

MAX

a t m i r a b e a u

STARTERS

Hummus & Chili Grilled Pita <i>tahini~chickpea paste, balsamic tomatoes, roasted garlic</i>	6 ³
Steamed Edamame <i>flash seared, sake, sea salt, chile arbol</i>	6 ³
Steamed Manila Clams <i>lemongrass, kaffir lime leaf, sweet basil, garlic, white wine</i>	12 ⁵
Raw Oysters on the Half Shell <i>capped with huckleberry granita & pickled horseradish</i>	13 ²
Tequila Prawns <i>wild prawns, lime, cilantro, garlic butter</i>	12 ⁵
Hot Crab & Artichoke Dip <i>Dungeness crab, parmesan, sweet chili pita chips</i>	14 ²
Masa Crusted Calamari <i>cilantro, jalapeños, chipotle garlic aioli</i>	11 ²
Ahi Tuna Seared Rare <i>Indian spice, wasabe soy aioli, ponzu glaze</i>	11 ²
Smoked Diver Scallops <i>five spice, curry nage, tomato~fig sambal, coconut</i>	13 ²
Thai Basil Crab Cakes <i>sesame seed crust, sweet chili mayonnaise</i>	14 ²
Chipotle & Ancho Chile Prawn Skewers <i>broiled, napa~chayote slaw, mango salsa, crisp taro root</i>	8 ²
Smoked Salmon & Ricotta Won Tons <i>roasted squash, shitake, ginger plum sauce, kecap manis</i>	9 ²
Country Fried Chicken Tenders <i>lemon garlic aioli, sweet chili mayo, plum sauce</i>	8 ²
Coconut Chicken Satay <i>spicy Thai peanut sauce, sesame spinach, sai-fun basket</i>	8 ²
Flat Top Sliders <i>boursin cheese, garlic aioli, roasted red pepper coulis</i>	8 ²
Beef Teriyaki Satay <i>skewered on grilled golden pineapple, toasted sesame</i>	11 ²
Max's Satay Trio <i>beef teriyaki, coconut chicken & chipotle~ancho prawn</i>	13 ²
Wine Sampler Plate <i>sampling of artisan cheeses, cured meats & fresh fruit</i>	15 ²
Mediterranean Sampler Plate <i>chef's varied concoction of dips, olives, cheeses & breads</i>	17 ²
<u>STARTER FEATURE</u> ~ Thai Pork Wings <i>crispy, sweet chili, hoisin, sriracha, toasted sesame</i>	10 ⁵

SOUPS & SALADS

<u>SOUP O'DAY</u> ~ Chef's Daily Whim <i>your server will explain today's creation</i>	4 ²
Classic New England Clam Chowder <i>cream style, fresh thyme, sherry</i>	6 ⁵
Roasty Toasty Butternut Squash Soup <i>crème fraîche, spiced pecans, crisp taro root</i>	5 ²
Max's House Salad <i>tomato, pepitas, parmesan, huckleberry~balsamic vin</i>	4 ²
Iceberg Wedge <i>smokey garlic blue, ripe tomato, green onion, bacon</i>	6 ³
Spinach & Gorgonzola Salad with Hot Bacon Vin <i>frizzled shallots, candied pecans, egg, shitake, balsamic</i>	6 ²
Hearts of Romaine Caesar <i>kalamata olive crostini, parmesan crisp, lemon garlic vin</i>	5 ²
Cougar Gold & Washington Apple <i>baby spinach, honey lavender vin, organic yellow beets</i>	7 ²
Max's Caprese <i>fresh mozzarella, basil, tomato, pesto, balsamic reduction</i>	7 ²

