LOVEAT

#MAXANDERMAS







KNOCK-OUT NACHOS

Crisp tortilla chips with white cheddar queso & melted cheese blend. Topped with pico de gallo, jalapeños, tomatoes, black beans, shredded romaine, sour cream, guacamole & cilantro. 11.00 (cal 1620)

Parmesan flavor. Served with classic marinara & ranch. 8.75 (cal 1550)

Crispy potato boats filled with smoked bacon & melted Monterey Jack & cheddar cheeses. 8.00 (cal 1990)

loaded tots

Golden tater tots loaded with queso, melted jack & cheddar, crisp bacon pieces & sliced jalapeños. 7.75 (cal 1270)

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. 9.50 (cal 1840-2090)

Three soft tacos stuffed with Southwest seasoned grilled or crispy cod, house-made chili-lime coleslaw, fresh pineapple salsa, chipotle crema & cilantro. 10.75 *(cal 760-1120)*

Creamy white cheddar queso blended with spinach & topped with Monterey Jack, cheddar & fresh pico de gallo. Served with warm tortilla chips for dipping. 9.25 (cal 710)

CHICKEN FAJITA QUESADILLA

A grilled flour tortilla stuffed with Monterey Jack & cheddar, fajita chicken, sautéed onions & peppers, tomatoes & cilantro. Served with fresh pico de gallo, sour cream & guacamole. 9.50 (cal 820)

Warm house-baked pretzels sprinkled with kosher salt & served with white cheddar queso dipping sauce. 8.75 (cal 1390)



\$5 bowl • \$4 cup • \$3 cup with meal

FRENCH ONION

Only by the bowl, topped with mozzarella, Swiss & Parmesan. (cal 290)

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

TURKEY CHILI Slow-simmered with red beans & fire-roasted corn medley, topped with chipotle crema, cheddar & jack cheese. Served with housebaked corn bread. (cal - cup 240 / bowl 390)

SOUP OF THE DAY

Ask your server for details. (cal - cup 50-140 / bowl 90-280)

\$450 each · \$3 with meal · \$175 swap your side

SIDE CAESAR

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

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

HOUSE GARDEN

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



Served with a warm garlic breadstick (cal 120)

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. 10.25 (cal 1270)

Flame-grilled fiesta chicken breast or hand-breaded chicken tenders, shredded Monterey Jack & cheddar cheeses, tomatoes & tortilla strips over crisp greens. Served with ranch. 10.25 (cal 1160-1480)

Char-broiled Kalbi chicken breast, fresh greens, cabbage, sweet pineapple salsa, almonds & crunchy wonton strips with house-made sweet chili-lime vinaigrette. 11.00 (cal 650)

Fresh romaine, house-baked garlic croutons & Parmesan tossed in creamy Caesar dressing & topped with a juicy grilled chicken breast. 10.25 (cal 910)

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. 11.25 (cal 1040)



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

STACKED-TO-THE-MAX CLUB

Sliced ham & turkey, crisp smoked bacon, Swiss & cheddar with lettuce, tomato & mayo. All stacked between three slices of toasted whole grain bread. 9.75 (cal 1030)

Char-broiled chicken breast topped with smoked Gouda, crispy bacon & house-made bourbon BBQ sauce. Served with lettuce & tomato on a toasted brioche bun. 10.00 (cal 1040)

TOMATO; MOZZARELLA & CHICKEN (TMC)

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

BIG O'L' 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)

HAM & PESTO CIABATTA

Sliced ham, melted mozzarella, tomato-pesto mayo, ripe tomato, baby greens & balsamic drizzle on oven-baked ciabatta bread. 9.75 (cal 600)

BBQ PULLED PORK

Slow-smoked pork tossed in Erma's BBQ sauce, piled high on a brioche bun & topped with creole coleslaw. 9.75 (cal 1100)

REUBEN GRILL

Corned beef, sauerkraut, 1000 Island dressing & Swiss on marbled rye bread. 10.25 (cal 1060)

PHILLY STEAK

Shaved steak, sautéed onions, green peppers & mushrooms with melted mozzarella on a hoagie roll. 10.25 (cal 1050)

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

∞ 1/2 b BURGERS

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. 11.50 (cal 1650)

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. 10.75 (cal 1260)

Caramelized sherry onions, melted provolone & garlic aioli on a toasted ciabatta roll. Served with a small side of house-made French Onion soup for dunking. 10.75 (cal 1070)

