

MAX

at mirabeau

RESTAURANT • LOUNGE

STARTERS

Hummus & Chili Grilled Pita gfnb	8 ²
<i>tahini~chickpea paste, marinated red peppers, roasted garlic</i>	
Raw Oysters on the Half Shell* gf	15 ²
<i>huckleberry granita & pickled horseradish</i>	
Steamed Edamame* gf	7 ²
<i>flash seared, sake, chile arbol</i>	
1 lb. Steamed Manila Clams gfnb	17 ²
<i>lemongrass, kaffir lime leaf, sweet basil, garlic, white wine</i>	
Sizzling Cajun BBQ Prawns gfnb	16 ²
<i>lotsa garlic, Cajun spice, tomato, green onion, garlic bread</i>	
Hot Crab & Artichoke Dip gfnb	15 ²
<i>Dungeness crab, parmesan, sweet chili pita</i>	
Sweet Cumin Crusted Calamari	13 ²
<i>cilantro, jalapeños, chipotle garlic aioli</i>	
Ahi Tuna Seared Rare* gf	16 ²
<i>Indian spice, wasabi soy aioli, ponzu glaze</i>	
Dungeness Crab Cakes	18 ²
<i>sesame seed crust, aromatic basil, sweet chili mayonnaise</i>	
Smoked Salmon & Ricotta Won Tons	10 ²
<i>roasted squash, shiitake, ginger plum sauce, kecap manis, mango salsa</i>	
Chipotle & Ancho Chile Shrimp Skewers	10 ²
<i>broiled, jicama~papaya slaw, mango salsa, crisp taro root</i>	
Coconut Chicken Satay	10 ²
<i>spicy Thai peanut sauce, sesame spinach, saifun basket</i>	
Beef Teriyaki Satay gf	14 ²
<i>skewered on grilled golden pineapple, toasted sesame</i>	
Max's Satay Trio	16 ²
<i>beef teriyaki, coconut chicken & chipotle~ancho prawn</i>	
Flat Top Sliders*	11 ²
<i>boursin cheese, garlic aioli, roasted red pepper coulis</i>	
Beef Tenderloin Tips gf	14 ²
<i>tender beef sauté, mango, lychee nut, toasted sesame</i>	
Walnut Crusted Brie Cheese	11 ²
<i>imported brie, crispy crust, garlic herb cranberry gastrique</i>	
Mediterranean Wine Sampler Plate gfnb	19 ²
<i>sampling of varied dips, artisan cheeses, cured meats, & breads</i>	
STARTER FEATURE ~ Mediterranean Sea Scallop gf	15 ²
<i>oregano, tomato, capers, feta, lemon zest, garlic butter</i>	

SOUPS & SALADS

SOUP O'DAY ~ Chef's Daily Whim	CUP 5 ²
<i>your server will explain today's creation</i>	
Classic New England Clam Chowder	BOWL 8 ²
<i>cream style, fresh thyme, sherry</i>	
Roasty Toasty Butternut Squash Soup	CUP 7 ²
<i>crème fraîche, spiced pecans, crisp taro root</i>	
French Onion Soup	BOWL 9 ²
<i>sweet red & white onion, leeks, sherry, crostini, Gruyère</i>	
Max's House Salad gfnb	9 ²
<i>tomato, pepitas, parmesan, huckleberry~balsamic vin</i>	
Iceberg Wedge	7 ²
<i>smokey garlic blue, ripe tomato, green onion, bacon</i>	
Spinach & Gorgonzola Salad with Hot Bacon Vin	9 ²
<i>frizzled onions, candied pecans, egg, shitake, balsamic</i>	
Hearts of Romaine Caesar	9 ²
<i>kalamata olive crostini, parmesan tuile, lemon garlic vin</i>	
Cougar Gold & Washington Apple	9 ²
<i>baby spinach, honey lavender vin, organic yellow beets, candied walnuts</i>	
Max's Caprese gf	9 ²
<i>fresh mozzarella, basil, tomato, pesto, balsamic reduction</i>	

