

## APPETIZERS

### PISTACHIO BRIE

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

### COCONUT SHRIMP

Coconut-crust tempura Gulf shrimp served with a sweet chili sauce, garnished with potato hay 17

### SHRIMP COCKTAIL

Four colossal shell-on shrimp served with cocktail sauce and fresh lemon 18

### 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 15

### CALAMARI

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

### PEANUT CRUSTED CHICKEN

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

### ITALIAN NACHOS

Loaded with tomatoes, black olives, asiago cheese sauce, basil and green onions atop wonton chips 12

### 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 24

### BLUE POINT OYSTERS

Half-dozen mildly briny and sweet blue point oysters from Long Island Sound, Connecticut. Served on the half-shell, with cocktail sauce, raw horseradish and fresh lemon 17

## SALADS

### MAXWELL'S WEDGE

Wedge-cut iceberg lettuce garnished with blue cheese crumbles, crispy bacon and diced tomatoes, served with your choice of dressing  
Full 8 Half with Entrée 5

### ARUGULA AND WATERMELON

Fresh arugula spring mix, seedless watermelon, blueberries, mandarin oranges, goat cheese and candied cashews, tossed with our house dressing, honey poppy seed Full 12 Add chicken 4

### INSALATA CAPRESE

Sliced ripe tomatoes, basil leaves, fresh mozzarella cheese, dressed with olive oil and a touch of balsamic vinegar  
Full 12 Half with Entrée 6

### CAESAR

Crisp romaine tossed in classic Cardini dressing 8  
Add Chicken 4 Add 8oz Salmon 16

### TOSTADA

Marinated chicken served on a bed of fresh greens with sweet corn, black beans, tomatoes, crispy tortilla strips, pepper jack cheese and a chipotle vinaigrette 14

### THE HIGH LIFE

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

\*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.

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.



## PATIO MENU

## SANDWICHES & WRAPS

Served with French fries, kettle chips or pasta salad

### SOUTHWESTERN TURKEY WRAP

Smoked turkey wrapped with sweet corn, avocado, tomato and mixed greens with a chipotle dressing 13

### CHICKEN SALAD CROISSANT

Our house-made chicken salad with sliced grapes and cashews served on a croissant 11

### MAXWELL'S MASTERPIECE

Fresh roma tomato, avocado, cucumber and micro greens on whole grain bread with cream cheese and jalapeño jelly 11 Add candied pepper bacon 2

### MAXWELL'S TURKEY CLUB

Roasted shaved turkey breast, pepper bacon, Swiss cheese, lettuce, tomato and mayonnaise  
Served on a soft hoagie roll 13 Add avocado 1

### MAXBURGER\*

1/2 lb fresh certified angus beef, charbroiled and garnished with a choice of two of the following toppings: cheddar, swiss, pepper jack, bacon or sautéed mushrooms 13

### PRIME RIB PANINI

English cut prime rib with grilled onions and provolone cheese served with a creamy horseradish sauce 15

### CHIPOTLE CHICKEN SANDWICH

Charbroiled chicken breast, topped with pepper jack cheese and spicy bacon, served with chipotle ranch 13

## PASTAS

Pasta dishes served with choice of salad or soup

### JUMBO SCALLOPS

Pappardelle pasta, asparagus, La Quercia Prosciutto and caramelized shallots in a cream sauce topped with jumbo scallops 36

### RIGATONI

Rigatoni pasta with local Iowa Graziano sausage and roasted sweet red peppers in a tomato-shallot cream sauce 27

### COLOSSAL SHRIMP

Three shell-on sautéed shrimp on a bed of 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 28

## CHEF'S SPECIALTIES

Chef's dishes served with choice of salad or soup

### CHICKEN BRAVURA

La Quercia Prosciutto, Italian cheeses, stuffed chicken breast, wrapped in a light puff pastry, served with rosemary cream sauce and grilled asparagus 26

