



GRILLE

GROUP & EVENT DINING

CONTACT OUR PARTY COORDINATOR | events@maxsgrille.com | 561.368.0080



SEATING OPTIONS

WINE ROOM

12 GUESTS
(PRIVATE)

GREAT ROOM

10 - 50 GUESTS
(SEMI-PRIVATE)

WINE ROOM & GREAT ROOM

UP TO 65 GUESTS
(SEMI-PRIVATE)

PRICING

LUNCH EVENT

\$50 OR \$65 PER GUEST (MINIMUM)

CUSTOM MENU INCLUDES SELECT ENTRÉES,
N/A BEVERAGE & DESSERT

BRUNCH BUFFET (MINIMUM 30-35 GUEST OR MORE)

\$80-\$100 PER GUEST (INCLUDING BRUNCH DRINKS)

\$60-\$75 PER GUEST (DOES NOT INCLUDE BRUNCH DRINKS)

BUFFET-STYLE INCLUDES SELECT ENTREES

ADD-ONS:

\$10 PER GUEST TO INCLUDE DESSERT PLATTERS

\$15 PER GUEST TO INCLUDE CLASSIC SUSHI ROLL PLATTERS

\$25 PER GUEST TO INCLUDE SIGNATURE SUSHI ROLL PLATTERS

BRUNCH A LA CARTE

\$60/PER GUEST

CUSTOM MENU INCLUDES SELECT ENTREES,
N/A BEVERAGE, & DESSERT

DINNER EVENT

\$75, \$90 OR \$125 PER GUEST (MINIMUM)

CUSTOM MENU INCLUDES APPETIZERS FOR THE TABLE,
STARTER SALAD COURSE, ENTRÉE AND DESSERT

ADD-ONS:

\$15 PER GUEST TO UPGRADE "FOR THE TABLE" APPETIZERS WITH
CLASSIC SUSHI ROLLS

\$25 PER GUEST TO UPGRADE "FOR THE TABLE" APPETIZERS WITH
SIGNATURE SUSHI ROLLS

CHILDREN (12 & UNDER)

A LA CARTE MENU & PRICING

FAQs

- NO ROOM FEE, ONLY MINIMUM SPEND REQUIRED
- OUTDOOR SEATING IS WEATHER PERMITTING
- **FOR PARTIES OF 9-11 PEOPLE:** CREDIT CARD REQUIRED TO HOLD RESERVATION (48 HOURS ADVANCE NOTICE OF CANCELLATION REQUIRED. LATE CANCELS AND NO SHOWS WILL RESULT IN A \$250 CHARGE TO THE CREDIT CARD)
- **FOR PARTIES OF 12-19 PEOPLE:** CREDIT CARD REQUIRED TO HOLD RESERVATION (7 DAYS ADVANCE NOTICE OF CANCELLATION REQUIRED. LATE CANCELS AND NO SHOWS WILL RESULT IN A \$250 CHARGE TO THE CREDIT CARD)
- **FOR PARTIES OF 20-25 PEOPLE:** SIGNED CONTRACT & \$250 DEPOSIT REQUIRED TO HOLD RESERVATION (10 DAYS ADVANCE NOTICE OF CANCELLATION REQUIRED. DEPOSIT WILL BE FORFEITED DUE TO LATE CANCELS OR NO SHOWS)
- **FOR PARTIES OF 26-30+ PEOPLE:** SIGNED CONTRACT & 25% DEPOSIT REQUIRED TO HOLD RESERVATION (14 DAYS ADVANCE NOTICE OF CANCELLATION REQUIRED. DEPOSIT WILL BE FORFEITED DUE TO LATE CANCELS OR NO SHOWS)
- WE WILL PROVIDE ONE ORDER OF EACH APPETIZER FOR EVERY 5 PEOPLE UNDER "FOR THE TABLE" SECTION
- CREDIT CARD REQUIRED FOR ALL PARTY SIZES ON HOLIDAYS WITH A \$40 PER GUEST CHARGE WITHOUT 72 HOUR NOTICE OF CANCELLATION
- TABLE LINENS, CUSTOM INVITATIONS, AND DECORATIONS AVAILABLE AT AN ADDITIONAL COST
- PHOTOGRAPHER AVAILABLE STARTING AT \$200
- CUSTOM MENUS AVAILABLE FOR ALL EVENT PRICING ALONG WITH FAMILY STYLE CUSTOM MENUS
- MUST BE ONE CHECK (22% GRATUITY ADDED)
- THE PER GUEST PRICE IS THE MINIMUM PRICE WE MUST CHARGE PER SEAT RESERVED. ADDITIONAL COST IS ADDED ON IF THE MINIMUM IS EXCEEDED
- NO OUTSIDE LIQUOR OR BEER FOR ALL EVENTS
- IF A CAKE IS BEING BROUGHT FOR YOUR EVENT, THERE IS A \$2 PER GUEST FEE. THIS WILL INCLUDE STORING, CUTTING, AND PLATING.
- PRIVATE BARTENDER FOR AN ADDITIONAL \$75

