

APPETIZERS

PISTACHIO BRIE

French double-cream brie cheese, pistachio-crust and deep-fried, served on raspberry sauce with fresh fruit 14

MAXWELL'S BRUSCHETTA

Thin slices of crostini with fresh mozzarella, basil and roasted garlic, dressed with tomato 8

COCONUT SHRIMP

Coconut crusted tempura Gulf shrimp served with a sweet chili dipping sauce, garnished with potato hay 14

SMOKED SALMON CANAPES

Cambridge Smoked Salmon on pumpernickel toast points served with dill cream cheese, onion threads, capers and a wedge of lemon 12

SHRIMP COCKTAIL

Colossal shell-on shrimp served classically with cocktail sauce and lemon 15

TAPAS PLATTER

Lemon garlic hummus, sweet pepper caponata, giardiniera, olives, carrot and celery sticks, grilled pita and balsamic vinegar and olive oil 11

CALAMARI

Lightly dusted with our own seasonings and fried to a light golden brown, served with a spicy remoulade 13

PEANUT CRUSTED CHICKEN

Peanut crusted chicken served with crispy wonton chips in a spicy Thai peanut sauce 10

ITALIAN NACHOS

Diced roma tomatoes, black olives, chiffonade of basil and green onions atop crispy fried wonton chips with creamy asiago cheese sauce 10

MUSSELS PROVENCAL

Fresh Prince Edward Island mussels, classically prepared in a tomato, white wine and garlic broth 13

SALADS

MAXWELL'S WEDGE

Whole head of baby iceberg lettuce chopped in halves and accompanied with your choice of dressing 6

SPINACH CHEVRE SALAD

Goat Cheese crumbles, fresh strawberries and almonds served on a bed of spinach with a light balsamic glaze 6

MAXWELL'S CAESAR SALAD

Crisp romaine tossed in the classic Cardini dressing 6
You may substitute the Maxwell's house salad with any of the three salads above for an additional 4

INSALATA CAPRESE NAPOLEAN

Sliced ripe tomatoes, basil leaves, cracked pepper medley, fresh mozzarella cheese, dressed with olive oil, and a touch of balsamic vinegar 10

PASTAS

Pasta dishes served with choice of soup or salad.

RIGATONI

Rigatoni pasta with spicy Graziano sausage and roasted sweet red peppers in a tomato-shallot cream sauce 21

PORK PARMESEAN

Escalope of pork prepared and presented in the classic style served on a bed of angel hair pasta 22

GRILLED COLOSSAL SHRIMP

Capellini pasta tossed with garlic, diced tomatoes, basil and fresh mozzarella 25

SHIITAKE BEEF PAPPARDELLE

Pappardelle pasta tossed with spicy marinated beef, shiitake mushrooms and finished with a soy ginger cream sauce 23



CHEF'S SPECIALTIES

ROASTED CHICKEN BREAST

Bone-in chicken breast with herb roasted new potatoes and grilled baby carrots served with a porcini mushroom sauce 20

MACADAMIA CRUSTED HALIBUT

Fresh wild caught halibut crusted with organically grown macadamia nuts, served with a spicy noodle spring roll and citrus ginger beurre blanc 30

RACK OF LAMB

Herb crusted rack of New Zealand lamb with roasted garlic mashed potatoes, grilled asparagus served with a raspberry port wine sauce 35

WILD MUSHROOM NAPOLEAN

Portabello, porcini and shiitake mushrooms with a blend of cheese and herbs stacked on a light puff pastry. Served with baby carrots, fresh vegetable medley and finished with a roasted red pepper coulis 18

JUMBO SCALLOPS

Pappardelle pasta, asparagus, prosciutto and caramelized onions in a cream sauce topped with jumbo scallops 26

IOWA PORK CHOP

Grilled Eden Farms Berkshire pork chop with brie stuffed crepes. Served with sauce framboise and crispy onion rings 27

YELLOWFIN TUNA

Sesame and wasabi loin of tuna drizzled with soy vinaigrette served with a sticky rice cake and snow peas 28

NEW YORK STRIP AU POIVRE

A 10 oz New York Strip crusted with black pepper, topped with a brandy cream sauce and served with herb roasted new potatoes and asparagus 26

MEATS & SEAFOOD

All the following entrees served with soup or salad and your choice of baked potato, garlic mashed potatoes or vegetable.

FILET MIGNON

Charbroiled to temperature and complemented with our house made cabernet demi-glace 35

PRIME RIB OF BEEF

Regular 24 | Executive 35
Seasoned and slow roasted on the ribs. A Maxwell's exclusive.

RIBEYE

Well marbled charbroiled rib steak.
Also available with cajun spices 30

SIRLOIN

Sirloin grilled as you prefer it. Most flavorful 20

ROASTED DUCK

Roasted one half duckling with a blood orange gastrique 27

FRESH SALMON

Pan seared and served with a lemon basil beurre blanc sauce 24

CANADIAN WALLEYE

Sauteed and served with lemon dill cream sauce 25

ROCK LOBSTER TAILS

1/2 lb. South African lobster presented classically with drawn butter and lemon 40