STEAKS, CHOPS & SPECIALTIES FROM THE LAND

8 oz. "USDA PRIME" Baseball Cut Top Sirloin*	28 ²
<i>hickory rubbed, Yukon mash, smoked onion port demi~glace</i>	
12 oz. "USDA PRIME" New York Peppercorn Steak* gf	41 ²
<i>4 pepper crust, brandy demi~glace, herb roasted potato</i>	
12 oz. "USDA PRIME" New York Steak* gf	39 ²
<i>broiled, Yukon mash, maitre'd butter</i>	
14 oz. "USDA PRIME" Rib Eye Steak* gf	41 ²
<i>ancho chili rub, huckleberry herb butter, Yukon mash</i>	
10 oz. Center Cut Filet Mignon* gf	44 ²
<i>broiled, Yukon mash, maitre'd butter</i>	
Tenderloin of Beef Medallions "à la MAX" * gf	39 ²
<i>filet mignon medallions, Dijon~madeira demi, pan seared gorgonzola gnocchi</i>	
Veal à la Marsala & Wild Mushrooms*	29 ²
<i>sweet sauce viande, asparagus, pan seared gorgonzola gnocchi</i>	
New Zealand Lamb Chops* gf	38 ²
<i>rosemary-Dijon pepper rub, pomegranate mint jus, Yukon mash</i>	
Huckleberry Baby Back Pork Ribs	29 ²
<i>herb roasted potato, crisp taro root, balsamic tomato</i>	
Porterhouse Pork Chop w/ Fire Roasted Apples & Figs* gf	28 ²
<i>infused w/ "Lairds Applejack Brandy", whipped yukon golds, vegetables</i>	
Garlic Chicken	24 ²
<i>rosemary, caramelized pan reduction, Yukon mash</i>	
Three Cheese & Prosciutto Stuffed Chicken gf	26 ²
<i>provolone, gruyere, cambozola, wild rice & butternut pilaf, savory jus</i>	
ENTRÉE FEATURE ~ Roasted Ginger Duck gf	31 ²
<i>cherry-port reduction, wild rice & butternut pilaf, toasted almond</i>	

"TAKE IT TO THE MAX" ACCOMPANIMENTS

Crab Oscar on any Steak gf	12 ²
<i>Dungeness crab, sauce béarnaise, asparagus</i>	
Blue Style on any Steak	7 ²
<i>broiled gorgonzola, port demi sauce & frizzled onions</i>	
Creamed Spinach	8 ²
<i>bacon, onion, nutmeg, parmesan, toasted almonds</i>	
Sautéed Medley of Mushrooms gf	9 ²
<i>oyster, crimini, shimeji, shitake, w/ garlic, shallots & Madeira, herb butter</i>	
Alaskan King Crab Legs or Maine Cold Water Lobster Tail	MARKET PRICE
<i>8 oz. split legs / 9 oz. tail, oven roasted or broiled, drawn butter</i>	
Shrimp Skewer	7 ²
Steamed Asparagus	9 ²
<i>chipotle~ancho chile</i> <i>garlic lemon herb butter</i>	

FROM THE SEA & RIVER

"MAX" Sea Bass & Prawns Napoleon gf	35 ²
<i>braised arugula, Yukon gold mash, lemon velouté</i>	
Jumbo Coconut Prawns gf	32 ²
<i>wild gulf white prawns, Thai spiced coconut curry, steamed jasmine rice</i>	
Cioppino ~ w/ Kalamata Olive Toast	33 ²
<i>prawns, king crab, scallops, clams, mussels & aromatic tomato broth</i>	
Grilled Mahi Mahi	29 ²
<i>mango salsa, balsamic marinated tomato, sweet potato fry</i>	
Tokyo Spiced Rare Ahi Tuna*	29 ²
<i>seared rare, spice rub, yakisoba noodles, wasabi crème</i>	
"Mira Blues Pale Ale" Fish & Chips	17 ²
<i>pub brew style, malt vinegar, lemon chive tartar, poppy slaw</i>	
Grilled King Salmon w/ Huckleberries gf	33 ²
<i>huckleberry pernod glazed, steamed jasmine rice, vegetables</i>	
1 lb. Alaskan King Crab Legs or 9 oz. Maine Lobster Tail Dinner gf	MARKET PRICE
<i>lemon aioli, clarified butter, jasmine rice, vegetables</i>	
FISH FEATURE ~ Coriander-Apple Cider Crusted Seabass	33 ²
<i>"One Tree" spiced cider glazed, roasted sweet pumpkin nage, butternut-wild rice pilaf</i>	

*Can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
gf: gluten free, gfnb: gluten free no bread ~ While we offer gluten-free menu options, we are not a gluten-free kitchen.

