

pick your **Perfect Pair**

~ available every day until 5 pm ~

DYNAMIC DUO – 8

Choice of a 1/2 Reuben (cal 530), 1/2 Max's Club (cal 510), 1/2 Ham & Pesto Ciabatta (cal 300) or 1/2 Garden Turkey Ciabatta (cal 370) with a bowl of soup, house garden, Caesar salad or baked potato. Sub seasoned fries for \$1.

TASTY TWOSOME – 7

Pick Two

House Garden • Caesar Salad • Village Salad • Soup of the Day
Baked Potato • Tortilla Soup • French Onion • sub Fries - add \$1

CHOICE PLATES

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)

SIMPLE SIRLOIN *

Perfectly seasoned & grilled USDA Choice sirloin with your choice of two sides. 14.00 (cal 460 - steak only)

NEW BOURBON BBQ CHICKEN

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

HAND-BREADED CHICKEN TENDERS

With seasoned fries & creamy coleslaw. Served with Erma's BBQ sauce. 10.50 (cal 1330)

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. 11.00 (cal 1370)

Side Dishes - \$2⁵⁰ each or swap your side for no extra cost

Steamed Broccoli (cal 30) • Fresh Fruit Salad (cal 90) • Rice Pilaf (cal 170)
Fire-Roasted Corn Medley (cal 150) • Creamy Coleslaw (cal 160) • Applesauce (cal 170)
Seasoned Fries (cal 290) • Oven-Baked Potato (cal 220) • Mashed Potatoes (cal 290)

Premium Sides - \$3 each or swap your side for \$1⁷⁵

Crisp Onion Rings (cal 370) • Grilled Asparagus (cal 45)
Garlic Goat Cheese Mashed Potatoes (cal 350)

Side Salads - \$4⁵⁰ each • \$3 with meal • or swap your side for \$1⁷⁵

Cesar (cal 270) • Village (cal 430) • House Garden (cal 60 - no dressing)
Side salads are served with a garlic breadstick (cal 120)

SWEETS AND TREATS

PETITE TREATS NEW

Bite-sized desserts sure to satisfy your sweet tooth. Key Lime Pie (cal 290)
Tin Roof (cal 370), Mocha Bite (cal 400)
All Three - 6.00 | One Treat - 2.50

BANANA CREAM PIE

Homemade with fresh bananas & vanilla pudding in a fresh-baked sugar cookie crust topped with whipped cream & chocolate drizzle. 6.00 (cal 820)

CHOCOLATE CAKE A LA MODE

Moist multi-layer chocolate cake with decadent fudge icing topped with creamy vanilla ice cream, whipped cream & chocolate sauce. 7.00 (cal 1650)

PRETZEL SUNDAE

Warm pretzel bites tossed in cinnamon sugar & topped with creamy vanilla ice cream, caramel & fudge. 6.00 (cal 1220)

ALL-YOU-CAN-EAT SUNDAE BAR

Start with a scoop of delicious vanilla ice cream & add all your favorite toppings. 4.00 (cal - ice cream 350 / toppings 10-35)

IBC® ROOT BEER FLOAT

3.75 (cal 660)

ERMA'S FRESH-BAKED COOKIES

Chocolate Chip (cal 290), Seasonal Offering (cal vary) or White Chocolate Macadamia Nut (cal 380)
Half-Dozen - 6.50 | One Cookie - 1.50

Party PLATTERS

Just call ahead & give us 45 minutes to prepare your order.
Plates, utensils & condiments included.

APPETIZERS (SERVES 6-8)

Wings

25 spicy Buffalo, cherry cola BBQ or sweet chili wings, with celery & bleu cheese dressing. 31.25

Soft Pretzel Sticks

25 warm house-baked pretzels, with white cheddar queso. 37.25

SALAD & PASTA TRAYS

(SERVES 6-8, HALF SERVES 3-4)

Santa Fe Chicken

Fiesta flame-grilled chicken breast or hand-breaded chicken tenders
Full 53.25 | Half 33.25

Summer Berry

Full 55.00 | Half 35.00

3rd Street

Full 53.25 | Half 33.25

Cajun Chicken Alfredo

Full 55.00 | Half 35.00

DESSERTS

Chocolate Cake

(SERVES 12)
Served with vanilla ice cream. 42.25

Petite Treats

1/2 Dozen 12.50
Dozen 27.50

18 Cookies

18.25

Offerings & prices may vary by location & are subject to change.