STEAKS, CHOPS & SPECIALTIES FROM THE LAND


"USDA PRIME" Top Sirloin <i>hickory rubbed, Yukon mash, smoked onion port demi</i>	24 ²
12 oz. New York Steak <i>broiled, Yukon mashed potato, maitre'd butter</i>	29 ³
10 oz. Filet Mignon <i>broiled, Yukon mashed potato, maitre'd butter</i>	35 ²
12 oz. New York Pepper Steak <i>4 pepper crust, brandy demi glaze, rosemary potato</i>	29 ²
14 oz. Hand Cut Rib Eye Steak <i>ancho chili rubbed, chipotle cheddar grits, redeye demi</i>	29 ²
"MAX" Tournedos of Filet Mignon <i>Dijon~madeira demi, Yukon potato gratinée</i>	33 ²
Veal Morel with Sesame Noodles <i>loin medallions, morel mushroom sauce</i>	27 ⁵
New Zealand Rack of Lamb <i>panko peanut crust, passion fruit demi, Yukon mash</i>	35 ²
Kurabota Pork Chop Farci <i>forest mushrooms, brie, apple, Calvados pan jus</i>	26 ²
Huckleberry Baby Back Pork Ribs <i>rosemary potato, crisp taro root, balsamic tomato</i>	21 ³
Pancetta Stuffed Chicken <i>cougar gold risotto, fennel salad, roasted garlic jus</i>	22 ²
<u>ENTRÉE FEATURE</u> ~ "CAB" Flat Iron Steak <i>wild morel bread pudding, grilled asparagus, hunter sauce</i>	25 ²

"TAKE IT TO THE MAX" ACCOMPANIMENTS

Prawn Brochette on any Steak <i>chipotle~ancho chile prawn skewer</i>	4 ²
Crab Oscar on any Steak <i>Dungeness crab, sauce béarnaise, asparagus</i>	4 ²
Blue Style on any Steak <i>broiled gorgonzola, port demi sauce & frizzled shallots</i>	4 ²
Side of Steamed Asparagus Spears <i>garlic lemon herb butter</i>	4 ²
Side of Forest Mushrooms <i>fresh herbs, garlic, Madeira, butter</i>	4 ²
Add Alaskan King Crab Legs <i>8oz. split legs, lemon aioli, clarified butter</i>	MARKET PRICE
Add Australian Lobster Tail <i>8oz. cold water, oven roasted or broiled, clarified butter</i>	MARKET PRICE

FROM THE SEA & RIVER

"MAX" Halibut & Prawns Napoleon <i>braised arugula, Yukon gold mash, lemon velouté</i>	29 ²
Jumbo Gulf Prawns <i>basil, apples, jasmine rice, coconut sauce</i>	24 ²
Pine Nut Crusted Halibut <i>celeriac puree, saffron tomato relish, crispy yellow beets</i>	29 ²
Char Grilled Alaskan Sockeye <i>star anise rice, coriander rub, huckleberry glaze, lemon</i>	26 ²
Alaskan King Crab Legs <i>1 ¼ lb split legs, lemon aioli, clarified butter, jasmine rice</i>	MARKET PRICE
Australian Cold Water Lobster Dinner <i>9 oz., oven roasted or broiled, drawn butter, jasmine rice</i>	MARKET PRICE
Smoked Sea Scallops <i>lavender rub, winter squash hash, orange carrot nage</i>	27 ²
"Mac & Jack's African Amber" Fish & Chips <i>pub brew style, malt vinegar, lemon chive tartar</i>	14 ²
<u>FISH FEATURE</u> ~ Miso Glazed Corvina <i>sushi rice cake, yellow tomato broth, edamame succotash</i>	25 ²

 Take home a tin of "Cougar Gold" Cheese for any occasion! Ask your server for details.

SIGNATURE ENTRÉE SALADS

Idaho Trout with Cashew Crust	14 ²
<i>baby spinach, crimini mushroom, gorgonzola, maple vin</i>	
The Max Cobb with Herb Grilled Chicken	13 ²
<i>kalamata olive, gorgonzola, avocado, tomato, bacon, egg</i>	
Seared Rare Ahi on Asian Greens	14 ²
<i>coriander, jicama, passion fruit vinaigrette, sesame lavosh</i>	
King Crab Louie	21 ²
<i>asparagus, avocado, tomato, capers, egg, louie dressing</i>	
Hearts of Romaine Caesar	9 ²
<i>kalamata olive crostini, parmesan crisp, lemon garlic vin</i>	
<i>with grilled chicken or in-house hot smoked salmon</i>	
<i>with chipotle prawn skewer or soy marinated beef brochette</i>	

