



Lewis Casson and Julie Roth

Maxwell's was founded in 1986 by Lewis Casson. A native of Liverpool, England, Lewis previously operated or invested in restaurants in Kansas City, Sioux Falls, Spencer and Sheldon, Iowa.

From the start, Maxwell's presented itself as a restaurant offering superior food served with care and courtesy. In time, Maxwell's became the premier dining establishment in the Iowa Great Lakes area. With wife and partner Julie Roth, Lewis began with a strong commitment to the remarkable pork and beef raised in Iowa. Responding to their clientele's rising appreciation of sophisticated foods, they carefully expanded Maxwell's menu to include classic cosmopolitan dishes.

In dining at Maxwell's you have chosen a restaurant visited by some of the region's leaders, governors, congressmen, journalists and discriminating women and men like you.

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Maxwell's Beach Café



Dinner Menu

Appetizers

PISTACHIO BRIE

Brie cheese, pistachio-crust and fried,
served on raspberry sauce with fresh fruit 15

COCONUT SHRIMP

Coconut-crust tempura Gulf shrimp served with
a sweet chili sauce, garnished with potato hay 15

CRISPY FLATBREAD MARGARITA

Fresh mozzarella, sun-grown tomatoes, roasted garlic
and olive oil, garnished with fresh herbs 12

SHRIMP COCKTAIL

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

HUMMUS TRIO

Roasted red pepper, jalapeño and cilantro,
and a traditional hummus served with pita 13

CALAMARI

Dusted with our own seasonings, fried and
served with a spicy remoulade 15

PEANUT CRUSTED CHICKEN

Peanut crusted chicken served with crispy
wonton chips in a spicy Thai peanut sauce 12

ITALIAN NACHOS

Tomatoes, black olives, basil and green onions atop
wonton chips with asiago cheese sauce 10

Salads

MAXWELL'S WEDGE

Garnished with blue cheese crumbles and bacon bits,
served with your choice of dressing 7

MAXWELL'S CAESAR SALAD

Crisp romaine tossed in the classic Cardini dressing 7

*Upgrade the Maxwell's house salad included with your dinner order
to any of the two salads above 5*

INSALATA CAPRESE NAPOLEAN

Sliced ripe tomatoes, basil leaves, fresh mozzarella cheese,
dressed with olive oil, and a touch of balsamic vinegar 11

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 26

GRILLED COLOSSAL SHRIMP

Capellini pasta tossed with garlic, diced tomatoes,
basil and fresh mozzarella 28

SHIITAKE BEEF PAPPARDELLE

Pappardelle pasta tossed with spicy marinated beef, shiitake
mushrooms and finished with a soy ginger cream sauce 27

Chef's Specialties

CHICKEN BRAVURA

La Quercia Prosciutto, Italian cheeses, stuffed chicken breast,
wrapped in light pastry, served with rosemary cream sauce
and asparagus 25

MACADAMIA CRUSTED HALIBUT

Fresh wild-caught halibut crusted with macadamia nuts,
served with a spicy noodle spring roll and
citrus ginger beurre blanc 33

RACK OF LAMB

A rack of New Zealand lamb Dijon crusted with creamy whipped
potatoes, asparagus and port wine demi-glace 37

SUMMER VEGETABLE RISOTTO

Fresh garden vegetables with creamy risotto
served with asparagus 18

IOWA PORK CHOP

Grilled Iowa Berkshire pork chop, brie-stuffed crepes,
served with raspberry sauce and onion rings 32

YELLOWFIN TUNA

Fresh Hawaiian Ultra Ahi Sashimi tuna, sesame coated
and served with asparagus 35

JUMBO SCALLOPS

Pappardelle pasta, asparagus, La Quercia Prosciutto and caramelized
onions in a cream sauce topped with jumbo scallops 30

Meats & Seafood

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

FILET MIGNON

Barrel cut, charbroiled and complemented
with our house-made cabernet demi-glace 37

PRIME RIB OF BEEF

Small Cut 27 | Executive 37
Seasoned and slow roasted on the ribs.

RIBEYE

Charbroiled aged local Iowa Angus beef
served with a choice of sides 34

NEW YORK STRIP

Premium Iowa Angus Beef, charbroiled 30

SIRLOIN

Local Iowa premium Angus top sirloin 22

ROASTED DUCK

Roasted one half duckling with a blood-orange gastrique 32

FRESH SALMON

Fresh salmon topped with soy beurre blanc sauce 26

CANADIAN WALLEYE

Sauteed and served with lemon dill cream sauce 25

ROCK LOBSTER TAILS

South African lobster with drawn butter and lemon 45



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Ordering raw or undercooked food may increase your risk of food borne
illnesses. Many of our dishes contain nuts or nut products.