

pick your **Perfect Pair**

- available every day until 5 pm -

DYNAMIC DUO - 8.75

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

TASTY TWOSOME - 7.75

Pick Two

House Garden • Caesar Salad • Village Salad • Soup of the Day
Baked Potato • Tortilla Soup • Turkey Chili

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. 17.00 (cal 1040 - excludes salad dressing)

RIBEYE*

A tender & juicy 12 oz. USDA Choice ribeye served with your choice of a side, a house garden salad & a warm garlic breadstick. 19.75 (cal 870 - excludes side & salad dressing)

ERMA'S MEATLOAF

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)

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)

RIB'S TIP PLATTER

Southern-style rib tips with your choice of two sides. 13.75 (cal 480 - rib tips only)

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)

HAND-BREADED CHICKEN TENDERS

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

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. 14.00 (cal 1450 - 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. 10.50 (cal 1260)
Add chicken - 2.00 (cal 350)
Add shrimp - 4.00 (cal 180)

DELTA'S CATFISH PLATTER

Hand-breaded U.S. farmed-raised catfish with seasoned fries, creamy coleslaw & tartar sauce. 14.00 (cal 1270)

BLACKENED CATFISH

Cajun-style U.S. farmed-raised catfish served with your choice of two side dishes. 13.275 (cal 230 - fish only)

BLACKENED SALMON

Cajun-style 8 oz. Atlantic salmon with your choice of two sides. 14.00 (cal 440 - fish only)

SIDE Dishes

\$2.50 each or swap your side for no extra cost

Grilled Asparagus (cal 45)

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 290)

Oven-Baked Potato (cal 220)

Mashed Potatoes (cal 290)

Tator Tots (cal 260)

SIDE Salads

\$3 each - Served with a warm garlic breadstick (cal 120)

CAESAR

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

VILLAGE

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

HOUSE GARDEN

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

SWEETS AND TREATS

KEY LIME PETITE TREAT

Bite-sized key lime pie on a graham cracker crust topped with raspberry sauce & whipped cream. 2.50 (cal 290)

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)

PEACH COBBLER

Old-fashioned sweet peach cobbler baked in a crispy crust with a scoop of vanilla ice cream. 4.00 (cal 420)

BREAD PUDDING

So decadent! This is ultimate in comfort-food desserts. 4.00 (cal 310)

ERMA'S FRESH-BAKED COOKIES

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

Max & Erma's
Trop Casino
Greenville, MS

662-344-4041

MAX & ERMA'S

ESTABLISHED 1972



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. 11.25 (cal 1620)

LOADED TOTS

Golden tater tots loaded with queso, melted jack & cheddar, crisp bacon pieces & sliced jalapeños. 7.50 (cal 820)

SPINACH DIP

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

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. 9.50 (cal 820)

POTATO SKINS

Crispy potato boats filled with smoked bacon & melted Monterey Jack & cheddar cheeses. 7.75 (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. 6 wings - 7.25 12 wings - 11.25 (cal - buffalo 1500 - 2800 / bbq 1620 - 3030 / sweet chili 1430 - 2670)

GARLIC PARMESAN CHEESE SKEWERS

Hand-breaded mozzarella with a little crunch & a whole lotta garlic Parmesan flavor. Served with classic marinara & ranch. 8.50 (cal 1800)

GUACAMOLE & CHIPS

Fresh avocado, tomatoes, red onion, cilantro, jalapeños & lime juice. Served with warm, crisp tortilla chips. 6.25 (cal 430)

FRESHLY MADE Salads

Served with a warm garlic breadstick (cal 120)

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. 10.25 (cal - grilled 1160 / crispy 1480)

APPLE HARVEST

Fresh romaine & baby greens tossed in a house-made honey cider vinaigrette & topped with grilled chicken breast, red delicious apples, dried cranberries, candied pecans, bleu cheese crumbles & crunchy harvest cornbread croutons. 11.00 (cal 975)

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. 10.25 (cal 1270)

GRILLED CHICKEN CAESAR

Fresh romaine, house-baked garlic croutons & Parmesan tossed in creamy Caesar dressing & topped with a juicy grilled chicken breast. 10.00 (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. 11.00 (cal 1040)

Signature Soups

Add a cup to your meal \$3

TORTILLA

Our award-winning chicken & cheese recipe with a spicy kick. Topped with cheese & freshly made tortilla strips. Cup 4.00 | Bowl 5.00 (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 house-baked corn bread. Cup 4.00 | Bowl 5.00 (cal - cup 360 / bowl 470)

SOUP OF THE DAY

Ask your server for details. Cup 4.00 | Bowl 5.00 (cal vary)

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. 10.25 (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. 9.75 (cal 1030)

PHILLY STEAK

Shaved steak, sautéed onions, green peppers & mushrooms with melted mozzarella on a hoagie roll. 10.50 (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. 9.75 (cal 1100)

REUBEN GRILL

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

CRISPY CATFISH BIT

Hand-breaded U.S. farmed-raised catfish with garden fresh lettuce, ripe tomato, crisp smoked bacon & remoulade. 10.50 (cal 1510)

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). 10.25 (cal 1020)

PORK CHOP

Flamed-grilled or hand-breaded pork chop with garden fresh lettuce, ripe tomato, crisp pickles & onions on a toasted brioche bun. 7.75 (cal - grilled 700 / crispy 930)

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. 10.75 (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. 10.75 (cal 1260)

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. 10.75 (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. 10.75 (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. 10.75 (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. 10.75 (cal 1240)

3 Course Combo for \$10.25

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 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!

