



PATIO – LUNCH

MAXWELL'S BRUSCHETTA

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

ITALIAN NACHOS

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

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

CAESAR SALAD

Crisp romaine tossed in the classic Cardini dressing 8
Add Chicken or Salmon 4

TOSTADA SALAD

Tequila lime marinated chicken served on a bed of fresh greens with sweet corn, black beans, tomatoes, crispy tortilla strips, pepper jack cheese with a chipotle vinaigrette 11

SOUTHWESTERN TURKEY WRAP

Smoked turkey wrapped with sweet corn, avocado, tomato and mixed greens with a chipotle dressing. Served with potato chips or coleslaw 9.5

CALIFORNIA WRAP

Chicken, bacon, lettuce, tomato and ranch dressing in a wrap. Served with potato chips or coleslaw 9.5

BBQ PORK SANDWICH

Slow roasted Iowa pork loin piled high on a bun 8.5

MAXWELL'S MASTERPIECE

Fresh roma tomato, avocado, sliced cucumber and sprouts on whole grain bread with cream cheese and jalapeno jelly 8

PRIME RIB PANINI

English cut prime rib with grilled onions and provolone cheese served with a creamy horseradish sauce. Served with potato chips or coleslaw 12

EGG SALAD ON WHOLE GRAIN BREAD

Our own house-made egg salad on a whole grain bread. Served with potato chips or coleslaw 7.5

MAXWELL'S TURKEY CLUB

Roasted turkey breast, pepper bacon, swiss cheese, lettuce, tomato and mayonnaise. Served on toasted ciabatta bread and a choice of potato chips or coleslaw 9.5

GRILLED WAGYU CHEESEBURGER

A grilled half pound burger topped with Tillamook cheddar and served with French fries 15

Raised on a family farm in corn-rich Iowa, Majinola Meats brings the world-class flavor and tenderness of Wagyu beef to the middle of the heartland. Mark and Jill Schmitz own and operate Majinola Meat from their home in Panama, Iowa.

WINE BY THE GLASS

CABERNET SAUVIGNON

Meridian (California) 6.5/24
William Hill Central Coast (California) 7.5/28
Duckhorn Decoy Napa Valley (California) 9.5/42
Kenwood Jack London (California) 10.5/45
Beringer Napa Valley (California) 11.5/52

MERLOT

Grayson Napa Valley (California) 6.5/24
Maddalena Paso Robles (California) 8/32

PINOT NOIR

Red Truck (California) 6.5/24
Villa Maria Marlborough (New Zealand) 8.5/34
Elk Cove Willamette Valley (Oregon) 11/50

OTHER REDS

Escudo Rojo Red Blend Maipo (Chile) 7/26
Vina Zaco Tempranillo (Spain) 7.5
Deseno Malbec Mendoza (Argentina) 6.5/24
Peachy Canyon "The Incredible Red" Zin (California) 7/26

CHARDONNAY

William Hill Central Coast (California) 6.5/24
Toasted Head (California) 7.5/28
Byron Santa Barbara (California) 8.5/34
Clos Du Bois Sonoma Reserve (California) 10/38
Rombauer (California) 12.5/55

OTHER WHITES

Beringer White Zinfandel (California) 4.75/20
Blüfeld Riesling (Germany) 6/24
Ruffino Lumina Pinot Grigio (Italy) 6.5/24
Maso Canali Pinot Grigio (Italy) 8.5/34
Oyster Bay Sauvignon Blanc Marlborough (New Zealand) 7/28

SPARKLING WINE

Zardetto Prosecco (Italy) 10/25