



HOUSTON RESTAURANT WEEKS MENU

DINNER \$39 PER PERSON

FIRST COURSE

Short Rib Empanadas

2 Short Rib empanadas served with avocado ranch

Grilled Peach & Ricotta Salad

Hillcountry grilled peach, whipped ricotta, smoked guajillo

Barbecue-seasoned Crispy Deviled Eggs

3 crispy fried egg whites in potato flakes, egg yolk filling with mayonnaise, mustard, barbecue spice, house-made pickles, Texas-style barbecue sauce

SECOND COURSE

Salmon Al Pastor

Achiote marinated fresh salmon Served with cilantro rice, radish and lime and tequila infused grilled pineapple

Dulce De Leche Fried Pork Chop

Dulce marinande, pan fried crispy panko-breaded crispy pork chop with apple and fennel slaw, and mustard demi

MAX's Famous Southern Fried Chicken

2 pieces of jalapeño-buttermilk marinated fried chicken, mashed potatoes and a piece of Texas toast

THIRD COURSE

Red Velvet Deep-fried Oreos

3 Red Velvet waffle battered Oreos, homemade chocolate ganache, vanilla ice cream

Not-so-big-ass Brownie

A smaller take on the OG MAXs dessert....a big ol' chocolate brownie served warm and topped with vanilla ice cream

Gluten-free Creamy Dreamy Truffle Cake

Winfield's x MAX's Gluten-friendly dense, rich, and fudgery chocolate cake