MAX STYLE SANDWICHES

Max's "Prime Rib" Philly Steak	12 ²
<i>shaved rib steak, onion, peppers, provolone, julienne fries</i>	
St. Pat's Fresh Corned Beef Rubeen	9 ²
<i>caraway-apple sauerkraut, swiss, 1000 island, julienne fries</i>	
"The Valley" Chicken Club	11 ²
<i>crisp bacon, guacamole, swiss, cheddar, mayo, julienne fries</i>	
Blackened Chicken & Havarti	10 ⁵
<i>roasted garlic mayo, red pepper coulis, julienne fries</i>	
Sirloin Steak Sandwich on Toasted Baguette	13 ²
<i>tomato provençal, boursin cheese, julienne fries</i>	
Chicken Quesadilla	9 ²
<i>seasoned chicken, green onion, jalapeno, black olive, cheddar</i>	
Dungeness Crab & Asparagus Melt	13 ²
<i>parmesan, artisan sourdough, red pepper coulis, julienne fries</i>	
Seared Rare Ahi Tuna Sandwich	12 ²
<i>baby greens, ginger vin, wasabi aioli, sweet potato fries</i>	
Grilled Halibut Sandwich	13 ²
<i>lemon aioli, fig sambal, kecap manis, sweet potato fries</i>	
Max's Triple Decker Grilled Cheese on Sourdough	9 ²
<i>swiss, cheddar, boursin, tomato, basil</i>	

DESSERTS

Mexican Chocolate Gâteau	6 ²
<i>spiced molten ganache, Kahlúa anglaise, java chip ice cream</i>	
Bread Pudding	5 ²
<i>hot caramel & vanilla bean bourbon sauce</i>	
Grand Marnier Crème Brûlée	6 ²
<i>crisp sugar crust, dragée orange peel</i>	
Cheesecake & Huckleberry Glaze	6 ²
<i>Max's own New York style, shortbread crust, lemon zest</i>	
Washington Apple Galette à la Mode	6 ²
<i>served warm, tender pastry, cinnamon, caramel sauce</i>	
Truffle Pie	7 ²
<i>chocolate crumb crust, rich ganache, caramel, pecans</i>	
Cinnamon Fried Banana Sundae	7 ²
<i>crisp tortilla shell, vanilla ice cream, caramel & chocolate</i>	
Tillamook Ice Creams	3 ²
<i>vanilla bean, huckleberry, mudslide</i>	
Häagen Dazs Sorbets	3 ²
<i>raspberry, lemon & tropical fruit</i>	
Sweet Pumpkin Semifreddo	6 ²
<i>"Patrón XO Café", pecan praline, sweet spice</i>	
DESSERT FEATURE ~ Pineapple Upside Down Cake	6 ²
<i>pineapple brûlée, macadamia, coconut glacé, basil sugar</i>	



SOFT BEVERAGES ~ San Pellegrino Sparkling Mineral Water 1 ltr.,
Aqua Panna Mineral Water 1 ltr., Boylan's Vanilla Crème Soda, Thomas Kemper Orange Cream Soda, Thick Milk Shake, Root Beer Float, Espresso, Cappuccino, Latte, Pepsi Fountain Drinks, Italian Cream Sodas, Coffee, Tea
 or.....

NOODLES, PASTA & GRAINS

Voodoo Pasta	22 ²
<i>andouille sausage, grilled chicken, Cajun cream, peppers</i>	
Chicken Piccata on Fresh Linguine	19 ³
<i>dry vermouth, lemon, fresh thyme, capers, artichoke</i>	
Oh So Blu Chicken Fettuccine	21 ²
<i>gorgonzola, roasted peppers, leeks, shiitake & pine nuts</i>	
Clam Linguine	21 ²
<i>fresh Manila clams, fresh herbs, garlic, lemon & cream</i>	
Moroccan Style Curry, Portobello & Couscous	17 ²
<i>apricot, spinach, tomato-fig sambal</i>	
RISOTTO ~ Roasted Tomato & Fennel	17 ⁵
<i>creamy Arborio, boursin, baby rocket, lemon oil</i>	

CERTIFIED ANGUS BEEF BURGERS

Our burgers can be cooked to order, otherwise served medium with mayonnaise, lettuce, tomato, onion, pickle & julienne fries.

"MAX" Burger	9 ⁵
<i>Tillamook cheddar, crisp bacon</i>	
"Spokane Indians" Championship Burger	9 ²
<i>Indian spice, pepper jack, caramel onion, shitake, sweet chili</i>	
Gorgonzola Burger	9 ²
<i>caramelized sweet onion, sautéed shrooms</i>	
Ancho Chile Burger	9 ²
<i>ancho, jalapeño, chipotle, horseradish cheddar, fried shallots</i>	
Polynesian Pineapple Burger	9 ²
<i>ginger, soy, shitake, leeks, wasabi aioli & sweet potato fries</i>	



FEATURED WINERY!