DINNER MENU #1

\$75/PERSON; CUSTOM A LA CARTE MENU COURSED

CHOICE OF (3) APPETIZERS - FOR THE TABLE

ONE ORDER OF EACH APP CHOSEN WILL BE SENT OUT FOR EVERY 5 PEOPLE IN THE PARTY FOR THE TABLE TO SHARE

CALAMARI & ZUCCHINI - lemon-caper aioli, spicy tomato sauce

SPINACH & CHEESE DIP - tortilla chips (V)

CHICKEN LETTUCE WRAPS - korean bbq, shiitake mushrooms, cashews, cilantro, bibb lettuce, scallions, crispy rice noodles

CRISPY BRUSSELS SPROUTS - pepper jam glaze, crispy pancetta, jalapeno, goat cheese

MARGHERITA PIZZETTE - san marzano tomato sauce, mozzarella, fresh basil, crispy housemade crust (V)

HUMMUS & BREADSTICKS - sun-dried tomato hummus, sesame-parmesan crackers (V)

CRISPY SHRIMP buttermilk fried shrimp, sweet thai chili, cabbage & Crispy rice noodles, pineapple salsa

BABA GANOUSH - whipped eggplant, crispy chickpeas, piquillo peppers, pine nuts, fresh mint, merguez spice, lemon oil, toasted pita (V)

ADD ONS:

\$15/PERSON - UPGRADE TO APPETIZERS TO CLASSIC SUSHI ROLLS

\$25/PERSON - UPGRADE YOUR APPETIZERS TO SIGNATURE SUSHI ROLLS

CHOICE OF STARTER SALAD

SMALL HOUSE OR CAESAR

CHOICE OF (4) ENTREES

ATLANTIC SALMON - maple ginger glaze, jasmine rice, vegetable stir fry (cooked medium)

BACON-WRAPPED MEATLOAF - hickory bbq sauce, green beans & shallots, mashed Yukon gold potato

MAX'S RADIATORE PASTA - fusilli, balsamic broth, chicken, broccoli, goat cheese, pine nuts, sun-dried tomatoes

MEDITERRANEAN VEGETABLES - roasted winter squash, cauliflower, pickled maitake mushrooms, eggplant puree, merguez roasted potatoes, fresh arugula, pickled red onions, peppadew vinaigrette (V)

CHICKEN CHOP - cauliflower puree, sauteed spinach, lemon & herb vinaigrette

CHICKEN MILANESE - crispy chicken cutlet, arugula, baby greens, cherry tomatoes, green beans, pickled red onions, roasted corn, avocado, grana padano, pesto vinaigrette, charred lemon

(ADDITIONAL ENTREES NEXT PAGE)

DINNER MENU #1 CONTINUED...

SOUTHWEST COBB - spiced chicken, corn, peppers, scallions, avocado, jack cheese, bacon, crispy tortilla strips, chipotle lime

MONGOLIAN SALMON SALAD - miso-glazed salmon (cooked medium), romaine, cabbage & baby greens, red peppers, pickled cucumbers, carrots, peanuts, avocado, tortilla strips, soy-peanut dressing

CHOICE OF (2) DESSERTS

CHEESECAKE
FLOURLESS CHOCOLATE CAKE
KEY LIME PIE

DINNER MENU #2

\$90/PERSON; CUSTOM A LA CARTE MENU COURSED

CHOICE OF (3) APPETIZERS - FOR THE TABLE

ONE ORDER OF EACH APP CHOSEN WILL BE SENT OUT FOR EVERY 5 PEOPLE IN THE PARTY FOR THE TABLE TO SHARE

CALAMARI & ZUCCHINI - lemon-caper aioli, spicy tomato sauce

SPINACH & CHEESE DIP - tortilla chips (V)