Fresh, sautéed mushrooms with Swiss, lettuce, tomato & onion on a toasted brioche bun. 9.75 (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. 10.75 (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 endless seasoned fries). 9.75 (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. 9.75 (cal 610)

COLA BBQ BACON* 🕲



Winner of Best Topped Burger with cheddar, caramelized cherry cola onions, smoked bacon & crispy onion rings, drizzled with cherry cola BBQ sauce. Served on a toasted brioche bun. 10.75 (cal 1320)

SOUP OF THE DAY {cup}, TORTILLA SOUP {cup} TURKEY CHILI {cup}, CAESAR OR HOUSE GARDEN SALAD

> 1/2 LB BEST CHEESEBURGER IN AMERICA With endless seasoned fries. (cal 1410)

EDECII BYDED COWDIE INESH-DAKED LUURIE

Chocolate Chip (cal 280) White Chocolate Macadamia Nut (cal 380) Seasonal (cal vary)

MAKE IT A TORTILLA BURGER for just \$1 more!

LAREDO STEAK*

USDA Choice sirloin topped with Erma's cactus butter. Served with a baked potato, freshly steamed broccoli, a house garden salad & a warm garlic breadstick. 16.50 (cal 1040 - excludes salad dressing)

Fresh-baked cheesy meatloaf grilled to perfection, glazed with bourbon BBQ sauce & topped with crispy onions. Served with your choice of two sides. 13.00 (cal 1360 - excludes sides)

N'AWLINS SHRIMP & RICE

Jumbo shrimp in a blend of Cajun peppers & fire-roasted corn served over a bed of rice pilaf with your choice of vegetable. 13.50 (cal 680 - excludes vegetable)

BOURBON BBQ CHICKEN

Charbroiled chicken breasts glazed with our bourbon BBQ sauce, topped with melted jack & cheddar cheeses, brown sugar bacon, crispy onions & a drizzle of bourbon BBQ sauce. Served with your choice of two sides. 13.50 (cal 1450 - excludes sides)

KALBI 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. 11.25 *(cal 1370)*

BALSAMIC GLAZED CHICKEN

Marinated chicken breasts charbroiled & glazed with a house-made balsamic reduction. Served with roasted garlic goat cheese mashed potatoes & grilled asparagus. 13.00 (cal 1070)

HERB-GRILLED SALMON

Flamed-broiled Atlantic salmon finished with lemon herb glaze & topped with oven-roasted tomatoes, fresh basil & house-made balsamic drizzle. Served with your choice of two sides. 14.00 (cal 310 - excludes sides)

CAJUN ALFREDO PASTA

Onions & peppers sautéed with Cajun spices tossed in a creamy alfredo sauce & penne pasta. Served with a warm garlic breadstick. 10.75 (cal 1260) add chicken - 2.00 (cal 350) | add shrimp - 4.00 (cal 180)

HAND-BREADED CHICKEN TENDERS

With seasoned fries & creamy coleslaw. Served with Erma's BBQ sauce. 10.75 (cal 1330)

NEW ENGLAND FISH & CHIPS

Hand-breaded North Atlantic cod served with seasoned fries, creamy coleslaw & tartar sauce. 12.25 (cal 1470)

Side dishes

\$250 EACH OR SWAP YOUR SIDE FOR NO EXTRA COST

Steamed Broccoli (cal 30) Fresh Fruit Salad (cal 90)

Fire-Roasted Corn Medley (cal 150) Rice Pilaf (cal 170)

Creamy Coleslaw (cal 160)

Applesauce (cal 170) Seasoned Fries (cal 360) Oven-Baked Potato (cal 220) Mashed Potatoes (cal 290) Tater Tots (cal 320)

\$3 EACH OR SWAP YOUR SIDE FOR A PREMIUM SIDE - \$175

Loaded Tots (cal 630) Crispy Onion Rings (cal 370) Grilled Asparagus (cal 40) Garlic Goat Cheese Mashed Potatoes (cal 350)

~ available every day until 5 pm ~

DYNAMIC DUO - 8.75

Choice of a 1/2 Reuben (cal 530), 1/2 Max's Club (cal 510), 1/2 TMC (cal 380) or 1/2 Ham & Pesto Ciabatta (cal 300) with a bowl of soup, house garden, Caesar salad or baked potato.





House Garden Caesar Salad Village Salad

Baked Potato Tortilla Soup French Onion Turkey Chili

Soup of the Day