SIGNATURE ENTRÉE SALADS

Idaho Trout with Cashew Crust	18 ⁹
<i>baby spinach, crimini mushroom, gorgonzola, maple vin</i>	
The Max Cobb with Herb Grilled Chicken gf	16 ⁹
<i>kalamata olive, gorgonzola, avocado, tomato, bacon, egg</i>	
Seared Rare Ahi on Asian Greens* gf	18 ⁹
<i>coriander, jicama, passion fruit vinaigrette</i>	
Dungeness Crab, Smoked Salmon & Shrimp Louie gf	34 ⁹
<i>asparagus, avocado, tomato, capers, egg, louie dressing</i>	
Hearts of Romaine Caesar gf	10 ⁹
<i>kalamata olive crostini, parmesan crisp, lemon garlic vin</i>	
<i>with grilled chicken or in-house smoked salmon</i>	
<i>with chipotle shrimp skewer or soy marinated beef brochette</i>	
	15 ⁸
	15 ⁸

Gluten free bread & pasta available \$1. Please ask your server for details.

MAX STYLE SANDWICHES

Max's "Rib Eye" Philly Steak	16 ⁹
<i>shaved rib steak, onion, peppers, provolone, julienne fries</i>	
St. Pat's Fresh Corned Beef Reuben	14 ⁹
<i>caraway-apple sauerkraut, swiss, 1000 island, julienne fries</i>	
"The Valley" Chicken Bacon Club	14 ⁹
<i>guacamole, swiss, cheddar, lettuce, tomato, mayo, julienne fries</i>	
Blackened Chicken & Provolone	14 ⁹
<i>lemon garlic aioli, red pepper coulis, julienne fries</i>	
Steak Open Faced on Toasted Baguette*	18 ⁹
<i>cooked to order, tomato provençal, boursin cheese, julienne fries</i>	
Roasted Portobello & Mozzarella on Ciabatta ♥	15 ⁹
<i>onions, peppers, roasted red pepper coulis, jicama-apple slaw</i>	
Dungeness Crab & Asparagus Melt	16 ⁹
<i>parmesan, artisan sourdough, red pepper coulis, julienne fries</i>	
Seared Rare Ahi Tuna Sandwich*	17 ⁹
<i>baby greens, ginger vin, wasabi aioli, sweet potato fries</i>	
Grilled Alaskan Cod Sandwich	16 ⁹
<i>lemon aioli, fig sambal, kecap manis, sweet potato fries</i>	

DESSERTS

Grand Marnier Crème Brûlée gf	7 ⁵
<i>crisp sugar crust, dragée orange peel</i>	
Peanut Butter Pie	8 ⁹
<i>creamy peanut mousse, Oreo crumble crust, nut brittle</i>	
Cheesecake & Huckleberry Glaze	9 ⁹
<i>Max's own New York style, shortbread crust, lemon zest</i>	
Washington Apple Galette à la Mode	9 ⁵
<i>served warm, tender pastry, cinnamon, caramel sauce</i>	
Chocolate, Chocolate, Chocolate Torte	8 ⁹
<i>bittersweet center, spiked chocolate whip, white chocolate, raspberry coulis</i>	
Cinnamon Fried Banana Sundae	9 ⁷
<i>crisp tortilla shell, vanilla ice cream, caramel & chocolate</i>	
Autumn Fruit Cobbler gf	9 ⁹
<i>apples, pears, cranberries, sweet spice, shortbread, vanilla bean ice cream</i>	
Artisan Ice Creams & Sorbets gf	7 ⁹
<i>your server will explain today's offerings</i>	
Bread Pudding	8 ⁹
<i>hot caramel & vanilla bean bourbon sauce</i>	

DESSERT FEATURE ~ Pumpkin Ginger Snap Cheesecake gf	9 ⁹
<i>spiced pumpkin seed brittle, fresh whip, ginger reduction, pumpkin spice</i>	
DESSERT MARTINI ~ Pecan Pie Martini	9 ⁹
<i>pecan whiskey, Bailey's, Rum Chata & splash of cream</i>	

SOFT BEVERAGES ~San Pellegrino Sparkling Mineral Water 1 ltr., Aqua Panna Mineral Water 1 ltr., Crater Lake Root Beer, Orange & Vanilla Cream Soda, Thick Milk Shake, Root Beer Float, Pepsi Fountain Drinks, Espresso, Cappuccino, Latte, Hot Chocolate, Italian Cream Sodas, Coffee, Tea or...

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.

On parties of eight or more a nineteen percent service charge will be added to your receipt. Split entrée plate charge \$2. Thank You.