CHICKEN LETTUCE WRAPS - korean bbq, shiitake mushrooms, cashews, cilantro, bibb lettuce, scallions, crispy rice noodles

CRISPY BRUSSELS SPROUTS - pepper jam glaze, crispy pancetta, jalapeno, goat cheese

MARGHERITA PIZZETTE - san marzano tomato sauce, mozzarella, fresh basil, crispy housemade crust (V)

HUMMUS & BREADSTICKS - sun-dried tomato hummus, sesame-parmesan crackers (V)

SESAME SEARED TUNA - sushi grade, asian slaw, ginger, wasabi, yuzu ponzu

SPICY TUNA ROLL - spicy tuna, cucumber, sesame

CALIFORNIA ROLL - deep sea snow crab, avocado, cucumber, masago, sesame seeds

SALMON CRUNCH ROLL - faroe island salmon, eel, avocado, tempura flakes, eel sauce

CRISPY SHRIMP buttermilk fried shrimp, sweet thai chili, cabbage & Crispy rice noodles, pineapple salsa

BABA GANOUSH - whipped eggplant, crispy chickpeas, piquillo peppers, pine nuts, fresh mint, merguez spice, lemon oil, toasted pita (V)

ADD ONS:

\$15/PERSON - UPGRADE TO APPETIZERS TO CLASSIC SUSHI ROLLS

\$25/PERSON - UPGRADE YOUR APPETIZERS TO SIGNATURE SUSHI ROLLS

CHOICE OF STARTER SALAD

SMALL HOUSE OR CAESAR

CHOICE OF (4) ENTREES

ATLANTIC SALMON - maple ginger glaze, jasmine rice, vegetable stir fry (cooked medium)

BACON-WRAPPED MEATLOAF - hickory bbq sauce, green beans & shallots, mashed Yukon gold potato

MAX'S RADIATORE PASTA - fusilli, balsamic broth, chicken, broccoli, goat cheese, pine nuts, sun-dried tomatoes

MEDITERRANEAN VEGETABLES - roasted winter squash, cauliflower, pickled maitake mushrooms, eggplant puree, merguez roasted potatoes, fresh arugula, pickled red onions, peppadew vinaigrette (V)

(ADDITIONAL ENTREES NEXT PAGE)

DINNER MENU #2 CONTINUED...

CHICKEN CHOP - cauliflower puree, sauteed spinach, lemon & herb vinaigrette

CHICKEN MILANESE - crispy chicken cutlet, arugula, baby greens, cherry tomatoes, green beans, pickled red onions, roasted corn, avocado, grana padano, pesto vinaigrette, charred lemon

SOUTHWEST COBB - spiced chicken, corn, peppers, scallions, avocado, jack cheese, bacon, crispy tortilla strips, chipotle lime

MONGOLIAN SALMON SALAD - miso-glazed salmon (cooked medium), romaine, cabbage & baby greens, red peppers, pickled cucumbers, carrots, peanuts, avocado, tortilla strips, soy-peanut dressing

12 OZ. NY STRIP - za'atar rubbed & grilled, truffle parmesan fries, balsamic onion-pink peppercorn butter, arugula & cherry tomato salad

LOBSTER PASTA - fettuccini pasta, confit cherry tomatoes, asparagus tips, melted leeks, blush tomato sauce, gremolata breadcrumbs

CHOICE OF (2) DESSERTS

CHEESECAKE

FLOURLESS CHOCOLATE CAKE

KEY LIME PIE

DINNER MENU #3

\$125/PERSON; DELUXE A LA CARTE MENU COURSED
REQUIRES (3) WEEKS ADVANCE NOTICE.

