

Private Parties  
FOR 10 to 250 GUEST  
RESERVE NOW

# MAXIME

STEAK FRITES & BAR



Join Us For Brunch

Saturdays and Sundays

BOTTOMLESS MIMOSA AND  
AND BLOODY MARY

## LA FORMULE

PRIX FIXE  
19.95



### VEGETARIAN ALTERNATIVE

BROILED MUSHROOM, GLAZED  
CARROTS AND JUMBO  
ASPARAGUS WITH OUR  
SIGNATURE SAUCE

FRESH BAKED BAGUETTE & SALTED BUTTER

*Baguette et Beurre*

MIXED GREEN SALAD

*Salade Maison*

1/2 LBS GRAIN FED U.S ANGUS  
BEEF TOP SIRLOIN STEAK SERVED  
WITH HAND CUT FRIES & OUR  
SIGNATURE SAUCE

*Steak, Frites et Sauce Maison*

SUBSTITUTE YOUR CHOICE OF BEEF

*New York Steak +5 • Filet Mignon +10 • add - Foie Gras +6*

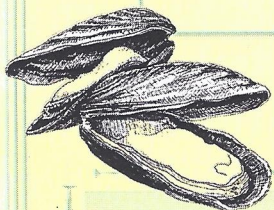


### SEAFOOD ALTERNATIVE

BROILED SCOTTISH SALMON  
WITH OUR  
SIGNATURE SAUCE

## HORS D'OEUVRES

|  |    |
|--|----|
| ASSORTIMENT DE CHARCUTERIE - jambon, saucisson sec, duck rilette             | 16 |
| PLATEAU DE FROMAGE - daily selection of cheeses                              | 12 |
| PÂTE DE COMPAGNE - whole grain mustard, housemade country pâté               | 9  |
| ESCARGOTS DE BOURGOGNE - oven roasted snails in herb garlic butter           | 9  |
| QUICHE LORRAINE - ham, leeks onions & blend of cheeses, homemade flaky crust | 7  |
| BOEUF BOURGUIGNON - classic braised beef in red wine and a must have classic | 9  |
| VOL AU VENT AUX CREVETTES - buttered puff pastry with chilled shrimp salad   | 9  |



## MOULES FRITES

9 APPETIZER 18 ENTREE Served with Hand Cut Fries

MARINIERES - white wine, aromatic herbs,  
olive oil, onions and garlic

ROQUEFORT - roquefort blue cheese  
leeks chives in cream sauce

LEGUME - jardiniere, mixed vegetables,  
cream, pernod - dill sauce

GREEN CURRY - coconut milk, green  
curry savoy cabbage, cumin, cilantro

THAILANDAISE - red thai curry lemon grass,  
chili oil

BASQUAISE - piperade, chorizo, tomato, white  
wine, parsley

SAFRON - saffron cream, white wine, onions,  
leeks, and fresh parsley

DIABLE - tomato, thai chili, peppers, and  
flageolet bean

## ONION SOUP AU GRATIN

the french classic baked with  
gruyere cheese

8

## DESSERT

All our desserts are made in house and masterfully created, baked fresh daily and using select choice ingredients.

|   |   |   |   |
|---|---|---|---|
| PROFITEROLE<br>caramel and warm chocolate fudge             | 7 | CHAUSSON AUX POMME ET NOIX<br>warm apple and ice cream          | 7 |
| MOELLEUX AU CHOCOLAT<br>chocolate lava cake                 | 9 | TARTE AU CITRON<br>lemon tart and cream                         | 7 |
| TARTE AUX FRUITS<br>fresh fruit tart                        | 7 | ÎLE FLOTTANTE<br>floating merengue in creme anglaise            | 8 |
| GENOISE AUX FRUITS DU BOIS<br>vanilla sponge cake and berry | 6 | CREME BRULEE<br>Creme Brulee                                    | 8 |
| CREPE SUZETTE<br>oranges, grand marnier                     | 9 | COEUR D'AMOUR A LA PASSION<br>passion fruit a la mode - my way  | 8 |
| MOUSSE AU CHOCOLATE<br>chocolate mousse and cream           | 7 | ASSIETTE DE FROMAGE<br>cheese plate, daily selection of cheeses | 8 |