★ **MAX & ERMA'S** ★

ESTABLISHED 1972



where
LOVE AT FIRST BITE

» #MAXANDERMAS «



SHAREABLES

KNOCK-OUT NACHOS

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

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. 9.00 (cal - buffalo 1940 / bbq 2090 / sweet chili 1840)

GARLIC PARMESAN CHEESE SKEWERS

Hand-breaded mozzarella with a little crunch & a whole lotta garlic Parmesan flavor. Served with classic marinara & ranch. 7.75 (cal 1800)

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. 10.25 (cal - grilled 760 / crispy 1120)

~ crispy ~

FLATBREADS

PESTO CHICKEN & MOZZARELLA

Sun-dried tomato pesto, grilled chicken, roasted tomatoes & mozzarella, finished with fresh basil & balsamic drizzle. 9.00 (cal 760)

SPINACH DIP

Creamy white cheddar queso blended with spinach & topped with Monterey Jack, cheddar & fresh pico de gallo. Served with warm tortilla chips for dipping. 9.00 (cal 710)

POTATO SKINS

Crispy potato boats filled with smoked bacon & melted Monterey Jack & cheddar cheeses. 7.50 (cal 1990)

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 pico de gallo, sour cream & guacamole. 9.25 (cal 820)

GUACAMOLE & CHIPS

Fresh avocado, tomatoes, red onion, cilantro, jalapeños & lime juice. Served with warm, crisp tortilla chips. 6.00 (cal 430)

SOFT PRETZEL STICKS

Warm house-baked pretzels sprinkled with kosher salt & served with white cheddar queso dipping sauce. 8.50 (cal 1340)

CANTINA CHICKEN

Fiesta grilled chicken, sautéed onions & peppers, Monterey Jack & cheddar cheeses, finished with fresh pico de gallo, house-made chipotle crema & cilantro. 9.00 (cal 680)

Signature Soups

Bowl \$5 • Cup \$4 • Cup with meal \$3

Award-Winning

FRENCH ONION

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

TORTILLA

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)

FRESHLY MADE

Salads

Served with a warm garlic breadstick (cal 120)

3RD STREET

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. 10.00 (cal 1270)

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. 10.00 (cal - grilled 1160 / crispy 1480)

SUMMER BERRY

Fresh romaine & baby greens tossed in a creamy poppyseed dressing & topped with fresh strawberries & blueberries, juicy grilled chicken breast, candied pecans & bleu cheese crumbles. 11.00 (cal 950)

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. 10.50 (cal 1040)

SANDWICHES

Served with endless seasoned fries (cal 290 - 1 serving)

BIG OL' BUFFALO CHICKEN

Hand-breaded crispy chicken sandwich tossed in Erma's Buffalo-style hot sauce with garden fresh lettuce. 10.00 (cal 1500)

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. 9.50 (cal 1030)

PHILLY STEAK*

Shaved steak, sautéed onions, green peppers & mushrooms with melted mozzarella on a hoagie roll. 10.00 (cal 1050)

BBQ PULLED PORK

Slow smoked pork tossed in Erma's BBQ sauce, piled high on a brioche bun & topped with fresh creole coleslaw. 9.25 (cal 1100)

REUBEN GRILL

Corned beef, sauerkraut, 1000 Island & Swiss on marbled rye bread. 9.75 (cal 1060)

HAM & PESTO CIABATTA

Sliced ham, melted mozzarella, tomato-pesto mayo, ripe tomato, fresh spinach & balsamic drizzle on oven-baked ciabatta bread. 9.25 (cal 600)

CRISPY COD BLT

Hand-breaded crispy North Atlantic cod with garden fresh lettuce, ripe tomato, smoked bacon & remoulade. 10.00 (cal 1540)

GARDEN TURKEY CIABATTA

Sliced smoked turkey, house-made goat cheese pesto spread, crisp cucumbers & fresh spinach served on oven-baked ciabatta bread. 9.25 (cal 730)

TMC

Juicy grilled chicken breast layered with mozzarella, fresh basil & sun-dried tomatoes on ciabatta bread with tomato-basil spread. Served with a baby greens salad instead of endless seasoned fries. 9.75 (cal 1020)

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.

HAND-CRUSHED

1/2 lb BURGERS

Served with endless seasoned fries (cal 290 - 1 serving)

GARBAGE*

Crisp smoked bacon, cheddar, American, Swiss, mozzarella, sautéed mushrooms & onions, fresh guacamole & marinara. Served with lettuce, tomato & onion on a toasted brioche bun. 10.50 (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. 10.50 (cal 1260)

BLACK PEPPER BACON SRIRACHA*

Peppered bacon, house-made Sriracha ketchup & melted pepper jack. Served with lettuce, tomato & onion on a toasted brioche bun. 9.75 (cal 1290)

SAUTÉED MUSHROOMS & SWISS*

Fresh, sautéed mushrooms with Swiss, lettuce, tomato & onion on a toasted brioche bun. 9.75 (cal 1200)

GOOD MORNING SUNSHINE*

Fried egg, crispy smashed potatoes, brown sugar bacon & cheddar cheese drizzled with house-made Sriracha ketchup on a toasted brioche bun. 10.50 (cal 1750)

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, crisp onion rings & drizzled with cherry cola BBQ sauce. Served on a toasted brioche bun. 10.50 (cal 1320)

BODACIOUS BACON*

Creamy roasted garlic cheese spread, a savory smoked bacon marmalade & even more smoked bacon with lettuce on a toasted brioche bun. 10.50 (cal 1240)

3 Course Combo for \$9.75

SOUP OF THE DAY {CUP}, TORTILLA SOUP {CUP},

CAESAR SALAD OR HOUSE GARDEN SALAD

1/2 LB BEST CHEESEBURGER IN AMERICA

With endless seasoned fries. (cal 1350)

FRESH-BAKED COOKIE

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

Make it a Tortilla Burger
for just \$1 more!