

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 to cover SF Health Mandate and other expenses.

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

APPETIZERS, BITES AND NOSHES

POTATO LATKES

APPLE SAUCE AND SOUR CREAM 13.50

CHEESY GARLIC BREAD

WITH ROMA SAUCE 11.50

AHI TUNA POKE

FRESH AHI TOSSED WITH CUCUMBER AND AVOCADO,
WITH WONTON CHIPS AND WASABI DRESSING 17

GIANT STUFFED MUSHROOMS

WITH CHEESY GARLIC AND PESTO, CRUSHED CROUTONS
AND ROMA SAUCE 14.50

CRISPY FRIED CALAMARI

CHILI REMOULADE AND COCKTAIL SAUCE,
THIN SLICED LEMON AND JALAPEÑOS 17.50

FRIES BASKET

KETCHUP 10

SWEET POTATO FRIES

CHIPOTLE AIOLI 11

GIANT ONION RINGS

RANCH 12.50

MAX'S FAMOUS CRAB CAKES

MUSTARD CAPER AIOLI, RED CABBAGE AND JICAMA 23

GF BUFFALO CHICKEN WINGS

CARROT & CELERY STICKS AND BLEU CHEESE DIP 19

BEEF & CHEDDAR SLIDERS

WITH CRISPY ONIONS 14

LAMB SLIDERS

PICKLED RED ONIONS, ARUGULA AND BALSAMIC 15.50

GF GIANT NACHOS

CRISPY CHIPS LOADED WITH BLACK BEANS, GUACAMOLE,
SOUR CREAM, PICO DE GALLO AND JALAPEÑOS 17
add chicken 5 steak 7

GF CRISPY FRIED BRUSSELS SPROUTS

TOPPED WITH PICO DE GALLO 11

GREEK MEZES

BASIL HUMMUS, TZATZIKI, GRILLED PITA
LAMB MEATBALLS OR FALAFEL OR COMBO 18

HUMMUS & TZATZIKI

BROCCOLI, RED BELL PEPPER, CARROTS
CUCUMBER AND GRILLED PITA BREAD 12

MAX'S OWN SOUPS

REG 11 LRG 16

MAX'S FAMOUS CHICKEN MATZO BALL SOUP

GF RUSSIAN CABBAGE SOUP

HOMEMADE SOUP OF THE DAY

FRIDAY CLAM CHOWDER +1



STARTER SALADS

CAESAR SALAD

ASK FOR ANCHOVIES 12.5

GF BISTRO SALAD

CHERRY TOMATOES, DANISH BLEU CHEESE,
CRISP BACON, SCALLIONS, WALNUTS, RED GRAPES
AND LEMON VINAIGRETTE 13

GF ICEBERG WEDGE

BLEU CHEESE DRESSING, TOMATO AND PICKLED RED ONION
ON BED OF FRESH SPINACH 13
ADD BACON BITS 1.50

CHOPPED VEGETABLE SALAD

TOMATO, CROUTONS, BROCCOLI, CARROTS, CAULIFLOWER
BALSAMIC VINAIGRETTE 12

PLATTER OR FULL-SERVICE CATERING AVAILABLE.
ASK A MANAGER FOR DETAILS!

MAX'S SIGNATURE ENTREES

GF GRANDMA'S HONEY ROASTED CHICKEN

MASHED POTATOES AND
OVEN-ROASTED CARROTS 25

CHICKEN PARMESAN

ON LINGUINE, SERVED WITH CHEESY GARLIC BREAD 26

CHICKEN PICCATA

PAN-SAUTÉED IN PANKO CRUMBS WITH LEMON,
CAPERS, ROMA TOMATOES,
ON LINGUINI WITH SAUTEED SPINACH 26

CHICKEN POT PIE

FILLED WITH CHICKEN, POTATOES, CARROTS,
CELERY, ONIONS, PEAS AND MUSHROOMS,
BAKED OVER WITH FLAKY PIE CRUST 24

GF SPANISH PAELLA

SHRIMP, CHICKEN, SAUSAGE, MUSSELS, RED BELL
PEPPER AND PEAS, WITH SAFFRON RISOTTO 28

GF MEDITERRANEAN CHICKEN

GRILLED BREAST OF CHICKEN ON STEAMED VEGETABLES
WITH TOMATO VINAIGRETTE, KALAMATA OLIVES, FETA
CHEESE, RED POTATOES AND TZATZIKI 22

