LOVE AT FIRST BITE #MAXANDERMAS







KNOCK-OUT NACHOS

Crisp tortilla chips with white cheddar queso, melted cheddar & Monterey Jack. Topped with fresh salsa, black beans, tomatoes, jalapeños, shredded romaine, sour cream, guacamole & cilantro. 12.00 (cal 1570)

Bone-in chicken wings tossed in your choice of spicy Buffalo, cannonball BBQ or sweet chili sauce. Served with garden crisp celery & creamy bleu cheese dressing. 11.00 (cal 1830-1990)

Baja fish tacos

Three soft tacos stuffed with Southwest seasoned grilled or crispy cod, house-made chili lime coleslaw, fresh pineapple salsa, chipotle crema & cilantro, 11.50 (cal 680-1070)

MUSSELS (IIII

New Zealand mussels in a spicy herb-garlic marinara. Served with a garlic breadstick. 10.00 (cal 480)

CHICKEN FAJITA QUESADILLA

A grilled flour tortilla stuffed with Monterey Jack & cheddar cheeses, fajita-spiced grilled chicken, sautéed onions & peppers, tomatoes & cilantro. Served with fresh salsa, sour cream & guacamole. 12.00 (cal 1250)

GUACAMOLE & CHIPS

Fresh avocado, tomatoes, red onion, cilantro, jalapeños & lime juice. Served with warm, crisp tortilla chips. 7.00 (cal 430)

SOFT PKETZEL STICKS

Warm house-baked pretzels sprinkled with kosher salt & served with white cheddar gueso dipping sauce. 9.00 (cal 1390)





Bowl \$7 · Cup \$6 · Cup with meal \$4



Our award-winning chicken & cheese recipe with a spicy kick. Topped with cheese & freshly made tortilla strips. (cal - cup 190 / bowl 330)

soup of the day Ask your server for details. (cal vary)



Served with endless seasoned fries (cal 360 - 1 serving)

BIG OL' BUFFALO CHICKEN

Hand-breaded crispy chicken tossed in Buffalo-style hot sauce with garden fresh lettuce on a toasted brioche bun. Served with crisp celery & a side of bleu cheese dressing. 10.25 *(cal 1370)*

SIACKED-IC-IHE-MAX CLUB

Sliced ham & turkey, crisp smoked bacon, Swiss & cheddar with lettuce, tomato & mayo. All stacked between three slices of toasted whole grain bread. 12.00 (cal 1000)

reuben grill

Corned beef, sauerkraut, 1000 Island dressing & Swiss on marbled rye bread. 11.00 (cal 1060)

CRISPY COD BLT

Served with a warm garlic predastick (cal 160)

Our original address. This signature salad is tossed in Erma's sweet & tangy dressing & topped with a juicy grilled chicken breast, seasoned almonds, crisp smoked bacon, bleu cheese, tomatoes & red onions. 12.00 (cal 1160)

santa fe chicken

Flame-grilled fiesta chicken breast or hand-breaded chicken tenders, shredded Monterey Jack & cheddar cheeses, tomatoes & tortilla strips over crisp greens. Served with ranch dressing. 12.00 (cal 1090-1480)

avocado cobb

Lemon-rosemary grilled chicken breast on a bed of crisp greens with fresh tomato, cucumber, hard-boiled egg, bleu cheese, smoked bacon & fresh avocado. Crowned with freshly grilled asparagus & served with sweet chililime vinaigrette. 13.00 (cal 980)

Hand-breaded crispy North Atlantic cod with garden fresh lettuce, ripe tomato, smoked bacon & remoulade. Served on a brioche bun. 10.25 (cal 1540)

Philly steak'

Shaved steak, sautéed onions, green peppers & mushrooms with melted mozzarella on a hoagie roll. 13.00 (cal 940)

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Hot crab cake with garden fresh lettuce & Cajun remoulade on a toasted brioche bun. 12.95 (cal 1100)



Juicy grilled chicken breast layered with mozzarella, fresh basil & roasted tomatoes on ciabatta bread with tomato-basil spread. Served with a baby greens salad (instead of endless seasoned fries). 9.95 (cal 920)

2,000 calories a day is used for general nutrition advice, but calorie needs may vary. Additional nutrition information available upon request.



- available every day until 5 pm -

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Choice of a 1/2 Reuben (cal 530), 1/2 Max's Club (cal 510) or 1/2 TMC (cal 510) with a bowl of soup, house garden or Caesar salad.