### MACADAMIA CRUSTED HALIBUT

Fresh wild-caught halibut crusted with Hawaiian macadamia nuts, served with a spicy noodle spring roll and citrus ginger beurre blanc 34

### RACK OF LAMB\*

A rack of New Zealand lamb, Dijon crusted, with buttery whipped potatoes, grilled asparagus and cabernet demi-glace 38

### 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 42

### NEW YORK AU POIVRE\*

Pepper crusted and grilled local prime angus beef with brandy and black pepper cream sauce served with grilled heirloom carrots and buttery whipped potatoes 36

### VEGAS STRIP STEAK\*

Grilled strip steak, brie and bacon steakhouse mashed potatoes, Iowa tomato and herb beurre blanc, asparagus, topped with onion rings 36

### TOMAHAWK PORK CHOP\*

Grilled local Berkshire pork chop, over creamy Brie cheese-stuffed crepes, served with raspberry sauce and crispy onion rings 34

### HAWAIIAN AHI TUNA\*

Ultra Ahi Sashimi tuna, flown in fresh from the shores of Honolulu, sesame coated, perfectly seared and served with grilled asparagus 37

## MEATS & SEAFOOD

Served with salad or soup and your choice of baked potato, buttery whipped potatoes or seasonal vegetable.

Add a king crab leg or lobster tail to any steak for 20

### FILET MIGNON\*

10oz barrel cut, charbroiled and complemented with our house-made cabernet demi-glace 40

### PRIME RIB OF BEEF\*

House Cut 28 | Executive Cut 38  
Aged, seasoned and slow roasted on the bone

### RIBEYE\*

Aged and hand-cut 14oz charbroiled certified angus beef 38

### SIRLOIN\*

10oz local prime angus beef, aged 30 days and charbroiled 23

### NORWEGIAN SALMON\*

Pan-seared, topped with house-made soy beurre blanc sauce 33

### CANADIAN WALLEYE

Herb crusted, sautéed and served with lemon dill cream sauce 26

### ROCK LOBSTER TAILS

Two 3-4 ounce grilled South African lobster tails served with drawn butter and fresh lemon 45

### KING CRAB LEGS

One-half pound Alaskan red king crab legs served with drawn butter and fresh lemon 45

# WINE LIST

## WHITES

### SPARKLING WINE & CHAMPAGNE

	Glass/Split	Bottle
Mionetto Prosecco Brut Prestige Collection, Italy NV	Split 9	32
Santa Margherita Prosecco Superiore, Valdobbiadene, Italy NV		42
Collet Champagne Brut Art Déco Premier Cru, Champagne, France NV		55
Collet Brut Rose, Champagne, France NV		70
Moët & Chandon Impérial Brut, Champagne, France NV	Split 25	95

### ROSÉ

French Blue, Bordeaux, France	8	31
Vanderpump, Côtes de Provence, France		36
Whispering Angel, Côtes de Provence, France	10	40
Hampton Water, Languedoc, France		50
Collet Brut Rosé, Champagne, France NV		70

### INTERESTING WHITES

Risata Moscato d'Asti, Piedmont, Italy	Split 8	30
Schlink Haus Riesling, Nahe, Germany	8	32
Luigi Baudana Langhe Bianco Dragon, Piedmont, Italy		38
Lang & Reed Chenin Blanc, Mendocino, CA		45

### PINOT GRIGIO/GRIS

Quadri Pinot Grigio, Delle Venezie, Veneto, Italy	8	31
Santa Margherita Pinot Grigio, Alto Adige, Italy		45
King Estate Pinot Gris, Willamette Valley, OR	9	35

### SAUVIGNON BLANC

Honig, Napa Valley, CA	Half bottle	20
Kim Crawford, Marlborough, New Zealand	9	36
Frog's Leap, Napa Valley, CA		45
Cliff Lede, Napa Valley, CA	12	48
Hippolyte Reverdy, Sancerre, France		50

