

# Patio Menu

## ITALIAN NACHOS

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

## CRISPY FLATBREAD MARGARITA

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

## PEANUT CRUSTED CHICKEN

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

## CAESAR SALAD

Crisp romaine tossed in the classic Cardini dressing 8  
Add chicken 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 14

## SOUTHWESTERN TURKEY WRAP

Smoked turkey wrapped with sweet corn, avocado, tomato and mixed greens with a chipotle dressing. Served with potato chips or coleslaw 12

## CHICKEN SALAD CROISSANT

Our house made chicken salad with sliced grapes and cashews served on a croissant with potato chips or coleslaw 11

## MAXWELL'S MASTERPIECE

Fresh roma tomato, avocado, sliced cucumber and micro greens on whole grain bread with cream cheese and jalapeno jelly 10

## MAXWELL'S TURKEY CLUB

Roasted turkey breast, pepper bacon, swiss cheese, lettuce, tomato and mayonnaise. Served on toasted ciabatta bread with a choice of potato chips or coleslaw 12

## BBQ PORK SANDWICH

Slow roasted Iowa pork loin piled high on a toasted brioche bun 11

## 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 14

## MAXWELL'S CHICKEN SANDWICH

Our boneless breast of chicken grilled and garnished with a choice of two toppings which include cheddar, swiss, pepper jack, bacon or mushrooms 11

## CHARBROILED WAGYU PREMIUM CHEESEBURGER

Fresh half-pound burger topped with Cheddar cheese, served with French fries 15

# Wine By The Glass

## CABERNET SAUVIGNON

William Hill Central Coast (California) 8 / 30  
Wine of Substance (Washington) 10 / 38  
Textbook (California) 12 / 46  
Beringer Knights Valley (California) 14 / 56

## OTHER REDS

Stony Point Pinot Noir (California) 7.5 / 28  
Meomi Pinot Noir (California) 9 / 34  
Elk Cove Pinot Noir (Oregon) 12.5 / 52  
Alamos Malbec (Argentina) 6.5 / 26  
Ghost Rider Ungrafted Red (California) 8 / 30  
Chateau St. Jean Merlot (California) 8 / 30

## CHARDONNAY

Hidden Crush (California) 6.5 / 26  
Toasted Head (California) 8 / 30  
Talbot (California) 12 / 46  
Rombauer (California) 14.5 / 58

## OTHER WHITES

Woodbridge Moscato (California) 5 / 20  
Ruffino Lumina Pinot Grigio (Italy) 6.5 / 26  
Terlato Pinot Grigio (Italy) 12 / 46  
Rombauer Sauvignon Blanc (California) 12 / 46  
Meiomi Rose (California) 8 / 30  
Kim Crawford (New Zealand) 8.5 / 35

## SPARKLING WINE

Lamarca Prosecco (Italy) 10 / 25

FOLLOW US ON FACEBOOK, TWITTER AND INSTAGRAM



## 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

## 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 buerre 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 buerre 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

## 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



Follow us on Facebook, Twitter and Instagram



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