

# MAX

a t m i r a b e a u

## SOUPS & SALADS

<b>SOUP O'DAY ~ Chef's Daily Whim</b> <i>your server will explain today's creation</i>	CUP 3 <sup>9</sup>
<b>Classic New England Clam Chowder</b> <i>cream style, fresh thyme, sherry</i>	BOWL 4 <sup>2</sup>
<b>French Onion Soup</b> <i>red &amp; white onion, leeks, sherry, crostini, Gruyère</i>	CUP 4 <sup>2</sup>
<b>Roasty Toasty Butternut Squash Soup</b> <i>crème fraîche, spiced pecans, crisp taro root</i>	BOWL 6 <sup>5</sup>
<b>Max's House Salad ♥</b> <i>tomato, pepitas, parmesan, huckleberry-balsamic vin</i>	6 <sup>2</sup>
<b>Hearts of Romaine Caesar</b> <i>kalamata olive crostini, parmesan crisp, lemon garlic vin</i>	5 <sup>2</sup>
<b>Cougar Gold &amp; Washington Apple</b> <i>baby spinach, honey lavender vin, organic yellow beets</i>	4 <sup>2</sup>
<b>Max's Caprese ♥</b> <i>fresh mozzarella, basil, tomato, pesto, balsamic reduction</i>	7 <sup>2</sup>
<b>Spinach &amp; Gorgonzola Salad with Hot Bacon Vin</b> <i>frizzled shallots, candied pecans, egg, shiitake, balsamic</i>	7 <sup>2</sup>
<b>SOUP O'DAY &amp; SALAD ~ Chef's Daily Whim</b> <i>your choice of jicama-apple slaw, house or caesar salad</i>	6 <sup>2</sup>

## TAKE IT TO THE MAX SALADS

<b>Idaho Trout with Cashew Crust</b> <i>baby spinach, crimini mushroom, gorgonzola, maple vin</i>	14 <sup>2</sup>
<b>The Max Cobb with Herb Grilled Chicken</b> <i>kalamata olive, gorgonzola, avocado, tomato, bacon, egg</i>	13 <sup>2</sup>
<b>Thai Chicken &amp; Papaya Salad ♥</b> <i>cilantro, lime, green papaya, ginger peanut vinaigrette</i>	13 <sup>2</sup>
<b>Seared Rare Ahi on Asian Greens ♥</b> <i>coriander, jicama, passion fruit vinaigrette, sesame lavosh</i>	14 <sup>2</sup>
<b>King Crab Louie</b> <i>asparagus, avocado, tomato, capers, egg, louie dressing</i>	21 <sup>2</sup>
<b>Hearts of Romaine Caesar</b> <i>kalamata olive crostini, parmesan crisp, lemon garlic vin</i>	9 <sup>2</sup>
<i>with blackened or herb marinated grilled chicken</i>	12 <sup>2</sup>
<i>with in-house hot smoked salmon</i>	12 <sup>2</sup>
<i>with chipotle &amp; ancho chile prawn skewer</i>	13 <sup>2</sup>
<i>with soy marinated beef brochette</i>	13 <sup>2</sup>

## CLASSIC SANDWICH COMBINATIONS

Choose from julienne fries, house salad or soup of the day.

<b>BLT on Toasted Sourdough</b> <i>crisp ½ lb. of bacon, red leaf lettuce, tomato, mayonnaise</i>	8 <sup>2</sup>
<b>Tuna or Chicken Salad on Whole Wheat</b> <i>lettuce, tomato, onion, celery, sweet relish, white albacore</i>	8 <sup>2</sup>
<b>Roasted Honey Pit Ham &amp; Swiss on Whole Wheat</b> <i>lettuce, tomato, onion, lemon garlic aioli</i>	9 <sup>2</sup>
<b>Oven Roasted Turkey &amp; Cheddar on Whole Wheat</b> <i>lettuce, tomato, onion, mayo, sliced pickles</i>	9 <sup>2</sup>
<b>Max's Triple Decker Grilled Cheese on Sourdough</b> <i>swiss, cheddar, boursin, tomato, basil</i>	9 <sup>2</sup>
<b>"Prime Rib" French Dip Au Jus</b> <i>with melted provolone or horseradish cheddar cheese add .75</i>	9 <sup>2</sup>
<b>SANDWICH FEATURE ~ Chef's Daily Whim</b> <i>your server will explain today's creation</i>	AQ