CHOICE OF (3) APPETIZERS - FOR THE TABLE

ONE ORDER OF EACH APP CHOSEN WILL BE SENT OUT FOR EVERY 5 PEOPLE IN THE PARTY FOR THE TABLE TO SHARE

CALAMARI & ZUCCHINI - lemon-caper aioli, spicy tomato sauce

SPINACH & CHEESE DIP - tortilla chips (V)

CHICKEN LETTUCE WRAPS - korean bbq, shiitake mushrooms, cashews, cilantro, bibb lettuce, scallions, crispy rice noodles

CRISPY BRUSSELS SPROUTS - pepper jam glaze, crispy pancetta, jalapeno, goat cheese

MARGHERITA PIZZETTE - san marzano tomato sauce, mozzarella, fresh basil, crispy housemade crust (V)

HUMMUS & BREADSTICKS - sun-dried tomato hummus, sesame-parmesan crackers (V)

SESAME SEARED TUNA - sushi grade, asian slaw, ginger, wasabi, yuzu ponzu

SPICY TUNA ROLL - spicy tuna, cucumber, sesame

CALIFORNIA ROLL - deep sea snow crab, avocado, cucumber, masago, sesame seeds

SALMON CRUNCH ROLL - faroe island salmon, eel, avocado, tempura flakes, eel sauce

CRISPY SHRIMP buttermilk fried shrimp, sweet thai chili, cabbage & Crispy rice noodles, pineapple salsa

BABA GANOUSH - whipped eggplant, crispy chickpeas, piquillo peppers, pine nuts, fresh mint, merguez spice, lemon oil, toasted pita (V)

ADD ONS:

\$15/PERSON - UPGRADE TO APPETIZERS TO CLASSIC SUSHI ROLLS

\$25/PERSON - UPGRADE YOUR APPETIZERS TO SIGNATURE SUSHI ROLLS

CHOICE OF STARTER SALAD

SMALL HOUSE OR CAESAR

CHOICE OF (5) ENTREES

ATLANTIC SALMON - maple ginger glaze, jasmine rice, vegetable stir fry (cooked medium)

BACON-WRAPPED MEATLOAF - hickory bbq sauce, green beans & shallots, mashed Yukon gold potato

MAX'S RADIATORE PASTA - fusilli, balsamic broth, chicken, broccoli, goat cheese, pine nuts, sun-dried tomatoes

MEDITERRANEAN VEGETABLES - roasted winter squash, cauliflower, pickled maitake mushrooms, eggplant puree, merguez roasted potatoes, fresh arugula, pickled red onions, peppadew vinaigrette (V)

(ADDITIONAL ENTREES NEXT PAGE)

DINNER MENU #3 CONTINUED...

CHICKEN CHOP – cauliflower puree, sauteed spinach, lemon & herb vinaigrette

CHICKEN MILANESE – crispy chicken cutlet, arugula, baby greens, cherry tomatoes, green beans, pickled red onions, roasted corn, avocado, grana padano, pesto vinaigrette, charred lemon

SOUTHWEST COBB – spiced chicken, corn, peppers, scallions, avocado, jack cheese, bacon, crispy tortilla strips, chipotle lime

MONGOLIAN SALMON SALAD – miso-glazed salmon (cooked medium), romaine, cabbage & baby greens, red peppers, pickled cucumbers, carrots, peanuts, avocado, tortilla strips, soy-peanut dressing

12 OZ. NY STRIP – za'atar rubbed & grilled, truffle parmesan fries, balsamic onion-pink peppercorn butter, arugula & cherry tomato salad

LOBSTER PASTA – fettuccini pasta, confit cherry tomatoes, asparagus tips, melted leeks, blush tomato sauce, gremolata breadcrumbs

DRY AGED STEAKS – dried in-house. Ask our events coordinator for current selection.

CHOICE OF (2) DESSERTS

CHEESECAKE

FLOURLESS CHOCOLATE CAKE

KEY LIME PIE

BRUNCH MENUS (BUFFET-STYLE)

MINIMUM OF 30-35 PEOPLE REQUIRED

**\$80/PERSON; INCLUDING UNLIMITED BRUNCH DRINKS:
BELLINS, MIMOSAS, BLOODY MARYS, AND SANGRIA
+ N/A BEVERAGES: PASSION FRUIT ICED TEA, SODA, OR COFFEE**

MIXED FRUIT PLATTER (V)

assortment of fresh seasonal fruit

PIERRE'S SMOKED SALMON PLATTER

everything spiced bagels, arugula, tomatoes, red onions, capers, cream cheese

CLASSIC EGGS BENEDICT

Sunny side egg, Canadian bacon, spinach, on English muffins with hollandaise

CRÈME BRÛLÉE FRENCH TOAST (V)

Thick cut challah, raspberry drizzle & brûlée custard

SCRAMBLED EGGS

PECANWOOD SMOKED BACON

ROASTED VEGETABLE QUICHE (V)

asparagus, leeks, sundried tomato, goat cheese, flaky crust

ADD ONS:

