

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) Fried Green Tomatoes \$12

(2) Key West Crab Cakes \$16

Combo: (2) FGT's & (1) Key West Crab Cake \$14

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

Open Mic MKT

Daily features



SEXY COMFORTABLE DELICIOUS

DOWNTOWN ORLANDO

MICHELIN & FORBES RECOMMENDED—2022

"BEST RESTAURANT IN ORLANDO"

ORLANDO MAGAZINE "READER'S CHOICE" - 2022

MAINSTAGE

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

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

Skillet Beef Lasagna \$20

Layers of noodles, ricotta, roasted red peppers, onions, pomodoro, 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 \$36

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

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

Lobster Ravioli MKT

Lobster stuffed ravioli, sautéed scallops, shrimp, mushrooms sundried tomatoes, roasted garlic, sherry cream sauce

Cioppino \$31

San Francisco seafood stew w/ shrimp, scallops, fish, tomato vegetable 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. ****

**PLEASE KNOW WE ARE A TINY KITCHEN,
MAKING ALL MEALS TO ORDER.....**

PLEASE...NO CHANGES OR SUBSTITUTIONS TO MENU...

DIETARY OR ALLERGY CONSIDERATIONS WITHSTANDING...

Owners: Maxine & Kirt Earhart

Executive Chef: George Volgerbacher

We Truly Appreciate Your Patronage!

Seating Hours:

Dinner: Wed-Sat 5 to 9

Rejuicination Brunch: Fri-Sun 10 to 3

337 n shine ave 407.674.6841 maxinesonshine.com

GUEST APPEARANCES

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

Chef's By Sea Feature \$ MKT

Chef's By Land Feature \$ MKT

EXPANDED LINEUP

Chicken Breast (6oz) \$7

Scallops** (3) U10-15 MKT

Starches: \$5 (Steak Fries, Rice Pilaf, Cous Cous, Penne Pasta)

Vegetable Medley \$6

Pomodoro Sauce (4oz) \$3

Shrimp (3 Jumbo) MKT

Thick Cut Bacon (2) \$6

Bread/Cracker Medley \$3

Maxine's Sauce (4oz) \$5

ENCORE

Triple Chocolate Brownie \$ 9

Crème Brulé \$9

Key Lime Pie \$9

Seasonal... MKT

A' La Mode ice cream \$3

HAPPY HOUR..ISH

WED - 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