with olive oil and a touch of balsamic vinegar

Full 12 Half with Entrée 6

Maxwell's house salad or Caesar salad included with Entrée

## 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

## 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 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, grilled local prime angus beef with brandy 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	Maytag Blue Cheese Crumbles 6
Au Poivre Sauce 6	South African Lobster Tail 20

### THE HIGH LIFE

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

### SPLIT PLATE FEE 8

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.

\*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.

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