- House Garden
- **Tortilla Soup**
- Soup of the Day
- Village Salad
- Caesar

HAN ~ 12 b BURGERS \sim

Served with endless seasoned fries (cal 360 - 1 serving)

Crisp smoked bacon, cheddar, Swiss, American, mozzarella, sautéed mushrooms & onions, fresh guacamole & marinara. Served with lettuce, tomato & onion on a toasted brioche bun. 13.00 (cal 1680)

Our signature soup turned burger with cheddar & pepper jack, jalapeños & tortilla strips. Served with lettuce, tomato & onion on a toasted brioche bun & a small side of Tortilla Soup for dunking. 10.75 (cal 1270)

GOOD MORNING SUNSHI

Fried egg, crispy smashed potatoes, brown sugar bacon & cheddar cheese drizzled with house-made Sriracha ketchup on a toasted brioche bun. 12.00 (cal 1750)

TURKEY AVOCADO SWISS

Grilled turkey burger, topped with melted Swiss, sautéed mushrooms, avocado, lettuce, tomato, onion & ranch. Served on a hearty wheat bun. 10.75 (cal 830)

BEYOND BURGER

Made from plant-based ingredients but satisfies like beef. Served with lettuce, tomato, red onion & your choice of cheese on a toasted brioche bun. 13.00 (cal 800)



Soup of the Day {cup}, Tortilla Soup {cup}, **Caesar or House Garden Salad**

> Best Cheeseburger in America With endless seasoned fries. (cal 1410)



LAREDO STEAK*

USDA Choice sirloin topped with Erma's cactus butter. Served with herb rice, freshly steamed broccoli, a house garden salad & a warm garlic breadstick. 19.00 (cal 1140 - excludes salad dressing)

hand-breaded chicken tenders

With seasoned fries & creamy coleslaw. Served with Cannonball BBQ sauce. 11.00 (cal 1330)

🛲 Sweet Chill-Lime Salmon

Flame-grilled Atlantic salmon glazed with house-made sweet chili lime glaze & topped with fresh pineapple salsa. Served with your choice of two sides. 14.00 (420 - excludes sides)

sriracha chicken pasta

Grilled chicken, crispy bacon, fresh broccoli & penne tossed in a creamy Sriracha cheese sauce. Drizzled with Sriracha for an extra kick & served with a warm garlic breadstick. 14.00 (cal 1790)

NEW ENGLAND FISH & CHIPS

Hand-breaded North Atlantic cod served with seasoned fries, creamy coleslaw & tartar sauce. 13.75 (cal 1570)

LINGUINE & MUSSELS

New Zealand mussels & linguine tossed in spicy herb garlic marinara. Served with a warm garlic breadstick. 15.00 (cal 740)

BLACKENED TILAPIA

Cajun-style tilapia served with rice pilaf & freshly grilled asparagus. 14.00 (cal 520)

CKAB CAKE PLATTER

Two fresh crab cakes served over a bed of crisp greens & accompanied by grilled asparagus, rice pilaf & a side of Cajun remoulade. 24.00 (cal 830)



es salads

Fresh-Baked Cookie Chocolate Chip (cal 270) White Chocolate Macadamia Nut (cal 290)

ERMA'S FRESH-BAKED COOKIES Half-Dozen - 10.00 One Cookie - 2.00

Chocolate Chip (cal 270) White Chocolate Macadamia Nut (cal 290)

ALL-YOU-CAN-EAT SUNDAE BAR Start with a scoop of delicious vanilla ice cream & add all your favorite toppings. 4.00 (cal 350 - ice cream / toppings 10-90)

side for no extra cost

Grilled Asparagus (cal 40)

Steamed Broccoli (cal 30)

Fresh Fruit Salad (cal 100)

> **Rice Pilaf** (cal 170)

Creamy Coleslaw (cal 160)

> Applesauce (cal 170)

Seasoned Fries (cal 290)

garlic breadstick (cal 160)



Romaine, garlic croutons & parmesan tossed in Caesar dressing. 6.50 (cal 270)

/ILLAGE

A smaller version of our **3rd Street salad without** the chicken. 6.50 (cal 430)

HOUSE GARDEN

Mixed greens, tomatoes, red onions, cucumbers & garlic croutons. 7.00 (cal 60 - no dressing)

add salad to meal - \$3

2,000 calories a day is used for general nutrition advice, but calorie needs may vary. Additional nutrition information available upon request. *This item may be cooked to order & may contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood or eggs 2019 GRG ENTERPRISES, LLC may increase your risk of food-borne illness. ME-9.19-733112 •