



# Visit Orlando magical dining®

**AUGUST 23<sup>RD</sup> – SEPTEMBER 28<sup>TH</sup>, 2019**

**3 COURSE MEAL... \$35 PER PERSON**

**OPTIONAL WINE PAIRING \$15**

**Dinner Seating: Tuesday – Saturday 5pm till 10pm**

**Live Entertainment Thursday – Saturday**

**\*\*\*ITEMS SUBJECT TO CHANGE, NO DISCOUNTS, OFFERS, BARTER BUCKS,  
SHARING OR SUBSTITUTIONS CAN BE APPLIED TO THIS MENU, THANK YOU KINDLY\*\*\***

**\*ALL ITEMS ARE AVAILABLE AT A LA CARTE PRICING AS LISTED\***

***Portion of This Year's Proceeds Benefit:***

***National Alliance on Mental Illness (NAMI) Greater Orlando and Lighthouse Central Florida***

## **OPENING ACTS**

### **KEY WEST CRAB CAKES \*\$12**

(2) SWEET LUMP CRAB MEAT, FIRECRACKER SAUCE

Wine Pairing: 3oz Rose *Villa Maria*, NZL 2018 \*\$6

### **WINE LOVER'S BOARD \*\$12**

(1OZ EA) FRENCH DOUBLE CREAM BRIE, GORGONZOLA, MANCHEGO,  
WILD BOAR SAUSAGE & RED WINE SALAMI, FRUIT, DIPS, CRACKERS

Wine Pairing: 3oz White Blend (Cotes du Rhone) *Boutinot*, FRA 2018 \*\$6

### **LOLLIPOP LAMB CHOPS (GF) \*\$12**

(3) CHOPS, GRILLED, CHOICE of JALAPENO CILANTRO AIOLI or MINT MARMALADE

Wine Pairing: 3oz Pinot Noir, *Carson*, CA 2017 \*\$6

### **ARUGULA SALAD & SOUP DU JOUR \*\$12**

STRAWBERRY, ARUGULA, BLUE CHEESE, ALMONDS, ORANGE BALSAMIC VINAIGRETTE

Wine Pairing: 3oz Prosecco, *La Gioiosa*, ITA NV \*\$6

**(ENTREES AND DESSERTS ON BACK)**

## MAINSTAGE

(served with chef select vegetable & starch unless \*\*\*)

### **STUFFED PORK CHOP & BOAR SAUSAGE (GF) \*\$24**

10 OZ, BONE IN, SPINACH CHEDDAR STUFFED, BACON MUSHROOM ONION TOPPING,  
WILD BOAR SAUSAGE

Wine Pairing: *6oz Zinfandel*, Ancient Peaks, CA 2017 \*\$11

### **CHEF SELECT MARKET FISH (GF) \*\$MKT**

BLACKENED OR PAN SEARED, CHEF SELECT SAUCE OR LEMON CAPER BUTTER

Wine Pairing: *6oz Pinot Grigio*, Gio Cato, SVN 2017 \*\$10

### **NEW YORK STRIP (GF) \*\$27**

10 OZ, CHOICE PLUS, BLACK ANGUS, GORGONZOLA BUTTER SAUCE

Wine Pairing: *6oz Cabernet Sauvignon*, Intrinsic, Columbia Valley, WA 2016 \*\$12

### **LOBSTER RAVIOLI\*\*\* \*\$25**

SHRIMP, SCALLOPS, SHERRY CREAM SAUCE

Wine Pairing: *6oz Gavi*, Batasiolo, ITA 2017 \*\$10

### **VEGETARIAN LASAGNA\*\*\* (V) \*\$17**

MUSHROOM MEDLEY, ZUCCHINI, RED BELL PEPPER, POMODORO, CHEESE, NOODLES

Wine Pairing: *6oz Morgon (Gamay) Boutinot*, FRA 2018 \*\$12

## ENCORE

### **BANANA'S FOSTER CHEESECAKE (V) \*\$8**

Wine Pairing: *2oz Chardonnay*, Athena, CA 2017 \*\$5

### **CHOCOLATE CRÈME BRULEE (GF, V) \*\$8**

Wine Pairing: *2oz Moscato d'Asti*, Batasiolo, ITA 2018 \*\$5

### **ATLANTIC BEACH LEMON PIE (V) \*\$8**

LEMON CUSTARD, SALTINE CRACKER CRUST, SEA SALT WHIPPED CREAM

Wine Pairing: *2oz Riesling*, "Kabinett" Heinz Eifel, DEU 2018 \*\$5

*"BEST NEIGHBORHOOD RESTAURANT" 2013 - 2019 Orlando Magazine*

*"DINING HALL OF FAME INDUCTEE" 2019 Orlando Magazine*

*Awards are great for which we are thankful...but...we are most thankful for you!!*

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MENU: EXECUTIVE CHEF GEORGE VOGELBACHER & BRAD BISSONETTE WINE PAIRINGS: JUICE PIMP

PROPRIETORS: MAXINE & KIRT EARHART