\$10/PERSON - INCLUDE A DESSERT PLATTER

\$15/PERSON - INCLUDE CLASSIC SUSHI ROLLS

\$25/PERSON - INCLUDE SIGNATURE SUSHI ROLLS

BRUNCH MENUS (BUFFET-STYLE)

MINIMUM OF 30-35 PEOPLE REQUIRED

**\$100/PERSON; INCLUDING UNLIMITED BRUNCH DRINKS:
BELLINS, MIMOSAS, BLOODY MARYS, AND SANGRIA
+ N/A BEVERAGES: PASSION FRUIT ICED TEA, SODA, OR COFFEE**

MIXED FRUIT PLATTER (V)

assortment of fresh seasonal fruit

PIERRE'S SMOKED SALMON PLATTER

everything spiced bagels, arugula, tomatoes, red onions, capers, cream cheese

CLASSIC EGGS BENEDICT

Sunny side egg, Canadian bacon, spinach, on English muffins with hollandaise

CRÈME BRÛLÉE FRENCH TOAST (V)

Thick cut challah, raspberry drizzle & brûlée custard

SCRAMBLED EGGS

PECANWOOD SMOKED BACON

ROASTED VEGETABLE QUICHE (V)

asparagus, leeks, sundried tomato, goat cheese, flaky crust

SMOKED SALMON EGGS BENEDICT

pierre's smoked salmon, beefsteak tomato, sunny side egg, everything spiced hollandaise

CHICKEN CAESAR SALAD

romaine heart, garlic croutons, grana padano cheese, topped with grilled chicken

ADD ONS:

\$10/PERSON - INCLUDE A DESSERT PLATTER

\$15/PERSON - INCLUDE CLASSIC SUSHI ROLLS

\$25/PERSON - INCLUDE SIGNATURE SUSHI ROLLS

BRUNCH MENUS (BUFFET-STYLE)

MINIMUM OF 30-35 PEOPLE REQUIRED

\$60/PERSON; INCLUDES N/A BEVERAGE
PASSION FRUIT ICED TEA, FOUNTAIN SODA, OR COFFEE

MIXED FRUIT PLATTER (V)

assortment of fresh seasonal fruit

PIERRE'S SMOKED SALMON PLATTER

Everything spiced bagels, arugula, tomatoes, red onions, capers, cream cheese

CLASSIC EGGS BENEDICT

Sunny side egg, Canadian bacon, spinach, on English muffins with hollandaise

CRÈME BRÛLÉE FRENCH TOAST (V)

Thick cut challah, raspberry drizzle & brûlé e custard

SCRAMBLED EGGS

PECANWOOD SMOKED BACON

ROASTED VEGETABLE QUICHE (V)

asparagus, leeks, sundried tomato, goat cheese, flaky crust

ADD ONS:

\$10/PERSON - INCLUDE A DESSERT PLATTER

\$15/PERSON - INCLUDE CLASSIC SUSHI ROLLS

\$25/PERSON - INCLUDE SIGNATURE SUSHI ROLLS

BRUNCH MENUS (BUFFET-STYLE)

MINIMUM OF 30-35 PEOPLE REQUIRED

\$75/PERSON; INCLUDES N/A BEVERAGE

PASSION FRUIT ICED TEA, FOUNTAIN SODA, OR COFFEE

MIXED FRUIT PLATTER (V)

assortment of fresh seasonal fruit

PIERRE'S SMOKED SALMON PLATTER

everything spice bagels, arugula, tomatoes, red onions, capers, cream cheese

CLASSIC EGGS BENEDICT

sunny side egg, Canadian bacon, spinach, on English muffins with hollandaise

CRÈME BRÛLÉE FRENCH TOAST (V)

thick cut challah, raspberry drizzle & brûlée custard

SCRAMBLED EGGS

PECANWOOD SMOKED BACON

ROASTED VEGETABLE QUICHE (V)

asparagus, leeks, sundried tomatoes, goat cheese, flaky crust

SMOKED SALMON EGGS BENEDICT

pierre's smoked salmon, beefsteak tomato, sunny side egg, everything spiced hollandaise

CHICKEN CAESAR SALAD

romaine heart, garlic croutons, grana padano cheese, topped with grilled chicken

ADD ONS:

