LOVE AT FIRST BITE #MAXANDERMAS







KNOCK-OUT NACHOS

Crisp tortilla chips with white cheddar queso, melted cheddar & habanero jack. Topped with fresh pico de gallo, black beans, tomatoes, jalapeños, shredded romaine, sour cream, guacamole & cilantro. 12.00 *(cal 1620)*

POTATO SKINS

A hearty portion of spuds with smoked bacon & melted cheese in every bite. 10.00 *(cal 1990)*

WINGS

Bone-in chicken wings tossed in your choice of spicy Buffalo, cherry cola BBQ or sweet chili sauce. Served with garden crisp celery & creamy bleu cheese dressing. 15.00 (cal 1840-2090)

CHICKEN FAJITA QUESADILLA

A grilled flour tortilla stuffed with Monterey Jack, cheddar & habanero jack cheeses, fajita-spiced grilled chicken, sautéed onions & peppers, tomatoes & cilantro. Served with fresh pico de gallo, sour cream & guacamole. 13.00 (cal 820)

GUACAMOLE & CHIPS

Fresh avocado, tomatoes, red onion, cilantro, jalapeños & lime juice. Served with warm, crisp tortilla chips. 10.00 *(cal 430)*

SOFT PRETZEL STICKS

Warm house-baked pretzels sprinkled with kosher salt & served with white cheddar queso dipping sauce. 10.25 *(cal 1390)*

LAND-CRUSHED

∞1/2 Ib BURGERS ∞

Served with Seasoned Fries (cal 360)

GARRAGE

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 1650)*

TORTILLA?

Voted as Best Cheeseburger, our signature soup turned burger with cheddar & pepper jack, jalapeños & tortilla strips. Served with lettuce, tomato & onion on a toasted brioche bun with a small side of our award-winning Tortilla Soup for dunking 13.00 (cal 1260)

SAUTÉED MUSHROOMS & SWISS*

Fresh, sautéed mushrooms with Swiss, lettuce, tomato & onion on a toasted brioche bun. 13.00 *(cal 1200)*

BODACIOUS BACON'

Creamy roasted garlic cheese spread, a savory smoked bacon marmalade & even more smoked bacon with lettuce on a toasted brioche bun. 13.00 (cal 1240)

CHIPOTLE BLACK BEAN

Winner of America's Best Healthy Burger, this Chipotle-spiced veggie burger is topped with fresh pico de gallo, guacamole & lettuce. Served on a wheat bun with a baby greens salad (instead of seasoned fries). 12.00 (cal 460)

TURKEY AVOCADO SWISS

Grilled turkey burger, topped with melted Swiss, sautéed mushrooms, avocado, lettuce, tomato, onion & ranch. Served on a hearty wheat bun. 14.00 (cal 610)



Served with a warm garlic breadstick (cal 120)

3RD STREET

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. 13.00 (cal 1270)

SANTA FF CHICKEN

Fiesta flame-grilled chicken breast or hand-breaded chicken tenders, shredded Monterey Jack & cheddar cheeses, tomatoes & tortilla strips over crisp greens. Served with ranch dressing. 13.00 (cal 1160-1480)

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 chili-lime vinaigrette. 14.00 (cal 1040)

APPLE HARVEST

Fresh romaine, baby greens & crisp celery tossed in creamy apple cider dressing then topped with locally-grown apples, juicy grilled chicken breast, crisp smoked bacon, spicy candied pecans & creamy goat cheese. 13.00 (cal 1350)

GRILLED CHICKEN CAESAR

Fresh romaine & Parmesan tossed with Caesar dressing. Topped with garlic croutons & grilled chicken breast. 12.00 (cal 910)

SOUTHERN FRIED CHICKEN

Crispy chicken tenders, hard-boiled egg, tomatoes, shredded Monterey jack & Cheddar & crisp greens with warm honey mustard dressing. 13.00 *(cal 1160)*

Served with Seasoned Fries (cal 360)

STACKED-TO-THE-MAX CLUB

Sliced ham & turkey, crisp bacon, Swiss & cheddar with lettuce, tomato & mayo stacked between whole grain toast. 13.00 *(cal 1030)*

TOMATO, MOZZARELLA & CHICKEN (TMC)

Juicy grilled chicken breast layered with mozzarella, fresh basil & oven-roasted tomatoes on ciabatta with tomato-basil spread. Served with a baby greens salad instead of fries. 13.00 (cal 1020)

SMOKEHOUSE CHICKEN

Char-broiled chicken breast topped with smoked Gouda, crispy bacon & house-made bourbon BBQ sauce. Served with lettuce & tomato on a toasted brioche bun. 14.00 (cal 1040)

BIG OL' BUFFALO CHICKEN

Hand-breaded crispy chicken sandwich tossed in Erma's Buffalo-style hot sauce with lettuce & tomato. 13.00 (cal 1370)

HAM & PESTO CIABATTA

Sliced ham, melted mozzarella, tomato-pesto mayo, tomato, spinach & balsamic drizzle on baked ciabatta bread. 12 *(cal 600)*

REUBEN GRILL

Corned beef, crisp sauerkraut, 1000 Island dressing & Swiss on marbled rye bread. 13.00 *(cal 1060)*

GARDEN TURKEY CIABATTA

Sliced smoked turkey, house-made goat cheese pesto, crisp cucumbers & fresh spinach served on ciabatta bread. 12.00 *(cal 730)*

PHILLY STEAK

Shaved steak, sautéed onions, green peppers & mushrooms with melted mozzarella on a hoagie roll. 13.00 *(cal 1050)*

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

may increase your risk of food-borne illness.