### CHARDONNAY

Drouhin Laforet, Burgundy, France	Half bottle	23
Aerena, Sonoma County, CA	8	30
Fess Parker, Santa Barbara, CA	10	39
Sequoia Grove, Napa Valley, CA		44
Trefethen 'Estate Grown', Oak Knoll District, CA		50
Frank Family, Carneros, CA		55
Frog's Leap 'Shale & Stone', Napa Valley, CA		60
Rombauer, Carneros, CA	15	60
Emilé Beranger, Pouilly-Fuissé, Burgundy, France		65
Cakebread, Napa Valley, CA		77

## SEASONAL COCKTAILS

### PEANUT BUTTER OLD FASHIONED

Skrewball Peanut-butter Whiskey – Old Overholt Rye – Angostura bitters	9
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### MAXWELL MARTINI

Belvedere Vodka or Bombay Sapphire Gin – olive juice – house-stuffed blue cheese olives	10
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### MANHATTAN ON THE ROCK

Knob Creek Rye Whiskey – Angostura bitters – sweet vermouth – luxardo cherry	9
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### CUCUMBER REFRESHER

Hendrik's Gin – St. Germaine Elderflower – lime	9
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### BLOOD ORANGE COSMO

Tito's Vodka – Solerno Blood Orange liqueur – lime	10
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### PINEAPPLE-JALAPEÑO MARGARITA

Jalapeño infused Olmeca Tequila – Grand Marnier – pineapple juice – Tajin salted rim	8
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### ROSÉ BUBBLES

Pamplemousse Rosé Liqueur – Italian Mionetto Prosecco	9
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## MULE BAR

### TITO'S AMERICAN MULE

Tito's Handmade Vodka, ginger beer, lime juice	8
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### BLACK CHERRY MULE

Cruzan Black Cherry Rum, ginger beer, lime juice	8
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### DRAGON BERRY MULE

Bacardi Dragon Berry Rum, ginger beer, lime juice	8
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### PEAR MULE

Absolute Pear Vodka, ginger beer, lime juice	8
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### SOUTHERN PEACH MULE

Birdog Peach Whiskey, ginger beer, lime juice	8
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### THE MULE FLIGHT 15

Try all three of our most popular mules in 8-ounce jars  
Mules on the flight are available in full size for 8

### CUCUMBER MULE

Pearl Cucumber Vodka, fresh cucumber, ginger beer, lime juice

### GRAPEFRUIT MULE

Deep Eddy Ruby Red, ginger beer, lime juice

### BLUEBERRY MULE

Pearl Blueberry Vodka, fresh blueberries, ginger beer, lime juice

## REDS

### ZINFANDELS

	Glass	Bottle
Lapis Luna, North Coast, CA	8	32
Prisoner Wine 'Saldo', Amador County, CA		45
Frog's Leap, Napa Valley, CA		60
Rombauer Vineyards, CA		68
Orin Swift '8 Years in the Desert', CA		75

### PINOT NOIR

Carmel Road, Monterey, CA	8	28
Cristom, Mt. Jefferson, Willamette Valley, OR	Half bottle	34
Meiomi, Monterey-Sonoma-Santa Barbara, CA	10	35
Siduri, Willamette Valley, OR		45
Elk Cove, Willamette Valley, OR	13	50
Frank Family, Carneros, CA		60
Belle Glos 'Balade', Santa Maria Valley, CA		65
Domaine Drouhin, Dundee Hills, OR		75

### MALBEC AND MERLOT

MDZ Malbec, Mendoza, Argentina	8	32
Colomé Estate, Malbec, Salta, Argentina		40
Caymus Red Schooner 'Voyage 9' Malbec, Mendoza, Argentina		55
Merlot, Frog's Leap, Rutherford, CA	Half bottle	30
Decoy by Duckhorn Merlot, Sonoma County, CA		40
Trefethen Merlot, Oak Knoll District, CA		55
Prisoner Wine 'Thorn' Merlot, Napa Valley, CA		75