\$10/PERSON - INCLUDE A DESSERT PLATTER

\$15/PERSON - INCLUDE CLASSIC SUSHI ROLLS

\$25/PERSON - INCLUDE SIGNATURE SUSHI ROLLS

BRUNCH MENU (A LA CARTE)

\$60/PERSON; INCLUDES N/A BEVERAGE
PASSION FRUIT ICED TEA, FOUNTAIN SODA, OR COFFEE

CHOICE OF (5) ENTREES

MAX'S CLASSIC BREAKFAST – 2 eggs of choice, crisp hashbrowns, applewood smoked bacon, multigrain toast

CRÈME BRULEE FRENCH TOAST – thick cut challah, fresh berries & brulee custard

PIERRE'S SMOKED SALMON PLATE – everything spice bagel, arugula, tomato, red onion, capers, scallion cream cheese

ROASTED VEGETABLE QUICHE – asparagus, leeks, sundried tomato, goat cheese, side salad

OMELET – cheddar, tomato, green onion, side salad

CHOPPED CLUB SALAD – chiffonade greens, louie sauce, chopped turkey, avocado, tomato, cucumber, crumbled bacon, hard boiled eggs, jack cheese

CHICKEN GYRO – za'atar spiced chicken breast, warm pita, shredded lettuce, tomato, red onion, feta cheese, side salad

BREAKFAST SANDWICH – 2 over easy eggs, pecanwood smoked bacon, provolone Cheese, fresh arugula, pesto aioli, toasted croissant, crispy hash browns

AVOCADO TOAST - 1 sunny side egg, smashed avocado, cherry tomato, pickled red onions, saba balsamic , baby green salad

ASIAN BREAKFAST BOWL- sweet & sour marinated & skewered filet mignon tips, soy roasted pineapple salsa, house made kimchi, spicy mayo, fresh cilantro, jasmine rice, soy egg

CLASSIC EGGS BENEDICT – 2 poached eggs, Canadian bacon, spinach, English muffin, hollandaise, crispy hashbrowns

VEGGIE EGGS BENEDICT – 2 poached eggs, beef steak tomato, sauteed spinach, toasted english muffin, hollandaise, crispy hash browns (V)

SMOKED SALMON BENEDICT – Pierre's smoked salmon, toasted English muffin, beefsteak tomato, poached eggs, hollandaise; served with hashbrowns

CORNED BEEF HASH – shredded corned beef, potato hash, 2 sunny side eggs, hollandaise, crispy shallots

CAPRESE CHICKEN MELT – tomato, arugula, balsamic onions, house-pulled mozzarella, pesto mayo, toasted ciabatta, baby greens

MEDITERRANEAN VEGETABLES - roasted winter squash, cauliflower, pickled maitake mushrooms, eggplant puree, merguez roasted potatoes, fresh arugula, pickled red onions, peppadew vinaigrette (V)

CHOICE OF (2) DESSERTS

CHEESECAKE

FLOURLESS CHOCOLATE CAKE

KEY LIME PIE

LUNCH MENUS

\$50/PERSON; INCLUDES N/A BEVERAGE
PASSION FRUIT ICED TEA, FOUNTAIN SODA, OR COFFEE
+ HUMMUS & BREADSTICKS (1 ORDER PER 5 PEOPLE)

CHOICE OF (5) ENTREES

CHICKEN SALAD SANDWICH - multi-grain bread, butter lettuce, tomato
Comes with choice of: Soup or Salad (tomato bisque, soup of the day, house salad, or caesar salad)

TUNA SALAD SANDWICH - multi-grain bread, arugula, shaved red onion
Comes with choice of: Soup or Salad (tomato bisque, soup of the day, house salad, or caesar salad)

ROAST BEEF SANDWICH - thinly sliced roast beef, multigrain toast, arugula,
beef steak tomato, red onion, horseradish cream
Comes with choice of: Soup or Salad (tomato bisque, soup of the day, house salad, or caesar salad)

TURKEY SANDWICH - multi-grain bread, butter lettuce, tomato, chipotle aioli
Comes with choice of: Soup or Salad (tomato bisque, soup of the day, house salad, or caesar salad)

THE GRILLE BURGER - prime steak beef blend burger, lettuce, tomato, onions,
house pickles, challah bun, fries

NASHVILLE HOT CHICKEN - crispy spicy chicken, shredded lettuce, house pickles, red onion,
gochujang aioli, challah bun, French fries