SPECIALTY Cocktails

LYNCHBURG LEMONADE

Jack Daniel's whiskey, sweet & sour, triple sec & Sprite. 7.75 (cal 170)

CAPTAIN'S GROG NEW

Captain Morgan spiced rum, Amaretto, pineapple juice & grenadine. 7.75 (cal 210)

MOM'S TIME OUT

Malibu rum, Sprite, pineapple & cranberry juice. 6.75 (cal 220)

SPIKED SWEET TEA

Firefly Sweet Tea vodka, fresh-brewed iced tea & lemon. 7.75 (cal 160)

TOP SHELF LONG ISLAND

Absolut vodka, Bacardi rum, Bombay gin & Gran Gala. 7.75 (cal 230)

ALL DAY → BIG BAD ERMA ← EVERYDAY

Absolut vodka, Sprite & pomegranate. 5.00 (cal 230)

SANGRIAS & MARGARITAS

Glass \$7⁰⁰ • Pitcher \$22

WHITE PEACH SANGRIA

Chardonnay, citrus juices & fresh fruit. (cal 370)

BLACKBERRY SANGRIA

Smooth blackberry, peach schnapps & Merlot. (cal 330)

RED SANGRIA

Merlot, citrus juices & fresh fruit. (cal 180)

MAX'S MARGARITA

Blue Agave tequila & Max's original margarita mix. (cal 150)

1/2 PRICE Pitchers

~ THURSDAYS ~
SANGRIAS

~ FRIDAYS ~
MAX'S MARGARITA

COLD SUDS

----- On Tap -----

| | 16 OZ | 23 OZ |
|--------------------|-----------------|-----------------|
| BUD LIGHT | 3.60 (cal 150) | 4.50 (cal 210) |
| COORS LIGHT | 3.60 (cal 140) | 4.50 (cal 200) |
| BLUE MOON | 4.60 (cal 240) | 5.50 (cal 350) |
| SEASONAL ROTATOR | 4.60 (cal vary) | 5.50 (cal vary) |
| SAM ADAMS SEASONAL | 4.60 (cal vary) | 5.50 (cal vary) |
| MODELO ESPECIAL | 4.60 (cal 200) | 5.50 (cal 280) |
| NEGRA MODELO | 4.60 (cal 230) | 5.50 (cal 330) |



----- Bottled Up -----

Ask your server for availability

Domestic 3.70 (cal vary) • Imports 4.70 (cal vary)

From the Vine

By the glass

| | |
|---|---|
| ERMA'S HOUSE WINE | 6 |
| White Zinfandel (cal 130) | |
| Merlot (cal 150) | |
| Chardonnay (cal 140) | |
| Cabernet Sauvignon (cal 140) | |
| PICCINI PINOT GRIGIO (cal 120) | 7 |
| FIRESTONE VINEYARD RIESLING (cal 140) | 7 |
| GUENOC CHARDONNAY (cal 130) | 7 |
| KENDALL JACKSON CHARDONNAY (cal 150) | 9 |
| THREE RIVERS RED BLEND (cal 140) | 9 |
| SEBASTIANI CABERNET SAUVIGNON (cal 130) | 9 |

SWEETS AND TREATS

ERMA'S FRESH-BAKED COOKIES

Order them with your meal to be delivered for dessert.
Chocolate Chip (cal 290) • Seasonal Offering (cal vary)
White Chocolate Macadamia Nut (cal 380)
Half-Dozen - 6.50 One Cookie - 1.50

KEY LIME PETITE TREAT

Bite-sized key lime pie on a graham cracker crust topped with raspberry sauce & whipped cream. 2.50 (cal 290)

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)

PEACH COBBLER

Old-fashioned sweet peach cobbler baked in a crispy crust with a scoop of vanilla ice cream. 4.00 (cal 420)

BREAD PUDDING

So decadent! This is ultimate in comfort-food desserts. 4.00 (cal 310)

refreshers

- Buy One Get One Free -

PEACH TEA

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

FLAVORED LEMONADE

Strawberry (cal 250) | Wildberry (cal 250)

FROZEN LEMONADE

Strawberry (cal 250) | Wildberry (cal 250)

classic beverages

- Endless Refills* -

ASSORTED SODAS**
(cal 0 - 170)

FUZE® RASPBERRY TEA
(cal 80)

FRESH-BREWED TEA
(cal 5)

COFFEE
100% Columbian. (cal 0)

ARNOLD PALMER
Fresh-brewed iced tea
& lemonade. (cal 90)

HOT TEA
(cal 0)

*Endless refills available on fountain drinks, coffee & tea.
Free refills not available on IBC Root Beer Bottle.

**Max & Erma's proudly serves a variety of Coca-Cola products.
2,000 calories a day is used for general nutrition advice, but
calorie needs may vary. Additional nutritional information available.



Thirsty?

SEE INSIDE