PLEASE INFORM YOUR SERVER OF ANY NUT ALLERGIES. WE USE WALNUTS & ALMONDS ON SEVERAL OF OUR DESSERTS

## COFFEE & TEA

FRESH BREWED COFFEE - 3

CAFÉ AU LAIT - 4

ESPRESSO - 3

LATE - 4

CAFÉ MOCHA - 4

CAPPUCCINO - 4

MIGHTY LEAF TEA - 4

(Tropical Green, Marrakesh Mint, Citrus Chamomile, Spring  
Jasmine, Organic earl grey)

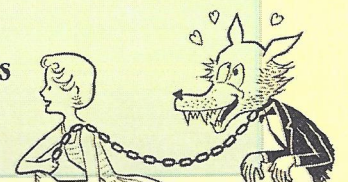


POUR LES ENFANTS

KIDS MENU

8

SPAGHETTI BOLOGNESE  
MINI HOUSE STEAK AND FRIES  
MACARONI AND CHEESE  
CHICKEN NUGGETS



# MAXIME

STEAK FRITES & BAR



Join Us For  
Happy Hour

4 TO 7 PM  
SUNDAY - THURSDAY

## COCKTAILS

10

### MARTINIS

#### PIAF

Pomegranate Van Gogh Vodka, Pamma Liqueur,  
Fresh Lime & Pomegranate Juices

#### PASSION

Passion Fruit Puree, Bacardi Lemon, Lillet Blanc,  
Splash of Soda Water

#### CASINO ROYAL

Tanqueray, Cointreau, Lillet Blanc & Fresh Lemon  
Juice, Rinsed with Absinthe Ordinaire

### COCKTAILS

#### MOJITO

Bacardi Rum, Sugar Cane, Muddled Limes, Fresh  
Mint & Soda

#### MOULIN ROUGE

Bourbon, Byrrh Grand Quinquina &  
Angustra Bitters

#### L'ES-POIRE

Grey Goose La Poire, St. Germain, Midori, White  
Cranberry & lime Juices

#### SACRE COEUR

Cucumber Infused Gin, Jack Rudy Tonic,  
Cucumber & Fresh Limes

### BUBBLY COCKTAILS

#### COCO CHANEL

Strawberry Puree, St. Germain &  
Sparkling Wine

#### BRIGITTE BARDOT

Bombay Sapphire, St. Germain,  
Hibiscus & Sparkling Wine

#### LA VIE EN ROSE

Aperol, Sparkling Wine & Soda



### DRAFT

#### KRONENBOURG 1664 - 7

5% Abv, Wheat Ale, Alsace, France  
Fresh And Fruity White Beer, Slightly Bitter  
With Hints Of Citrus And Coriander Spices.

#### CHIMAY, TRIPLE WHITE - 10

8% Abv, Trappist Beer, Belgium  
Golden Hazy Color, Fruity Notes Of Muscat  
And Raisins

#### SAMUEL ADAMS - 8

4.9% Abv, Vienna-Style Lager, Boston  
Flavorful And Complex, Brewed  
With The Finest Two-Row Barley  
And Nobel Hops.

#### DOGFISH IPA 60 MINUTE - 9

6% Abv, Maine  
A Powerful But Balanced East Coast Ipa  
With A Lot Of Citrusy Hop Character.

#### ATLAS DISTRICT COMMON - 8

5.1% Abv, Lager, Washington, DC  
Well-Balanced Pale Beer Combining Crisp  
ager Character With Fruity Ale Notes

#### STELLA - 6

5.2% Abv, Pilsner, Belgium  
Its Full, Characteristic Flavor Is Assured By  
Using The Finest Ingredients Available.

#### HOEGAARDEN - 6

4.9% Abv, White Ale, Belgium  
Unfiltered, Flavored With Coriander  
And Orange Peel

#### SHOCK TOP - 5

5.2% Abv, Belgian Wheat Ale, Missouri  
Unfiltered, Naturally Cloudy With A Light  
Golden Color

#### GAFFEL KOLSCH - 7

4.8% Abv, Kölsch, Cologne Germany  
Pale Yellow, Bubbly, Faintly Fruity  
With A Crisp, Hop Finish.