## MAX STYLE SANDWICHES

<b>Roasted Portobello &amp; Mozzarella on Ciabatta ♥</b> <i>onions, peppers, roasted red pepper coulis, jicama-apple slaw</i>	10 <sup>2</sup>
<b>Max's "Prime Rib" Philly Steak</b> <i>shaved rib steak, onion, peppers, provolone, julienne fries</i>	12 <sup>2</sup>
<b>St. Pat's Fresh Corned Beef Rubeen</b> <i>caraway-apple sauerkraut, swiss, 1000 island, julienne fries</i>	9 <sup>2</sup>
<b>Baja Fish Wrap</b> <i>beer battered, napa slaw, chipotle sauce, pico de gallo</i>	12 <sup>2</sup>
<b>"The Valley" Chicken Club</b> <i>crisp bacon, guacamole, swiss, cheddar, mayo, julienne fries</i>	11 <sup>2</sup>
<b>Blackened Chicken &amp; Havarti</b> <i>roasted garlic mayo, red pepper coulis, julienne fries</i>	10 <sup>2</sup>
<b>Sirloin Steak Sandwich on Toasted French</b> <i>tomato provençal, boursin cheese, fresh herbs, julienne fries</i>	13 <sup>2</sup>
<b>Dungeness Crab &amp; Asparagus Melt</b> <i>parmesan, artisan sourdough, red pepper coulis, julienne fries</i>	13 <sup>2</sup>
<b>Seared Rare Ahi Tuna Sandwich</b> <i>baby greens, ginger vin, wasabi aioli, sweet potato fries</i>	12 <sup>2</sup>
<b>Grilled Halibut Sandwich</b> <i>lemon aioli, fig sambal, kecap manis, sweet potato fries</i>	13 <sup>2</sup>

**"To any Burger, Sandwich, Wrap or Entree: add a House Salad or cup of Chowder for \$3, add Soup of the Day for \$2"**

## WRAPS & DILLAS

<b>BLT Wrap</b> <i>crisp ½ lb. of bacon, mayonnaise, tomato, jicama slaw</i>	8 <sup>2</sup>
<b>Chicken Caesar Wrap</b> <i>grilled or blackened, parmesan, romaine, jicama slaw</i>	9 <sup>2</sup>
<b>Thai Peanut Chicken Wrap</b> <i>grilled chicken, Thai noodles, cilantro, lime, jicama slaw</i>	10 <sup>2</sup>
<b>Almond Chicken Salad Wheat Wrap</b> <i>lettuce, tomato, golden raisins, celery, jicama slaw</i>	9 <sup>2</sup>
<b>Caprese Wrap ♥</b> <i>fresh mozzarella, basil, tomato, balsamic, jicama slaw</i>	9 <sup>2</sup>
<b>Veggie Quesadilla ♥</b> <i>artichokes, spinach, pine nuts &amp; goat cheese</i>	9 <sup>2</sup>
<b>Chicken Quesadilla</b> <i>seasoned chicken, green onion, jalapeño, olive, cheddar</i>	9 <sup>2</sup>

## CERTIFIED ANGUS BEEF BURGERS

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

<b>"MAX" Burger</b> <i>Tillamook cheddar, crisp bacon</i>	9 <sup>2</sup>
<b>"Spokane Indians" Championship Burger</b> <i>Indian spice, pepper jack, caramel onion, shitake, sweet chili</i>	9 <sup>2</sup>
<b>Gorgonzola Burger</b> <i>caramelized sweet onion, sautéed shrooms</i>	9 <sup>2</sup>
<b>"Spokane Shock" Chile Burger</b> <i>ancho, jalapeño, chipotle, horseradish cheddar, fried shallots</i>	9 <sup>2</sup>
<b>BBQ Burger</b> <i>smoked cheddar, caramelized onion, huckleberry bbq</i>	9 <sup>2</sup>
<b>Polynesian Pineapple Burger</b> <i>ginger, soy, shiitake, leeks, wasabi aioli &amp; sweet potato fries</i>	9 <sup>2</sup>

**Max's Express Lunch:** Preparation of menu items can be expedited. Please let us know if you are in a hurry and we will expedite your order as quickly as possible. Our servers will present the bill after delivery of luncheon entrée. Feel free to pay your server at your convenience.

