

DINNER

THANK YOU FOR JOINING US & UNDERSTANDING THESE POLICIES:

All table times are 2 hrs. starting at time of reservation or seating.

20% gratuity will be added to parties of 8 or more.

4% processing fee will be added to all credit card payments.

Date Night: No children under the age of 7 from 7pm on Friday & Saturday Night

MENU

OPENING ACTS

Fried Green Tomatoes & Key West Crab Cakes

Signature appetizer, both have buttermilk soaked panko parmesan crust, balsamic glaze, jalapeno cilantro aioli or firecracker sauce

(4) FGT \$12 (2) CC \$16 **Combo: (2) FGT (1) CC \$14**

Coconut Shrimp (4) \$13

U20-25 size, house breading, honey sriracha aioli

Chef's Soup du Jour cup \$8 bowl \$15

Chef's Seasonal Salad half \$8 whole \$15

Cheese Cigars (2) \$10

Crispy spring roll wrap, soft cheese medley, spicy pomodoro

Wine Lover's Board \$25

2oz ea. Herb Crusted Chevre, French Dbl Cream Brie, Manchego,

seasonal berries, green apple, grapes, meat, crackers, bread, nuts,

Ginourmous Shrimp Cocktail \$15

(4) U 8 - 10 shrimp w/ house cocktail sauce

Feature's of the Day

Heart of Palm Salad \$12

Escargot En Patty Shell \$14

Mussels Maxine's (gf w/o toast points) \$15

MAINSTAGE

"Maxine's" (chicken or roasted veg) \$22

Signature penne pasta dish with roasted shallot, mushroom, cherry tomato, marsala cream sauce, parmesan

Skillet Lasagna (beef or roasted veg) \$20

Layers of noodles, ricotta, roasted red peppers, onions,

tomodoro, mozzarella, parmesan

Skillet Chicken Parmesan \$20

Fried buttermilk chicken breast, parmesan-panko crust,

penne pasta, pomodoro sauce, mozzarella, parmesan

Cauliflower Steak (vegan) (gf) *\$25

Brined, corn starch dusted, pan seared, green olive sundried

tomato tapenade, rice pilaf w/ cannellini beans, spinach,

sweet potato, & blanched asparagus

Thee Burger \$19**

Half-pound, choice black angus brisket patty,

thick cut bacon, cheddar, sunny side up egg, bacon jam,

fried green tomato, kaiser roll, seasoned steak fries

NY Strip Steak \$34

10oz, choice plus, black angus beef, Chef George's Famous

Bearnaise, vegetable & starch add shrimp or scallops **MKT**

Filet Oscar \$42

6oz petite filet mignon, choice plus, black angus beef,

Chef George's famous Bearnaise w/ asparagus, blue lump

crab meat, vegetable & starch

Lobster Ravioli MKT

Lobster stuffed ravioli, sautéed scallops, shrimp, mushrooms

sundried tomatoes, roasted garlic, sherry cream sauce

Cioppino \$31

San Francisco seafood stew w/ mussels, shrimp, scallops, fish,

tomato veg chardonnay herb broth, bread, w/ cous cous **\$34**

Trout \$29

Domestic, farm raised trout filet topped w/ crabmeat

stuffing, lemon caper butter sauce, vegetable & starch

**** Eating raw or undercooked eggs, poultry, meats, seafood, or shellfish, can be hazardous to your health. ****



SEXY COMFORTABLE DELICIOUS
DOWNTOWN ORLANDO

MICHELIN & FORBES RECOMMENDED—2022

"BEST DOWNTOWN RESTAURANT"

Orlando Magazine "Best of 2021"

Owners: Maxine & Kirt Earhart

Executive Chef: George Volgerbacher

Sous Chef: Jesse Nelson

We Truly Appreciate Your Patronage!

Seating Hours:

Dinner: Wed-Sat 5 to 9 Rejuvination Brunch: Fri-Sun 10 to 3

337 n shine ave 407.674.6841 maxinesonshine.com

GUEST APPEARANCES

Chef's Fresh Catch of the Day \$ MKT

Our Culinary team's favorite fish finds w/ seasonal sauces, vegetables & starch

Lamb Osso Buco (GF) *\$32

10oz+ Lamb Shank, slow cooked, Burgundy mirepoix

demi glace, starch & vegetable of the day

EXPANDED LINEUP

Chicken Breast (6oz) \$7

Scallops (3) U10-15 MKT**

Starches: \$5 (Steak Fries, Potato of Day, Polenta, Penne Pasta)

Vegetable Medley \$6

Pomodoro Sauce (4oz) \$3

Jalapeno Cilantro Aioli (2oz) \$2

Shrimp (3 Jumbo) MKT

Thick Cut Bacon (2) \$6

Bread/Cracker Medley \$3

Maxine's Sauce (4oz) \$5

Firecracker Sauce (2oz) \$2

ENCORE

Triple Chocolate Brownie \$ 9

Crème Brulé \$9 Bread Pudding \$9

Key Lime Pie \$9 Seasonal... MKT

A' La Mode ice cream \$3

"Kelly's Local Homemade" sorbet \$4

HAPPY HOUR..ISH

Thu 5p to 6:30p & Fri 3p to 6:30p

\$2 off drinks, beers, wines by the glass or:

THE HOUSE DEAL: Any 2 Call Cocktails:

(Including the 4 M's: Martini, Mule, Margarita, Manhattan)

or a Bottle of House Band Wine

& A Wine Lovers Board \$30