#### BLANCHE DE BRUXELLES

#### BELGIUM WHITE - 9

Witbier, 4.5% Abv, Belgium  
Delicate Balance Of Coriander Spices With  
Citrus Notes

### BOTTLED

#### FLYING DOG, RAGING BITCH - 8

8.3% Abv, Belgian Style Ipa, Md  
Sweet Malt Body Contrasted With Pine,  
Grapefruit Hop Flavors And Exotic Fruit

#### FAT TIRE - 7

5.2% Abv, Amber Ale, Colorado  
Clear Amber, Bright Subtle Notes Of  
Fresh Fennel And Green Apple

#### AMSTEL LIGHT - 6

3.5% Abv, Light Pale Lager, Holland  
A Special Light Beer. Every Bit As  
Thirst-Quenching And Refreshing

#### ALLAGASH WHITE - 10

5% Abv, Belgian Style White,  
Portland, Maine  
Slightly Cloudy, Spiced With  
Coriander And Curacao Orange Peel

#### STELLA CIDRE - 8

4.5% Abv, Cider, Belgium  
A Sophisticated Cider With Full  
Flavors Of Red Apple,  
Peach & Apricot Hints

#### VIENNA LAGER - 7

4.9% Abv, Va  
Offers A Full, Rich Flavor That  
Is Both Balanced And Complex

#### BOLD ROCK - 7

4.7% Abv, Cider, Va. (Gluten Free)  
Smooth And Distinctive Hard Cider,  
Superb Drinkability

#### KALIBER - 5

0.5% Abv, Pale Lager, Ireland  
(Non-Alcoholic)  
Smooth, Crisp, And Slightly Sweet

## WINE

### RED

#### LES TROIS COURONNES

Grenache And Syrah, 2012,  
Cotes-Du-Rhone, France

#### DOMAINE DE CIBADIES

Pinot Noir, 2013, Languedoc, France

#### CHATEAU DU CEDRE

Cahors Heritage, Malbec, 2012, France

#### L'ENCLOS DE SAINT JACQUES

Merlot, Cabernet Sauvignon And  
Cabernet Franc, 2012, Aoc Bordeaux, France

#### BOUCHARD AINE & FILS

Beaujolais, Gamay, Burgundy, France

#### OCTAVIA

Cabernet Sauvignon, Paso Robles,  
2010, California

GL/BTL  
8/32

9/36

10/40

9/36

11/40

11/44

### WHITE

#### DOMAINE DE MENARD

Colombard, Sauvignon Blanc, 2014, Cotes De Gascogne, France

#### NICOLAS

Sauvignon Blanc, 2013, Cotes De Gascogne, France

#### TRIMBACH

Pinot Blanc, 2011, Alsace, France

#### THOMAS HENRY

Chardonnay, 2013, Sonoma County, Usa

#### NOEL BOUGRIER

#### VOUVRAY DOULCE

Chenin Blanc, 2013, Aoc Vouvray, France

#### CHATEAU STE. MICHELLE

Riesling, 2012, Columbia Valley, Usa

GL/BTL  
8/32

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11/44

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10/40

9/36

### SPARKLING & ROSE

#### CHARLES DE FERRE

Cuvee Jean-Louis Blanc De Blancs,  
Brut, Ugni Blanc, Chardonnay Loire  
Valley, France

#### FANCOIS MONTAND

Rose Brut, Black Grenache And  
Cinsault, Revertmont, France

#### DOMAINE BELLEVUE

Cabernet Franc And Rosé, 2014,  
Touraine, France

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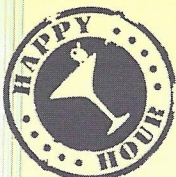
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### APERITIVES

- LILLET BLANC, APERITIF 6
- BYRRH, GRAND QUINQUINA, APERITIF 5
- CHARTREUSE, BONAL, 5
- APERITIF DES MONTAGNES 5

### DESSERT WINES DIGESTIVES

- LA FLEUR D'OR, SAUTERNES CV 8
- MUSCAT DE BEAUMES DE VENISE 7
- CHATEAU LES GRANDES TERRES SEMILLON, MUSCADELLE, AQUITAINE, FRANCE 5
- BELLE PAIR, DIGESTIVE 7
- ABSENTE ORDINAIRE FRANCAISE, DIGESTIVE 7



4 to 7 PM  
SUNDAY - THURSDAY