CHICKEN MARSALA

PAN CRUSTED BREAST OF CHICKEN
ON MASHED POTATOES WITH PEAS, MUSHROOMS TRIO
AND SWEET MARSALA SAUCE 23

CHILI GLAZED MEATLOAF

MASHED POTATOES, ROASTED CARROTS,
MUSHROOM GRAVY 24

GF BARBECUE BEEF BRISKET PLATTER

LIGHTLY SMOKED, SLICED BRISKET WITH MAX'S OWN
BBQ SAUCE, SERVED WITH MASHED POTATOES
AND ROASTED CARROTS 25

GF RED WINE BRAISED BEEF SHORT RIB

MASHED POTATOES AND ROASTED CARROTS 31

PASTA

FETTUCCHINE ALFREDO

BUTTON MUSHROOMS AND PEAS IN A
PARMIGIANO-REGGIANO SAUCE 22

CHEESY STUFFED MUSHROOM FETTUCCHINE

TOASTED GARLIC, CAPERS, SWEET BASIL,
ROMA TOMATO SAUCE, TOPPED WITH
CHEESY STUFFED MUSHROOMS 25

TRI-MUSHROOM FETTUCCHINE

PORTOBELLO, SHIITAKE AND
BUTTON MUSHROOMS SAUTÉED
WITH FRESH HERBS, EXTRA VIRGIN OLIVE OIL
AND TOASTED GARLIC 24

PENNE BOLOGNESE

GROUND BEEF, TOPPED WITH PARMESAN 24

FETTUCCHINE WITH SLOW-ROASTED ROMA SAUCE

GARLIC, CAPERS, AND ROASTED ROMA TOMATO 21

SEAFOOD LINGUINE

SHRIMP, MUSSELS, AND FRESH COD,
ARTICHOKE HEARTS, AND SPINACH IN A
WHITE WINE LEMON-BUTTER SAUCE 28

JAMBALAYA FETTUCCHINE

GRILLED CHICKEN, HOT LINKS
AND SHRIMP, IN A CAJUN CREAM SAUCE WITH
PEAS, PEPPERS AND ONIONS 27

ROASTED VEGETABLE & PESTO PENNE

ZUCCHINI, PORTOBELLO MUSHROOMS AND
ROASTED CARROTS, TOPPED WITH SHAVED ASIAGO 23

ADD TO YOUR PASTA:

ADD TO YOUR SALAD: SESAME CRUSTED TOFU 5 • GRILLED CHICKEN 5 • GRILLED SHRIMP 7 • skirt steak 8 • GRILLED SALMON 10

MAX'S SIGNATURE ENTREES

FISH AND SEAFOOD

GF GRILLED SALMON DIJON

SAFFRON & CITRUS RICE, STEAMED VEGGIES 30

PANKO-PARMESAN CRUSTED ALASKAN HALIBUT

WITH CHARDONNAY CREAM SAUCE

MASHED POTATOES AND ROASTED BRUSSELS SPROUTS WITH RED BELL PEPPER 32

FISH TACOS

LIGHTLY BATTERED, ON CORN TORTILLAS, TOPPED WITH CHIPOTLE SLAW AND JALAPEÑOS
SERVED WITH SAFFRON & CITRUS RICE, GUACAMOLE AND PICO DE GALLO 23

MAUI WAUI BEER BATTERED FISH AND CHIPS

WITH COLESLAW AND MUSTARD CAPER AIOLI 24

CRAB CAKES DINNER

ON WARM CABBAGE WITH CRISPY BACON, ONIONS, SHIITAKE MUSHROOMS, MUSTARD CAPER AIOLI 32

ANGUS STEAKS

ALL STEAKS COME WITH CRISPY ONION AND CHOICE OF TWO SIDES
LOADED BAKED POTATO, BRUSSELS SPROUTS, BROCCOLINI, SAUTÉED MUSHROOMS,
CREAMED SPINACH, FRIES OR POTATOES AU GRATIN

FLAT IRON STEAK WITH PEPPERCORN SAUCE 13 oz 35

FILET MIGNON 8 oz 39

BONELESS RIBEYE 12 oz 41

PRIME RIB DINNER 14 oz 39

THURSDAY, FRIDAY, AND SATURDAY ONLY
includes cookie dessert

BURGERS

100% ANGUS BEEF AND SERVED WITH CHOICE OF FRENCH FRIES, POTATO SALAD OR COLESLAW

HAMBURGER MAX

BUTTER LETTUCE, TOMATO AND RED ONION 19

PATTY MELT

AMERICAN CHEESE, CARAMELIZED ONIONS,
AND 1000 ISLAND ON THICK GRILLED RYE 21

BEYOND BURGER (PLANT BASED MEAT, VEGAN)