### INTERESTING BLENDS

Black Station's Red Blend, Yolo County, CA	8	32
The Prisoner Red Blend, Napa Valley, CA	Half bottle	40
Decoy by Duckhorn Red Blend, Sonoma County, CA		50
Caymus-Suisun Grand Durif Petite Sirah, Suisun Valley, CA		60
Trefethen Dragon's Tooth Meritage Blend, Oak Knoll District, CA		75
Lancaster Estate 'Winemaker's Cuvee', Alexander Valley, CA		80
Orin Swift Machete Red Blend, Napa Valley, CA		95
Saint-Esprit 'Delas' French Syrah, Côtes-Du-Rhône, France		35
Donna Laura Bramosia Chianti Classico, Tuscany, Italy		40

### CABERNET SAUVIGNON

Lang & Reed Cabernet Franc, North Coast, CA	Half bottle	25
Edna Valley, Central Coast, CA	8	32
Bonanza 'by Caymus', Lot 3, CA	10	40
Textbook, Napa Valley, CA	12	48
Austin Hope, Paso Robles, CA		50
Quilt 'by Caymus', Napa Valley, CA		55
Frank Family, Napa Valley, CA	15	60
Round Pond 'Kith & Kin', Napa Valley, CA		65
Corison, St. Helena, CA	Half bottle	70
Duckhorn, Napa Valley, CA		70
Faust, Napa Valley, CA		80
Sequoia Grove, Napa Valley, CA		85
Frog's Leap Estate Grown, Rutherford, CA		95
Rombauer, Napa Valley, CA		100

### CELLAR SELECTIONS

Pinot Noir, Bergström 'Gregory Ranch', Yamhill-Carlton District, OR 2014	105
Pinot Noir, Domaine Serene 'Evenstad Reserve', Willamette Valley, OR 2017	115
Bordeaux Blend, Tamber Bey 'Rabicano', Napa Valley, CA 2015	110
Brunello, Marchesi Frescobaldi, Brunello di Montalcino, Italy 2015	120
Cabernet Sauvignon, Odette Estate 'Adaptation', Napa Valley, CA 2017	105
Cabernet Sauvignon, Jordan Winery, Alexander Valley, CA 2016	115
Cabernet Sauvignon, Orin Swift 'Papillion' Napa Valley, CA 2018	120
Cabernet Sauvignon, Caymus Vineyards, Napa Valley, CA 2019	Liter 130
Cabernet Sauvignon, Shafer Vineyards 1.5, Stag's Leap District, CA 2018	140
Cabernet Sauvignon, Lewis Cellars, Napa Valley, CA 2017	150
Cabernet Sauvignon, Nickel & Nickel 'John C Sullenger', Oakville, CA 2018	155
Cabernet Sauvignon, Cade Winery, Howell Mountain, CA 2017	165
Cabernet Sauvignon, Don Melchor, Puente Alto, Chile 2018	175
Cabernet Sauvignon, Orin Swift 'Mercury Head', Napa Valley, CA 2018	190
Cabernet Sauvignon, PlumpJack, Oakville, CA 2018	220
Cabernet Sauvignon, Opus One, Napa Valley, CA 2017	330

### DESSERT WINES

Quinta de la Rosa Ruby Port, Douro, Portugal	6	38
Quinta de la Rosa 10-year Tawny Port, Douro, Portugal	10	60

## BEER/SELTZER

### WHITE CLAW HARD SELTZER 5

Grapefruit  
Black Cherry  
Mango

### DOMESTICS 5

Budweiser  
Bud Light  
Miller Light  
Coors Light  
Michelob Ultra  
St. Pauli Girl (NA)

### CRAFTS/IMPORTS 6

Hauenstein, American Lager  
Exile Ruthie, American Lager  
Exile Zoltan, Tropical Session  
Blue Moon, Belgian Wheat Ale  
Corona Extra, Pale Lager  
Deschutes Fresh Squeezed, American IPA  
Stella Artois, Belgian Pilsner

### TO-GO COCKTAILS 8

Knob Creek Old Fashioned  
Effen Cosmopolitan  
Hornitos Margarita