## SMALL PLATES

<b>Hummus &amp; Chili Grilled Pita</b> <i>tahini-chickpea paste, herbed balsamic tomatoes</i>	6 <sup>3</sup>	<b>Hot Crab &amp; Artichoke Dip</b> <i>Dungeness crab, parmesan, sweet chili pita chips</i>	14 <sup>9</sup>
<b>Steamed Edamame ♥</b> <i>flash seared, sake, sea salt, chile arbol</i>	6 <sup>3</sup>	<b>Ahi Tuna Seared Rare ♥</b> <i>Indian spice, wasabe soy aioli, ponzu glaze</i>	11 <sup>9</sup>
<b>Beef Teriyaki Satay</b> <i>skewered on grilled golden pineapple, toasted sesame</i>	11 <sup>9</sup>	<b>Steamed Manila Clams</b> <i>lemongrass, kaffir lime leaf, sweet basil, garlic, white wine</i>	12 <sup>5</sup>
<b>Max's Satay Trio</b> <i>beef teriyaki, coconut chicken &amp; chipotle~ancho prawn</i>	13 <sup>9</sup>	<b>Smoked Salmon &amp; Ricotta Won Tons</b> <i>roasted squash, shitake, ginger plum sauce, kecap manis</i>	9 <sup>9</sup>
<b>Raw Oysters on the Half Shell</b> <i>capped with huckleberry granita &amp; pickled horseradish</i>	13 <sup>9</sup>	<b>Mediterranean Sampler Plate</b> <i>chef's varied concoction of dips, olives, cheeses &amp; breads</i>	17 <sup>9</sup>
<b>Coconut Chicken Satay</b> <i>spicy Thai peanut sauce, sesame spinach, sai-fun basket</i>	8 <sup>9</sup>	<b>Chipotle &amp; Ancho Chile Prawn Skewers</b> <i>broiled, napa~chayote slaw, mango salsa, crisp taro root</i>	8 <sup>7</sup>

## TASTE OF THE FAR EAST

<b>Chicken Yakisoba Stir Fry ♻️</b> <i>asian vegetables, wheat noodles, teriyaki sauce</i>	13 <sup>9</sup>	<b>Seared Rare Ahi Tuna Duo ♥</b> <i>pickled papaya, ginger soy dipping sauce, jasmine rice</i>	15 <sup>7</sup>
<b>Szechuan Pepper Beef Sirloin ♻️</b> <i>shitake, bamboo shoot, asian vegetables, jasmine rice</i>	15 <sup>7</sup>	<b>Thai Basil Crab Cakes</b> <i>jasmine rice, sesame seed, spinach, sweet chili mayo</i>	16 <sup>9</sup>
<b>Green Curry Chicken with Jasmine Rice ♻️</b> <i>bamboo shoot, straw mushrooms, lychee, coconut milk</i>	13 <sup>9</sup>	<b>Miso Glazed Salmon ♥</b> <i>jasmine rice, shitake mushrooms, snow peas</i>	15 <sup>9</sup>
<b>Orange Sesame Chicken ♻️</b> <i>sai-fun nest, jasmine rice, sweet-orange chili sauce</i>	13 <sup>9</sup>	<b>Gulf Prawns Curry with Jasmine Rice</b> <i>apples, raisins, bamboo, straw mushrooms, basil, coconut</i>	15 <sup>7</sup>

## PASTA, SEAFOOD, STEAKS & CHOPS

<b>Fettucine Alfredo</b> <i>garlic, fresh cream, parmesan</i>	9 <sup>9</sup>	<b>"Mac &amp; Jack's African Amber" Fish &amp; Chips</b> <i>pub brew style, malt vinegar, lemon chive tartar</i>	13 <sup>9</sup>
<b>Voodoo Pasta</b> <i>Andouille sausage, grilled chicken, Cajun spiced cream</i>	14 <sup>9</sup>	<b>Halibut Provençal with Herb Tomato Ragout</b> <i>Yukon mashed potato, boursin cheese, seasonal vegetable</i>	16 <sup>9</sup>
<b>Oh So Blu Chicken Fettuccine</b> <i>gorgonzola, roasted peppers, leeks, shitake &amp; pine nuts</i>	14 <sup>7</sup>	<b>Grilled Mahi Mahi</b> <i>mango salsa, marinated tomato, sweet potato fry</i>	15 <sup>9</sup>
<b>Chicken Piccata on Fresh Linguine</b> <i>dry vermouth, lemon, fresh thyme, capers, artichoke</i>	13 <sup>9</sup>	<b>"USDA PRIME" Top Sirloin</b> <i>mesquite rubbed, Yukon mash, smoked onion port demi</i>	18 <sup>9</sup>
<b>Chicken Parmesan</b> <i>breaded with pomodoro &amp; lemon linguine</i>	13 <sup>9</sup>	<b>Huckleberry Baby Back Pork Ribs</b> <i>slow roasted, rosemary potato, balsamic tomato, taro root</i>	15 <sup>7</sup>
<b>Clam Linguine</b> <i>fresh Manila clams, fresh herbs, garlic, lemon &amp; cream</i>	13 <sup>9</sup>	<b>LUNCHEON FEATURE ~ Chef's Daily Whim</b> <i>your server will explain today's creation</i>	AQ