SUSHI COMBO - (1) classic roll & 3 piece nigiri

MAX'S CHOPPED SALAD - asiago cheese, green beans, cucumber, tomato, celery, carrots,
chickpeas, corn, red wine vinaigrette (V)

SOUTHWEST COBB - spiced chicken, corn, peppers, scallions, avocado, jack cheese,
bacon, crispy tortilla strips, chipotle lime

MEDITERRANEAN VEGETABLES - roasted winter squash, cauliflower,
pickled maitake mushrooms, eggplant puree, merguez roasted potatoes, fresh arugula,
pickled red onions, peppadew vinaigrette (V)

CHICKEN PAILLARD - herb-marinated & thinly pounded chicken breast, fresh romaine, cherry
tomatoes, kalamata olives, shaved red onion, cucumbers, feta cheese, lemon oregano vinaigrette

CHICKEN MILANESE - crispy chicken cutlet, arugula, baby greens, cherry tomatoes, green beans,
pickled red onions, roasted corn, avocado, grana padano, pesto vinaigrette, charred lemon

CHOICE OF (2) DESSERTS

CHEESECAKE
FLOURLESS CHOCOLATE CAKE
KEY LIME PIE

LUNCH MENUS

\$65/PERSON; INCLUDES N/A BEVERAGE
PASSION FRUIT ICED TEA, FOUNTAIN SODA, OR COFFEE
+ HUMMUS & BREADSTICKS (1 ORDER PER 5 PEOPLE)

CHOICE OF (5) ENTREES

- CHICKEN SALAD SANDWICH** - multi-grain bread, butter lettuce, tomato
Comes with choice of: Soup or Salad (tomato bisque, soup of the day, house salad, or caesar salad)
- TUNA SALAD SANDWICH** - multi-grain bread, arugula, shaved red onion
Comes with choice of: Soup or Salad (tomato bisque, soup of the day, house salad, or caesar salad)
- ROAST BEEF SANDWICH** - thinly sliced roast beef, multigrain toast, arugula,
beef steak tomato, red onion, horseradish cream
Comes with choice of: Soup or Salad (tomato bisque, soup of the day, house salad, or caesar salad)
- TURKEY SANDWICH** - multi-grain bread, butter lettuce, tomato, chipotle aioli
Comes with choice of: Soup or Salad (tomato bisque, soup of the day, house salad, or caesar salad)
- THE GRILLE BURGER** - prime steak beef blend burger, lettuce, tomato, onions,
house pickles, challah bun, fries
- NASHVILLE HOT CHICKEN** - crispy spicy chicken, shredded lettuce, house pickles, red onion,
gochujang aioli, challah bun, French fries
- SUSHI COMBO** - (1) classic roll & 3 piece nigiri
- MAX'S CHOPPED SALAD** - asiago cheese, green beans, cucumber, tomato, celery, carrots,
chickpeas, corn, red wine vinaigrette (V)
- SOUTHWEST COBB** - spiced chicken, corn, peppers, scallions, avocado, jack cheese,
bacon, crispy tortilla strips, chipotle lime
- ATLANTIC SALMON** - maple ginger glaze, jasmine rice, vegetable stir fry (cooked medium)
- THAI TUNA** - crispy lo-mein noodles, pineapple, avocado, red onion, tomato, mixed greens, cilantro-
cabbage, basil & mint, toasted peanuts, cilantro-ginger vinaigrette
- BACON-WRAPPED MEATLOAF** - hickory bbq sauce, green beans & shallots,
mashed Yukon gold potato
- MEDITERRANEAN VEGETABLES** - roasted winter squash, cauliflower,
pickled maitake mushrooms, eggplant puree, merguez roasted potatoes, fresh arugula,
pickled red onions, peppadew vinaigrette (V)
- CHICKEN PAILLARD** - herb-marinated & thinly pounded chicken breast, fresh romaine, cherry
tomatoes, kalamata olives, shaved red onion, cucumbers, feta cheese, lemon oregano vinaigrette
- CHICKEN MILANESE** - crispy chicken cutlet, arugula, baby greens, cherry tomatoes, green beans,
pickled red onions, roasted corn, avocado, grana padano, pesto vinaigrette, charred lemon

CHOICE OF (2) DESSERTS

CHEESECAKE
FLOURLESS CHOCOLATE CAKE
KEY LIME PIE