TASTY TWOSOME - 10

available all day,every day ~

House Garden
Caesar
Village Salad
Tortilla Soup (cup)
Soup of the Day (cup)

PICK TWO

KAIBI FAJITA TACOS

Grilled flour tortillas filled with grilled chicken breast, sautéed onions, jalapeños, poblanos & bell peppers tossed with house-made Kalbi fajita sauce. Served with sour cream, fresh guacamole & pico de gallo. 17.00 (cal 1370)

HAND-BREADED CHICKEN TENDERS

With seasoned fries & creamy coleslaw.
Served with Erma's BBQ sauce. 15.00 (cal 1330)

NEW ENGLAND FISH & CHIPS

Hand-breaded North Atlantic cod served with seasoned fries, creamy coleslaw & tartar sauce. 16.00 (cal 1470)

Signature Soups

Bowl \$6 · Cup \$5

TORTILA

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 - cup 50-140 / bowl 90-280)

Dishes

Grilled Asparagus 6.00 (cal 40)

Steamed Broccoli 4.00 (cal 30)

Fresh Fruit Salad 4.00 (cal 90)

Creamy Colesiaw 4.00 (cal 160)

Seasoned Fries
4.00 (cal 360)

Crispy Onion Rings 4.00 (cal 370)

Salads

VILLAGE

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

HOUSE GARDEN

Mixed greens, tomatoes, cucumbers, red onions & garlic croutons. 6.50 (cal 60 - no dressing)

~ \$WEET\$#TREAT\$ ~

PRFT7FI SUNDAF

Warm pretzel bites tossed in cinnamon sugar & topped with creamy vanilla ice cream, caramel & chocolate fudge. 7.00 (cal 1220)

CHOCOLATE CAKE A LA MODE

Multi-layer chocolate cake with decadent fudge icing topped with vanilla ice cream, whipped cream & chocolate sauce. 9.00 (cal 1650)

CARROT CAKE

Spiced carrot layers with walnuts, raisins & cream cheese frosting. 7.00 (cal 710)

Add vanilla ice cream. 2.00 (cal 350)

IBC® ROOT BEER FLOAT 7.00 (cal 550)

FRUIT SMOOTHIE

A blend of strawberry, apple, pineapple & banana. 6.00 (cal 240)

MILKSHAKES

Vanilla, chocolate or strawberry. Rick, thick & creamy. 6.00 (cal - vanilla 870 /chocolate 920 / strawberry 930)

OREO® SHAKE

A frozen concoction of Oreo crumbles & rich vanilla ice cream. 6.00 (cal 1000)

COLD SUDS

---- On Tab

Alaskan Amber (cal - 14 oz 200 / 20 oz 290)

Angry Orchard Hard Cider (cal - 14 oz 220 / 20 oz 310)

Coors Light (cal - 14 oz 140 / 20 oz 200)

Blue Moon

(cal - 14 oz 190 / 20 oz 270)

Fat Tire (cal - 14 oz 190 / 20 oz 270)

Miller Lite

(cal - 14 oz 110 / 20 oz 160)

Corona Light (cal - 14 oz 110 / 20 oz 160)

Goose Island IPA (cal - 14 oz 180 / 20 oz 260) Griffin Claw Norms IPA (cal - 14 oz 290 / 20 oz 370)

Stella Artois (cal - 14 oz 200 / 20 oz 290)

Molson Canadian (cal - 14 oz 170 / 20 oz 240)

Samuel Adams Lager (cal - 14 oz 180 / 20 oz 260)

Sam Adams Seasonal

(cal vary)

Sam Adams Cherry Wheat

(cal - 14 oz 190 / 20 oz 270)

Dragonmead (cal - 14 oz 340 / 20 oz 490)

Atwater Dirty Blonde Ale (cal - 14 oz 150 / 20 oz 210)

--- Bottled Up

Miller Lite (cal 100)

Amstel Light (cal 100)

Bud Light (cal 110)

Budweiser (cal 150)

Coors Light (cal 120)

Michelob Ultra (cal 100) Sierra Nevada Pale Ale

Sierra Nevada Pale Ale (cal 180)

Sierra Nevada Torpedo IPA (cal 240) Corona Extra (cal 150)

Corona Light (cal 100)

Guinness (cal 130)

Heineken (cal 150)

Newcastle Brown Ale (cal 140)

Labatt Blue (cal 150)

Labatt Blue Light (cal 110)

Modelo Especial (cal 150)

St. Pauli NA (cal 100)

From the

Simi Sauvignon Blanc (cal 100)

Copper Ridge Chardonnay (cal 120)

Kendall Jackson Chardonnay (cal 120)

Sutter Home White Zinfandel (cal 110)

Little Black Dress Pinot Grigio

Two Vines Merlot

(cal 120)

Jargon Pinot Noir (cal 120)

Red Diamond Cabernet Sauvignon (cal 120)



Peach Tea

Fresh-brewed iced tea sweetened with peach. (cal 100)

Flavored Lemonade Strawberry, Wildberry

or Watermelon (cal 250)

Assorted Sodas* (cal 0 - 170)

Fresh Brewed Tea (cal 5)

Arnold Palmer

resh-brewed iced tea & lemonade blended. *(cal 90)* IBC® Root Beer Regular (cal 160) | Diet (cal 0)

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Frozen Lemonade Classic (cal 170)

Strawberry (cal 200)

Coffee

100% Colombian. (cal 0)

Hot Tea (cal 0)

Hot Chocolate

(cal 190)

Aquafina Bottled Water (cal 0)

Endless refills available on Fountain Beverages, Coffee & Tea only.

Offerings vary by location.

*Max & Erma's proudly serves a variety of @@@_products.

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

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GRIG ENTERPRISES, LLC

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