



OWNERS: MAXINE & KIRT EARHART

EXECUTIVE CHEF: FABIANO OLMO GENERAL MANAGER: DANI TIN

Dinner Seatings: Monday thru Saturday, 5p until 9p, All Table Occupancy Two Hours Maximum

No Children Under Age 7 After 7p, No Strollers or Highchairs Inside Please

4% Processing Charge will be added to all Credit Card Purchases, 20% Gratuity added to all Parties of 8 or More

Construction Fall Menu 2023

APPETIZERS

Fried Green Tomatoes (4) \$15

Buttermilk Soaked, Panko Parmesan Crust, Balsamic Glaze, Firecracker Sauce

Key West Crab Cakes (2) \$17

Lump Crab Meat, Bell Pepper Medley, Panko Parmesan Breading, Jalapeno Cilantro Aioli

Cheese Cigars (2) \$12

Crispy Fried Spring Roll Wrap, Soft Cheese Medley, Spicy Pomodoro

Wine Lover's Board \$25

2oz Slices Herb Crusted Chevre, French Double Cream Brie, Manchego, Seasonal Berries, Green Apple, Grapes, Assorted Meat, Crackers, Bread, Nuts

Caviar & Chips \$15

Chef Select Caviar, Crème Fraiche, Potato Chips

Argentinian Chorizo (2) \$14

Chimichurri sauce

SOUP/SALADS

Maxine's Mushroom & Brie Soup \$9 / \$15

Vegan Chili \$9 / \$15

Tofu, Impossible Meat, Vegetable Medley, Diced Jalapeno, House Sauce

Maxine's Seasonal Salad \$15

Kale Julienne Strips & Spring Mix, Florida Fresh Strawberry, Blueberry & Pineapple, Pepitas, Parmesan, Champagne Lemon Basil Vinaigrette

Beets and Arugula \$15

Goat Cheese, Oranges, Mint and Pistachios, White Balsamic Vinaigrette

SANDWICHES

(With Texas Cut Seasoned Steak Fries, Sub Side Salad for +\$2)

Thee Burger \$19

Half-Pound, Choice Black Angus Brisket Patty, Triple Thick Cut Bacon, Cheddar, Sunny Side Up Egg, Bacon Jam, Fried Green Tomato, Kaiser Roll

Caprese Batard \$18

Fresh Mozzarella, Roasted Tomatoes, Pesto Sauce, Crispy Batard

Maxines Club \$18

Panko-Parmesan Fried Chicken Breast, Tomato Triple Thick Cut Bacon, Avocado, Boiled Eggs, Crispy Batard

OLD SCHOOL CLASSICS

Chicken Maxines \$23

Signature Dish, Pan Seared Chicken Breast, Penne, Roasted Shallot, Mushroom, Cherry Tomato, Marsala Cream Sauce, Parmesan, Toast

Lobster Ravioli \$33

Lobster Stuffed Ravioli, Sautéed U10 Scallops, Shrimp, Mushrooms Sundried Tomatoes, Roasted Garlic, Sherry Cream Sauce, Parmesan, Toast

Skillet Beef Lasagna \$22

Layers of Noodles, Ricotta, Choice Ground Beef, Roasted Red Peppers, Onions, Pomodoro, Mozzarella, Parmesan, Toast

Skillet Chicken Parmesan \$23

Fried Buttermilk Chicken Breast, Panko Parmesan Crust, Penne, Pomodoro, Mozzarella, Parmesan, Toast

CHEF'S SEASONALS

Trout "Gravlax" \$31 (GF)

Purple Yam, Braised Bok Choy, Tarragon Mustard Sauce

Egg Plant Zucchini Roll Ups \$25 (VEG) (GF)

Cast Iron Skillet, Pomodoro, Impossible Meat, Quinoa, Shredded Tofu

Picanha Steak \$32

8 oz Brazilian Cut Top Sirloin, Chopped Salsa, Panko "Farofa" Sautéed Angel Hair Collard Greens, Black Bean Purée

Lamb Ragout W/ Squid Ink Linguine \$29

Slow Braised, Mirepoix, Pomodoro

Nightly Feature TBD

THE GRILL

(With One Side - Extra Sides +\$6)
(Seasonal Sauces)

Filet Mignon (Choice Plus, Black Angus) 8oz \$38

NY Strip (Choice Plus, Black Angus) 10 oz \$34

Lamb Chops (Lollipop) \$34

Scallops \$30

PROTEINS \$MKT

Chicken Shrimp

SIDES \$8

Sautéed Mushroom Medley Asparagus Texas Cut Steak Fries
Creamy Truffle Basmati Rice Mashed Potatoes

DESSERTS

WE'D LOVE TO SHOW YOU THE SEASONAL LIST & AFTER DINNER DRINK SELECTIONS MENU

PLEASE FOLLOW US ON FACEBOOK AND INSTAGRAM FOR MORE INFORMATION
YOUR REVIEWS AND POSTS ARE APPRECIATED!!

REACH OUT TO US DIRECTLY @ CONTACTUS@MAXINESONSHINE.COM

THANK YOU KINDLY FOR SHARING YOUR TIME AND CONNECTIVITY WITH US!!!