## BEVERAGES

<b>San Pellegrino Sparkling Mineral Water 1 ltr.</b>	4 <sup>2</sup>	<b>100% ORGANIC RIP CITY COFFEE®</b>	2 <sup>5</sup>
<b>Aqua Panna Mineral Water 1 ltr.</b>	4 <sup>2</sup>	<b>Cappuccino</b>	4 <sup>2</sup>
<b>Boylan's Vanilla Crème Soda</b>	3 <sup>2</sup>	<b>Latte</b>	4 <sup>2</sup>
<b>Thomas Kemper Orange Cream Soda</b>	3 <sup>2</sup>	<b>Hot Chocolate</b>	2 <sup>2</sup>
<b>Republic of Tea: ginger peach, pomegranate, raspberry</b>	3 <sup>7</sup>	<b>Assorted Hot Teas &amp; Fresh Brewed Iced Tea</b>	2 <sup>5</sup>
<b>Thick Milk Shake</b>	3 <sup>2</sup>	<b>Milk</b>	2 <sup>2</sup>
<b>Root Beer Float</b>	3 <sup>9</sup>		
<b>Pepsi Fountain Drinks</b>	2 <sup>5</sup>		
<b>Assorted Fruit Juices</b>	3 <sup>2</sup>		

*Martini Bar*

*Over 20 Glass Wine Pours*

*Wine Spectator Award Winning Wine List*

## GLOSSARY TERMS

<b>Lychee:</b> Chinese fruit	<b>Yakisoba:</b> Japanese wheat noodle	<b>Ponzu:</b> Japanese dipping sauce	<b>Voodoo:</b> Louisiana magic
<b>Chipotle:</b> smoked jalapeno	<b>Couscous:</b> granular semolina	<b>Andouille:</b> spicy sausage	<b>Boursin:</b> garlic-herb cream cheese
<b>Sambal:</b> Indonesian condiment	<b>Shitake:</b> Japanese mushroom	<b>Jicama:</b> crisp root vegetable	<b>Napa:</b> type of cabbage
<b>Aioli:</b> garlic mayonaise	<b>Chayote:</b> South American squash	<b>Tahini:</b> sesame seed paste	<b>Pepitas:</b> pumpkin seeds
<b>Satay:</b> skewered & grilled	<b>Taro Root:</b> tropical tuber	<b>♻️:</b> somewhat spicy!	<b>♥:</b> heart friendly

Please note that some items on this menu are considered to be served in their raw or undercooked state such as meats, poultry, seafood, shellfish, or eggs. Consuming these food products may increase your risk of foodborne illness.

To enhance your dining experience, Max's chefs have created a menu using scratch cooking. The menu items have been thoughtfully planned to use the freshest ingredients purchased from local purveyors, growers, bakers, winemakers and brewers whenever possible in order to bring to you, our guest, the highest quality products available.

**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.**

Consider Mirabeau Park Hotel & Max At Mirabeau when planning a memorable event. We offer custom full service catering and meeting space for up to 700 guests. Please inquire with our hotel sales and catering staff.

**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	Assistant Director of F&B	Sous Chef	Restaurant Manager	Sous Chef	Restaurant Supervisor	Banquet Sous Chef	Restaurant Supervisor	Restaurant Supervisor
Mike Thornton	Paul Santos	Will Jones	Chris Cates	David Thornton	Carol Prophet	Jesse Clott	Charlie Curtis	Courtney Stackle

*parties of eight or more an eighteen percent gratuity will be added to your receipt*