**Can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

NOODLES, PASTA & GRAINS

Voodoo Pasta w/ Grilled Chicken 24 ⁹ w/ Jumbo Gulf Prawns	32 ⁹
<i>andouille sausage, Cajun cream, red bell peppers</i>	
Chicken Piccata on Fresh Linguine	23 ³
<i>dry vermouth, lemon, fresh thyme, capers, artichoke</i>	
Oh So Blu Chicken Fettuccine	24 ⁹
<i>gorgonzola, roasted peppers, leeks, shiitake & pine nuts</i>	
Clam Linguine	25 ⁷
<i>fresh Manila clams, fresh herbs, garlic, lemon & cream</i>	
Tofu & Portobello gf	19 ⁹
<i>vegan, spinach, light curry, tomato-fig sambal, jasmine rice</i>	

RISOTTO FEATURE ~ Butternut Squash & Toasted Hazelnut gf	19 ⁹
<i>fresh thyme, mushrooms, sundried tomato, cougar gold cheeses</i>	
Add Langostino Lobster 6 ⁹	Add Herb Grill Chicken 4 ⁹

TO THE MAX BURGERS*

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

"MAX" Burger	12 ⁹
<i>Tillamook cheddar, crisp bacon</i>	
"Spokane Indians" Championship Burger	13 ⁹
<i>Indian spice, pepper jack, caramel onion, shiitake, sweet chili</i>	
Gorgonzola Blue Burger	13 ⁹
<i>caramelized sweet onion, sautéed shrooms</i>	
"Spokane Fair" Burger	13 ⁹
<i>grilled jalapeño, horseradish cheddar, fried onions, chipotle aioli</i>	
BBQ Bison Burger	16 ⁹
<i>lean ground seasoned buffalo, smoked cheddar, frizzled onions</i>	

AUTUMN LIBATIONS

Tennessee Rose	8 ⁹
<i>Jack Daniels whiskey, crème de cassis, fresh squeezed lemon & grapefruit juice</i>	
Maple Bourbon Old Fashioned	9 ⁹
<i>premium bourbon, maple syrup, orange bitters</i>	

GLASS WINE POURS

BIN#	MAX HOUSE DRAFT WINE	GL	LTR
1	Silhouette , Merry Cellars Red Blend, Columbia Valley, WA	9 ⁰	48 ⁰

BIN#	WHITES, ROSE & BLUSH	GL	BTL
180	Sparkling Wine , Kenwood 187 ml split, Sonoma, CA	N/A	9 ⁰
192	Prosecco , Mionetto, 187ml, Italy	N/A	9 ⁵
181	Moscato Dolce , Mionetto, 187ml, Italy	N/A	9 ⁰
182	Moscato d'Asti , Saracco, Piedmont, Italy	9 ⁵	36 ⁰
183	Riesling , Anew Winery, Columbia Valley, WA	9 ⁵	36 ⁰
184	Huckleberry d'Latah , Latah Creek, Spokane, WA	9 ⁵	36 ⁰
185	Pinot Gris , Jones of Washington, Columbia Valley, WA	9 ⁵	36 ⁰
186	Chardonnay/Sauvignon Blanc , Arbor Crest, Max2	9 ⁵	36 ⁰
188	Sauvignon Blanc , Jules Taylor, Marlborough, NZ	10 ⁵	36 ⁰
189	Chardonnay , L'Ecole No. 41, Columbia Valley, WA	13 ⁵	52 ⁰
190	Chardonnay , Skyfall, Columbia Valley, WA Viogner	9 ⁰	34 ⁰
187	Viogner , Chris Daniel, Columbia Valley, WA	11 ⁵	44 ⁰

BIN#	RED VARIETALS & BLENDS	GL	BTL
280	Pinot Noir , Acrobat, Eugene, OR	12 ⁵	48 ⁰
282	Merlot , Milbrandt, Columbia Valley, WA	10 ⁵	40 ⁰
283	Rough Justice , Barrister, Columbia Valley, WA	15 ⁵	60 ⁰
286	Cabernet/Malbec , Disruption, Columbia Valley, WA	9 ⁵	36 ⁰
288	Malbec , Trapiche, Oak Cask, Mendoza, Argentina	9 ⁵	36 ⁰
290	Syrah , Bergevin Lane, She Devil, Columbia Valley, WA	11 ⁵	44 ⁰
292	Cabernet Sauvignon , Skyfall, Columbia Valley, WA	10 ⁵	40 ⁰
293	Cuvée , Basel Cellars, Max2, Columbia Valley, WA	10 ⁵	40 ⁰
291	Petite Sirah/Syrah , Chris Daniel, Columbia Valley, WA	11 ⁵	44 ⁰

FIRST WEDNESDAY

Join us on the first Wednesday of every month. We Welcome a local artist and regional winery for a reception featuring conversations with the artist, tastings from the winery and complimentary hors d' oeuvres.

First Wednesday wines are then featured on your table tent through the Month.