

Max's

OPERA CAFE
OF SAN FRANCISCO



*“EVERYTHING YOU’VE ALWAYS
WANTED TO EAT”[®]*

DINNER MENU

WWW.MAXSOPERASF.COM



@MAXSOPERACAFE

ALLERGY STATEMENT

Max's restaurants uses peanuts, tree nuts, milk, egg, soy, wheat, fish and crustacean shellfish in the making of many of our food items.

GF Gluten-free items are gluten-free, but they may come into contact with foods containing gluten in our kitchen.

A 4.0% surcharge will be added to your bill for SF Health Mandate and other costs.

Parties of 6 or more persons will be automatically charged 18% gratuity.

BITES AND NOSHES

POTATO LATKES

apple sauce and sour cream 11

CHEESY GARLIC BREAD

with Roma sauce 10

STUFFED GIANT MUSHROOMS

stuffed with cheesy garlic pesto, served on Roma sauce 12

MAX'S FAMOUS CRAB CAKES

red cabbage and jicama slaw, mustard caper aioli sauce 19

CRISPY FRIED CALAMARI

chipotle aioli and cocktail sauce 16

AHI TUNA POKE

tossed with cucumber, avocado, and creamy wasabi dressing
served with wonton chips 16

SLIDERS

Black Angus beef and cheddar 12 / lamb with balsamic arugula 13

BUFFALO CHICKEN WINGS **GF**

celery and carrot sticks, bleu cheese dressing 16

GIANT NACHOS

crispy chips loaded with black beans, cheese, guacamole, sour cream, jalapeño, and pico de gallo 14.5
add chicken +5 / add steak +7

HUMMUS AND TZATZIKI

broccoli, red bell pepper, carrots, cucumber, and grilled pita 10

GREEK MEZÉS

lamb meatballs or falafels or combo, basil and roasted pepper hummus, tzatziki, and grilled pita 16

BASKET OF FRENCH FRIES 7 / SWEET POTATO FRIES 9 / GIANT ONION RINGS 10

ketchup

chipotle aioli

ranch dressing

STARTER SALADS

CAESAR SALAD

fresh croutons, Kalamata olives, shaved Asiago and Parmigiano-Reggiano cheese
house Caesar dressing, *ask for anchovies* 10

BISTRO SALAD **GF**

cherry tomato, bleu cheese, bacon, scallions, candied walnuts, red grapes and lemon vinaigrette 11

ICEBERG WEDGE **GF**

on bed of fresh spinach, cherry tomato and red onion, bleu cheese dressing 11
add bacon bits +1.5

CHOPPED VEGETABLE SALAD

carrots, broccoli, cauliflower, cherry tomato, croutons, balsamic vinaigrette 9

MAX'S FAMOUS SOUPS

SMALL 9.5 LARGE 14

CHICKEN MATZO BALL

chicken noodle soup with matzo ball

RUSSIAN CABBAGE **GF**

brisket, cabbage, golden raisins

SOUP OF THE DAY

ask about our daily rotating soups, clam chowder every Friday (+1)

BIG BOLD SALADS

CAESAR SALAD

house Caesar dressing, fresh croutons, Kalamata olives, Asiago and Parmegiano-Reggiano cheese 15

FRESH PEAR SALAD **GF**

fresh Anjou pears, Danish bleu cheese, candied walnuts, scallions, raspberry vinaigrette 18

SWEET AND SOUR SPINACH SALAD **GF**

bacon, mushrooms, candied almonds, mandarin oranges, avocado and pear, sweet and sour poppy seed dressing 18

GREEK SALAD **GF**

tomato, cucumber, roasted pepper, red onion, feta cheese, Kalamata olives and lemon vinaigrette 18

THAI PEANUT SOBA NOODLE SALAD

black sesame-crusting tofu, napa cabbage, cucumber, snow peas, red bell pepper, scallions, peanuts, Thai peanut dressing 19

ROASTED BEET SALAD **GF**

red and gold beets, avocado, fresh corn, candied walnuts, feta cheese, lemon vinaigrette 19

GUY'S CHINESE CHICKEN SALAD

peanut-fried chicken, peanuts, rice and crispy chow mein noodles, scallions, cilantro, sesame seeds, hoisin dressing 19

GRILLED CHICKEN COBB **GF**

Danish bleu cheese, avocado, tomatoes, mushrooms, bacon, egg, and balsamic vinaigrette 19

SKIRT STEAK COBB 22

GRILLED SALMON ON GREENS **GF**

capers, Kalamata and green olives, tomato, red onion, basil, and lemon vinaigrette 23

SHRIMP LOUIE **GF**

avocado, tomato, hard-boiled egg, diced vegetables, scallions, 1000 island dressing 21

CRAB LOUIE 24

ADD TO YOUR SALAD:

SESAME-CRUSTED TOFU 4 • GRILLED CHICKEN 5 • SHRIMP 7 • SKIRT STEAK 7 • SALMON 8

SANDWICHES

all sandwiches served with choice of coleslaw, potato salad, or french fries

MAX'S FAMOUS REUBEN

corned beef or pastrami, sauerkraut, swiss cheese, and 1000 island dressing on thick grilled rye 19.5