BUTTER LETTUCE, TOMATO AND RED ONION 19

TURKEY BURGER

BUTTER LETTUCE, TOMATO AND RED ONION 18

LAMB BURGER WITH TZATZIKI

DILL HAVARTI, BALSAMIC ARUGULA,
AND SIDE OF TZATZIKI, ON AN ONION ROLL 23

BLACK BEAN-QUINOA-BEET GARDEN BURGER

BUTTER LETTUCE, TOMATO AND RED ONION 18

ADD TO YOUR BURGER:

CARAMELIZED ONIONS N/C • CHEESE 2 • BACON 2⁵⁰ • CHEESE AND BACON 4 • AVOCADO 2

SANDWICHES

CHOICE OF FRENCH FRIES, RED POTATO SALAD, OR COLESLAW

HOT CORNED BEEF OR PASTRAMI ON RYE 20

ADD TO YOUR SANDWICH:

- RUSSIAN DRESSING • COLESLAW ADD 1
- SWISS OR DILL HAVARTI CHEESE ADD 2

MAX'S FAMOUS REUBEN

CHOICE OF CORNED BEEF OR PASTRAMI, SAUERKRAUT,
SWISS CHEESE AND 1000 ISLAND DRESSING
ON GRILLED RYE 23

TURKEY, BACON AND SWISS

BUTTER LETTUCE, TOMATO
ON TOASTED SOURDOUGH 20

SALMON AND DILL HAVARTI

CHIPOTLE AIOLI, DILL PICKLE, TOMATO
AND ARUGULA ON TOASTED FOCACCIA 25

**Max's CORNED BEEF AND PASTRAMI
ARE NITRATE-FREE!**

PHILLY CHEESESTEAK

CHOICE OF STEAK, CHICKEN OR PASTRAMI
WITH PICKLED PEPPERS AND ONIONS, MOZZARELLA,
AND PROVOLONE CHEESES ALL MELTED TOGETHER 22

ROAST BEEF AND SWISS FRENCH DIP AU JUS

WITH FRENCH FRIES 22

ROASTED VEGETABLE AND ARTICHOKE

ON FOCACCIA WITH CHEESY GARLIC SPREAD,
ARTICHOKE HEARTS, ROASTED PEPPER, CARAMELIZED
ONION, PORTOBELLO MUSHROOM, SPINACH
AND CRISPY FRIED ONIONS 20

TURKEY PESTO MELT

GRILLED TOMATO AND RED ONION, PEPPERJACK 20

CALIFORNIA CHICKEN MELT

CHEDDAR, AVOCADO AND CARAMELIZED ONIONS 20

BIG BOLD SALADS

CAESAR SALAD

HOUSE MADE CAESAR DRESSING, FRESH CROUTONS,
KALAMATA OLIVES, SHAVED ASIAGO AND
PARMIGIANO CHEESE (ASK FOR ANCHOVIES) 18

GF FRESH PEAR SALAD

DANISH BLEU CHEESE, CRANBERRIES, CANDIED WAL-
NUTS, SCALLIONS AND RASPBERRY VINAIGRETTE 20

GF SWEET AND SOUR SPINACH SALAD

BACON, MUSHROOMS, CANDIED ALMONDS,
MANDARIN ORANGES, AVOCADO AND PEAR WITH
SWEET AND SOUR POPPY SEED DRESSING 20

GF TUSCAN KALE

QUINOA, CARAMELIZED ONIONS, TOASTED WALNUTS
FETA CHEESE, CRANBERRIES, LEMON VINAIGRETTE 19

GF GREEK SALAD

TOMATO, CUCUMBER, RED BELL PEPPER, RED ONION,
FETA CHEESE, KALAMATA OLIVES AND
LEMON VINAIGRETTE (ASK FOR ANCHOVIES) 20

GF SHRIMP LOUIE

AVOCADO, TOMATO, HARD-BOILED EGG, DICED VEGGIES,
SCALLIONS AND 1000 ISLAND DRESSING 24

ALASKAN SNOW CRAB LOUIE 27

THAI PEANUT SOBA NOODLE SALAD

BLACK SESAME CRUSTED TOFU, THAI PEANUT DRESSING,
NAPA CABBAGE, CUCUMBER, SNOW PEAS, RED BELL
PEPPER, SCALLIONS AND PEANUTS 22

