SAFE * COMFORTABLE * DELICIOUS

“THE CITY BEAUTIFUL’S AWARD WINNING, DINING HALL OF FAME, NEIGHBORHOOD RESTAURANT”

M E N U 2 0 2 0

3 COURSE MEAL $35 PER PERSON
OPTIONAL WINE PAIRING $15
Available: August 28th – October 4th
Seating: Wednesday – Saturday from 5pm to 9pm
Live Outdoor Entertainment: Friday & Saturday

***No other discounts, coupon, barter bucks or substitutions can be applied. Menu changes may occur***
(V) vegetarian (GF) gluten free (*) a la carte price

OPENING ACTS

SPINACH ARTICHOKE DIP (V) (GF) *$10
LAVOSH & TRI-COLOR CARROTS
Wine Pairing: 3oz. Sauvignon Blanc, Bertrand “Perles”, FRA 2018 *$5

FRIED GREEN TOMATO / CRAB CAKE COMBO *$11
(2) TOMATOES, (1) CRAB CAKE, JALAPENO CILANTRO AIOLI
Wine Pairing: 3oz. Rose, Gerbers, ESP 2018 *$5

“SERINA’S GARDEN” SALAD (V) (GF) *$7
ARUGULA MIX, ROASTED TRI-COLOR CARROTS, RED ONION, CUCUMBER, TOMATO, CRAISINS, PEPTITAS, SWEET AVACADO DRESSING
Wine Pairing: 3oz. Chenin Blanc/Viognier, Three Pears, CA 2018 *$5

NEW ENGLAND CLAM CHOWDER *$10
RICH & SAVORY STYLE W/CREAM, CELELY, ONION, POTATO, BACON, CLAMS
Wine Pairing: 3oz. Prosecco, La Gioiosa, ITA NV *$5

PLEASE FLIP OVER TO CONTINUE TO ENTRÉE AND DESSERT SELECTIONS
MAINSTAGE

MAHI & SHRIMP ALMONDINE (GF) **$26
PAN-SEARED 6OZ FILET & (3) LG SHRIMP, BROWNED BUTTER,
VEGETABLE MEDLEY, HERB ROASTED POTATOES
Wine Pairing: 6oz Chardonnay, Fenwick Springs, CA NV *$12

VEGETABLE LASAGNA (GF) (V) **$18
ROASTED VEGETABLE MEDLEY, SPINACH, MUSHROOMS, RICOTTA, EGG PASTA NOODLES,
POMODORO, MOZZARELLA, ROOT VEGETABLE GARNISH, SHAVED PARMESAN
Wine Pairing: 6oz Piedirosso “Lacryma Christi”, Mastroberardino, ITA 2018 *$12

NY STRIP STEAK CHEZ NOUS (GF) **$30
10 OZ, CHOICE PLUS BLACK ANGUS, CHEF GEORGE’S FAMOUS BERNAISE
VEGETABLE MEDLEY, HERB ROASTED POTATOES
Wine Pairing: 6oz Fleurie (Gamay), George Duboeuf cqv, FRA 2017 *$12

CIOPPINO w/ PENNE (GF w/o pasta & bread) **$26
SAN FRANCISCO SEAFOOD STEW W/ MUSSELS, SHRIMP, SCALLOPS, MAHI,
TOMATO VEGETABLE MEDLEY, CHARDONNAY HERB SAUCE
Wine Pairing: 6oz Soave Classico, Rocca Sveva, ITA 2014 *$12

STUFFED PORK CHOP & BOAR SAUSAGE (GF) **$30
10 OZ, BONE-IN, SPINACH CHEDDAR STUFFED, WILD BOAR SAUSAGE, BACON MUSHROOM SAUCE,
VEGETABLE MEDLEY, HERB ROASTED POTATOES
Wine Pairing: 6oz Pinot Noir, Gloria Ferrer, CA 2014 *$12

ENCORE

BREAD PUDDING (V) **$8
RUM RAISIN FIG BREAD PUDDING, BERRIES, SPICED RUM CREME ANGLAISE
Wine Pairing: 3oz Riesling Kabinett, Heinz Eifel, DEU 2018 *$5

CHOCOLATE KAHLUAA MOUSSE W/ MACAROONS (V) (GF) **$8
Wine Pairing: 3oz Zinfindel, Brazin, CA 2017 *$5

CREAMY KEY LIME PIE (V) **$8
Wine Pairing: 3oz Moscato, Ca’ Montebello, ITA 2018 *$5

Owners: Maxine & Kirt Earhart
Menu Creation: Executive Chef George Vogelbacher  Wine Pairings: Juice Pimp™
Can Do Attitude: Our Entire Maxine’s on Shine Tribe
MAKE THE COMMITMENT TO YOUR NEW FAMILY & JOIN: MAXINESCLUB.COM

THANK YOU TO VISIT ORLANDO FOR CREATING THIS EVENT & YOU FOR PARTICIPATING!
WHILE $1 OF EVERY MAGICAL DINING MEAL PURCHASED GOES TO FEEDTHENEED.ORG,
SHOULD YOU WOULD LIKE TO MAKE AN ADDITIONAL CONTRIBUTION TO HELP OTHERS,
WE WILL GLADLY ADD TO YOUR CHECK!