HOT CORNED BEEF OR PASTRAMI ON RYE 17.5

add swiss 1.5

TURKEY, BACON, AND SWISS

butter lettuce, tomato, on toasted sourdough 17.5

SALMON AND DILL HAVARTI

chipotle aioli, pickle, white balsamic arugula, tomato, on toasted focaccia 22

PHILLY CHEESESTEAK

choice of steak, chicken, or pastrami,
with pickled peppers, onions, mozzarella and provolone cheese 19

ROAST BEEF AND SWISS FRENCH DIP

with au jus 19

ROASTED VEGETABLE AND ARTICHOKE

on grilled focaccia with cheesy garlic spread, artichoke hearts, roasted red pepper, caramelized onion, roasted portobello mushroom, spinach, and crispy onions 17.5

CALIFORNIA CHICKEN MELT

cheddar, avocado, and caramelized onions on grilled sourdough 18

BURGERS

OUR HAMBURGERS ARE HALF-POUND & 100% ANGUS BEEF

all burgers served with choice of coleslaw, potato salad, or french fries

HAMBURGER MAX

butter lettuce, tomato, and red onion 17

PATTY MELT

american cheese, caramelized onions, and 1000 island on thick grilled rye 18.5

BLACK BEAN-QUINOA-BEET VEGGIE BURGER

butter lettuce, tomato, and red onion 16

TURKEY BURGER

butter lettuce, tomato, and red onion 16

LAMB BURGER

dill havarti, balsamic arugula, and side of tzatziki, served on onion roll 19

SUBSTITUTE BEYOND BURGER +1 (plant based meat, vegan)

ADD TO YOUR BURGER:

CARAMELIZED ONIONS • CHEESE 1.5 • BACON 2 • CHEESE AND BACON 3 • AVOCADO 2

FISH AND SEAFOOD

GRILLED SALMON DIJON GF
citrus rice, steamed veggies 27

FRESH CATCH OF THE DAY
ask your server about today's special M.P.

ANCHOR STEAM BEER BATTERED FISH AND CHIPS
with coleslaw and mustard caper aioli 22

FISH TACOS
beer battered Pacific rock cod, chipotle slaw, guacamole, pico de gallo, jalapeño, served with citrus rice 21

CRAB CAKE DINNER
sautéed cabbage, crispy bacon, onions, shiitake mushrooms, mustard caper aioli 29

PASTA

FETTUCINE ALFREDO
button mushrooms and peas in a creamy Parmigiano-Reggiano sauce 18

FETTUCINE ROMA
fresh garlic, capers, sweet basil and Roma tomato sauce 17

ROASTED VEGETABLE AND PESTO PENNE
carrots, zucchini, portobello mushrooms, and shaved Asiago cheese 19

CHEESY GARLIC AND PESTO STUFFED MUSHROOM FETTUCINE
fresh garlic, capers, sweet basil, and Roma tomato sauce 21

TRI-MUSHROOM FETTUCINE
portobello, shiitake, and button mushrooms sautéed with white wine, EVOO, fresh garlic and herbs 19

JAMBALAYA FETTUCINE
grilled chicken, hot sausage, shrimp, with peas, red peppers, onions, in a Cajun cream sauce 24

SEAFOOD PENNE
mussels, shrimp, red snapper, artichoke hearts, spinach, in a white wine lemon butter sauce 25

ADD TO YOUR PASTA:
SESAME-CRUSTED TOFU 4 • GRILLED CHICKEN 5 • SHRIMP 7 • SKIRT STEAK 7 • SALMON 8

MAX'S SIGNATURE ENTREES

GRANDMA'S HONEY-ROASTED CHICKEN GF
mashed potatoes and roasted carrots 21

CHICKEN PARMESAN
on linguine, served with cheesy garlic bread 23

CHICKEN PICCATA
panko-crusted chicken breast sautéed with lemon, capers, tomatoes, and spinach,
topped with lemon Dijon sauce, served on linguine 23

CHICKEN MARSALA
panko crusted-chicken breast sautéed in a shitake and portobello mushroom marsala sauce
served with mashed potatoes and green peas 21

CHICKEN POT PIE
chicken, potatoes, carrots, celery, onions, peas and mushrooms, baked over with a flaky pie crust 22

MEDITERRANEAN CHICKEN GF
charbroiled chicken breast on steamed vegetables,
Kalamata olives, feta cheese, diced tomato vinaigrette and tzatziki 20

CHILI-GLAZED MEATLOAF
mashed potatoes and roasted carrots, topped with mushroom gravy 21

BARBECUE BEEF BRISKET PLATTER GF
mashed potatoes and roasted carrots 22

RED WINE BRAISED BEEF SHORT RIB GF
mashed potatoes and roasted carrots 28

SPANISH PAELLA
mussels, shrimp, chicken, sausage, red bell pepper and peas, in saffron rice 24

ANGUS STEAKS

all steaks come with crispy onions and choice of two sides:
loaded baked potato, Brussels sprouts, broccolini, sautéed mushrooms, creamed spinach, or potatoes au gratin

FLAT IRON STEAK 12oz. 29
topped with peppercorn sauce

BONELESS RIBEYE 12oz. 38

FILET MIGNON 8oz. 36

PRIME RIB DINNER 14oz. Thursday, Friday, and Saturday only 36
includes cookie dessert