



San Antonio Restaurant Week | Dinner

\$35/person* | August the 11th -25th

Daily | 5PM – 10pm

ENHANCE YOUR MEAL WITH A WINE or BEER PAIRING!

*Tier 1: Additional \$25/person for one glass of wine with each course**

*Tier 2: Additional \$35/person for one glass of wine with each course**

*Beer Pairing: Additional \$20/ person for one beer with each course**

1st COURSE *(choice of)*

BEER CHEESE FONDUE

caramelized onion & jalapeño, pretzel bread

HUMMUS & CAULIFLOWER AGF

chickpea-tahini spread, roasted cauliflower, golden raisin & dill topping, sweet onion, pita bread

2nd COURSE *(choice of)*

FROM THE GARDEN SALAD GF

hummus spread, spinach, Campari tomato, cucumber, carrot, radish, green beans, herbs, lemon vinaigrette

BLUE CHEESE & AVOCADO WEDGE GF

iceberg lettuce, blue cheese dressing & crumbles, avocado, Campari tomatoes, carrots, scallion

3rd COURSE *(choice of)*

MAX'S FRIED CHICKEN AGF

two pieces jalapeño-buttermilk marinated dark meat, mashed potatoes, collard greens, Texas toast and chipotle honey or hot sauce for your bird upon request

GULF SHRIMP & CREAMY ORZO

“scampi style” garlic seared shrimp, onion-lemon cream, orzo pasta, Grana Padano, basil pesto, crispy breadcrumbs

SOUTHERN STYLE MEATLOAF

all beef meatloaf with bacon topping, mirepoix, peppered brown gravy, jalapeño-cheddar grits, collard greens

DESSERT

(please add \$7)

BEIGNETS

bourbon caramel, powdered sugar

Please keep in mind any gluten friendly items are prepared in a kitchen with the risk of gluten exposure. Consuming raw or undercooked seafood, meat or eggs may increase your risk of foodborne illness.

**Price excludes tax/tip.*