BIN#	Katie Mae	GL:	6 ⁸
112	<i>Columbia Valley, WA '06</i>	BTL:	27 ⁰
1004	Tempranillo	GL:	8 ⁵
	<i>Columbia Valley, WA '05</i>	BTL:	34 ⁰
1005	Old Vines	GL:	8 ⁵
	<i>Columbia Valley, WA '05</i>	BTL:	34 ⁰
	Dark Star	GL:	9 ⁵
410	<i>Yakima Valley, WA '05</i>	BTL:	38 ⁰

**regular menu price applies on half off bottle Wednesday*

GLASS WINE POURS

BIN#	WHITES & BLUSH	GL	BTL
494	Sparkling Wine, Mountain Dome, Spokane, WA 'NV	7 ⁰	26 ⁰
190	Riesling, Seven Hills, Columbia Valley, WA '07	7 ⁰	28 ⁰
192	Huckleberry Blush, Latah Creek, WA 'NV	5 ⁰	18 ⁰
193	White Zinfandel, Beringer, CA '07	5 ⁰	18 ⁰
195	Soft Chenin Blanc, Ste. Chapelle, ID/WA '06	6 ⁰	22 ⁰
290	Pinot Grigio, Trimbach, Alsace, France '04	8 ⁰	30 ⁰
291	Pinot Grigio Blend, Banfi LeRime, Tuscany, IT '07	7 ⁰	26 ⁰
292	Sauvignon Blanc, Norton, Mendoza, Argentina '07	6 ⁰	22 ⁰
293	Chardonnay, Columbia Crest, CV, WA '06	7 ⁰	26 ⁰
294	Chardonnay, Sonoma Cutrer, Russian River, CA '06	9 ⁰	34 ⁰
BIN#	REDS	GL	BTL
390	Merlot, Bogle Vineyards, Central Coast, CA '06	7 ⁰	26 ⁰
391	Merlot, Novelty Hill, Columbia Valley, WA '05	10 ⁰	38 ⁰
345	"Rough Justice", Barrister, Spokane, WA 'NV	12 ⁰	46 ⁰
392	Red Blend, Three Rivers, Columbia Valley, WA '06	10 ⁰	38 ⁰
393	Vintner's Blend #8, Abacela, Roseburg, OR 'NV	10 ⁰	38 ⁰
394	Proprietary Red, Crush, Dry Creek Valley, CA '04	8 ⁰	30 ⁰
395	Bordeaux, Rothschild Mouton Cadet, France, '05	7 ⁰	26 ⁰
490	Zinfandel, Thurston Wolfe, HHH, WA '06	9 ⁰	34 ⁰
491	Syrah, W.B. Bridgeman, Yakima Valley, WA '05	7 ⁰	26 ⁰
492	Cabernet Sauvignon, Bliss, Mendocino, CA '05	7 ⁰	26 ⁰
493	Cabernet Sauvignon, Terra Blanca, Yakima, WA '01	9 ⁰	34 ⁰

On parties of eight or more an eighteen percent gratuity will be added to your receipt. Thank You.

Please note that some items on this menu are considered to be served in their raw or undercooked state such as oysters, tuna, burgers and steaks. Consuming these food products may increase your risk of food borne illness.

Max welcomes large parties in our dining room and can accommodate your special occasion dining needs for groups up to 70 guests in one of our three private dining rooms. Please inquire with one of our restaurant managers to set up your next function.

Thank you for dining at Max at Mirabeau. Our desire is to offer you the most exceptional dining experience possible. We are at your service.

Executive Chef General Sous Chef Assistant Sous Chef Assistant Banquet Restaurant Restaurant

	Manager		Manager		Manager	Sous Chef	Supervisor	Supervisor
<i>Mike Thornton</i>	<i>Chris Cates</i>	<i>Will Jones</i>	<i>Charlie Curtis</i>	<i>David Thornton</i>	<i>Loren Harris</i>	<i>Jesse Clott</i>	<i>Carol Prophet</i>	<i>Courtney Stackle</i>