GF ROASTED BEET SALAD

RED AND GOLD BEETS, AVOCADO, FRESH CORN,
CANDIED WALNUTS, FETA CHEESE AND
LEMON VINAIGRETTE 21

GUY'S CHINESE CHICKEN SALAD

PEANUT-FRIED CHICKEN, PEANUTS, RICE AND
CHOW MEIN NOODLES, HOISIN DRESSING, SCALLIONS,
CILANTRO AND SESAME SEEDS 22

GF GRILLED CHICKEN COBB

DANISH BLEU CHEESE, AVOCADO, TOMATOES,
MUSHROOMS, BACON, EGG AND
BALSAMIC VINAIGRETTE 22

SKIRT STEAK COBB 25

GF GRILLED SALMON ON GREENS

CAPERS, KALAMATA AND GREEN OLIVES, TOMATO,
RED ONION, LEMON VINAIGRETTE 26

ADD TO YOUR SALAD: SESAME-CRUSTED TOFU 5 • GRILLED CHICKEN 5 • GRILLED SHRIMP 7 • SKIRT STEAK 8 • GRILLED SALMON 10

Max's LAWS



Max's Law #1

WE RESERVE THE RIGHT TO RUN THE RESTAURANT FOR THE ENJOYMENT AND PLEASURE OF OUR CUSTOMERS, NOT THE CONVENIENCE OF THE STAFF OR THE OWNERS.

Max's Law #2

WE HATE SOGGY FRIES. IF YOURS AREN'T CRISP, THE WAY YOU LIKE THEM, SEND THEM BACK, MAYBE THE KITCHEN WILL GET THE MESSAGE.

Max's Law #3

WE ENJOY THE TASTE THAT FAT ADDS TO THE CORNED BEEF AND PASTRAMI. IF YOU WANT SOMETHING LEAN, TRY THE TURKEY.

Max's Law #4

WE WILL KEEP YOUR TABLE CLEAN AND ORGANIZED THROUGHOUT THE MEAL.

Max's Law #5

WE AGREE THAT THE CUSTOMER IS ALMOST ALWAYS RIGHT. IF THERE IS A PROBLEM WITH YOUR FOOD OR SERVICE, CALL FOR THE MANAGER, WE'LL FIX IT IN A FLASH. BUT IF YOU FINISH YOUR PLATE, IT COULDN'T HAVE BEEN ALL THAT BAD! NOW, COULD IT?



Max's Law #6

THIS IS A BAD PLACE FOR A DIET® AND A GOOD PLACE FOR A DIET. ANY KIND OF DIET!

Max's Law #7

YOU'LL LOVE OUR BREADS AND PASTRIES. THEY ARE MADE FRESH DAILY IN MAX'S BAKERY AND KITCHEN

Max's Law #8

CAREFUL WITH THE REUBENS, THEY'RE KNOWN TO DRIP!



Max's Law #9

FOR OVER 40 YEARS WE'VE BEEN SERVING BIG PORTIONS, JUST THE WAY YOU LIKE 'EM. YOU'LL NEVER WALK AWAY HUNGRY!

Max's Law #10

IF YOU ARE A SINGLE DINER AND ARE GREETED WITH THE EXPRESSION, "JUST ONE?" WE'LL BUY YOU A DRINK!

Max's Law #11

YOU MUST GET YOUR MUSTARD AND KETCHUP BEFORE YOUR BURGER, SANDWICH OR FRIES.

GF NOTE: OUR KITCHEN IS NOT EXCLUSIVELY **GLUTEN-FREE**. WE MAKE EVERY EFFORT TO AVOID CROSS-CONTAMINATION, BUT THAT CANNOT BE GUARANTEED.

A **4% SURCHARGE** WILL BE ADDED TO YOUR BILL TO COVER SF HEALTH MANDATE AND OTHER EXPENSES

MAX'S RESTAURANTS USES PEANUTS, TREE NUTS, MILK, EGG, SOY, WHEAT, FISH AND CRUSTACEAN SHELLFISH IN THE MAKING OF MANY OF OUR FOOD ITEMS.