

MAX

at mirabeau
RESTAURANT • LOUNGE

STARTERS

Hummus & Chili Grilled Pita gfnb	10 ²
<i>tahini~chickpea paste, marinated red peppers, roasted garlic</i>	
Red Shrimp & Mango Ceviche	12 ²
<i>avocado, lime juice, cilantro, fried carrot & parsnip curls</i>	
Steamed Edamame* gf	9 ²
<i>flash seared, sake, chile arbol</i>	
Steamed Manila Clams gfnb	19 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	16 ²
<i>Dungeness crab, parmesan, sweet chili pita</i>	
Sweet Cumin Crusted Calamari	15 ²
<i>cilantro, jalapeños, chipotle garlic aioli</i>	
Ahi Tuna Seared Rare* gf	18 ²
<i>Indian spice, wasabi soy aioli, ponzu glaze</i>	
Dungeness Crab Cakes	19 ²
<i>sesame seed crust, aromatic basil, sweet chili mayonnaise</i>	
Smoked Salmon & Ricotta Won Tons	11 ²
<i>roasted squash, shiitake, ginger plum sauce, kecap manis, mango salsa</i>	
Mediterranean Sea Scallop gf	16 ²
<i>oregano, tomato, capers, feta, lemon zest, garlic butter</i>	
Coconut Chicken Satay	12 ²
<i>spicy Thai peanut sauce, sesame spinach, saifun basket</i>	
Butternut & Wild Mushroom Arancini	11 ²
<i>arborio rice balls, aged parm, roasted red pepper, pine nuts</i>	
Max's Satay Trio	19 ²
<i>beef teriyaki, coconut chicken & chipotle~ancho prawn</i>	
Flat Top Sliders*	13 ²
<i>boursin cheese, garlic aioli, roasted red pepper coulis</i>	
Beef Tenderloin Tips gf	18 ²
<i>tender beef sauté, mango, lychee nut, toasted sesame</i>	
Walnut Crusted Brie Cheese	13 ²
<i>imported brie, crispy crust, garlic herb cranberry gastrique</i>	
Mediterranean Wine Sampler Plate gfnb	22 ²
<i>sampling of varied dips, artisan cheeses, cured meats, & breads</i>	
STARTER FEATURE ~ Mussels Chardonnay w/ Grilled French Baquette	18 ²
<i>garlic, shallots, arugula, roasted tomato, cream, saffron oil</i>	

SOUPS & SALADS

SOUP O'DAY ~ Chef's Daily Whim	CUP 6 ²
<i>your server will explain today's creation</i>	
Classic New England Clam Chowder	CUP 7 ²
<i>cream style, fresh thyme, sherry</i>	
Roasty Toasty Butternut Squash Soup	9 ²
<i>crème fraîche, spiced pecans, crisp taro root</i>	
French Onion Soup	10 ²
<i>sweet red & white onion, leeks, sherry, crostini, Gruyère</i>	
"MAX" Greek Salad w/ sherry vinaigrette gf	9 ²
<i>romaine, cucumber, red onion, Kalamata olives, artichoke, tomato, feta</i>	
Iceberg Wedge	11 ²
<i>smokey garlic blue, ripe tomato, green onion, bacon</i>	
Spinach & Gorgonzola Salad with Hot Bacon Vin	11 ²
<i>frizzled onions, candied pecans, egg, shitake, balsamic, red peppers</i>	
Hearts of Romaine Caesar gfnb	10 ²
<i>kalamata olive crostini, parmesan tuile, lemon garlic vin</i>	
Cougar Gold & Washington Apple	11 ²
<i>baby spinach, honey lavender vin, organic yellow beets, candied walnuts</i>	
Max's Caprese gf	10 ²
<i>fresh mozzarella, basil, tomato, pesto, balsamic reduction</i>	

STEAKS, CHOPS & SPECIALTIES FROM THE LAND

Mojo Verde Spanish Steak* gf	32 ²
<i>patatas bravas w/ chorizo, escalivada vegetables, mojo roja</i>	
12 oz. "USDA PRIME" New York Peppercorn Steak* gf	44 ²
<i>4 pepper crust, brandy demi-glace, herb roasted potato</i>	
12 oz. "USDA PRIME" New York Steak* gf	42 ²
<i>broiled, Yukon mash, maitre'd butter</i>	
14 oz. "USDA PRIME" Rib Eye Steak* gf	44 ²
<i>ancho chili rub, huckleberry herb butter, Yukon mash</i>	
10 oz. Center Cut Filet Mignon* gf	47 ²
<i>broiled, Yukon mash, maitre'd butter</i>	
Tenderloin of Beef Medallions "à la MAX" *	42 ²
<i>filet mignon medallions, Dijon~madeira demi, pan seared gorgonzola gnocchi</i>	
Veal à la Marsala & Wild Mushrooms*	33 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	31 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>	
Roasted Ginger Duck gf	31 ²
<i>cherry-port reduction, wild rice & butternut pilaf, toasted almond</i>	
Three Cheese & Prosciutto Stuffed Chicken	28 ²
<i>provolone, gruyere, cambozola, wild rice & butternut pilaf, savory jus</i>	
ENTRÉE FEATURE ~ Bison Meatloaf w/ Smoked Tomato Jam	31 ²
<i>wild mushroom~madeira demi, Yukon gold mash, roasted buttered carrots</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>	
Creamy Lobster "Maccheroni"	10 ²
<i>langostino, Cougar gold cheese, white truffle herb gratin</i>	
Sautéed Medley of Mushrooms gf	9 ²
<i>oyster, crimini, shimeji, shiitake, 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>	
Jumbo Scampi Gulf Prawns 11 ²	9 ²
Steamed Asparagus	9 ²
<i>three wild U-15 size garlic lemon herb butter</i>	

FROM THE SEA & RIVER

"MAX" Sea Bass & Prawns Napoleon gf	36 ²
<i>braised arugula, Yukon gold mash, lemon velouté</i>	
Wild Jumbo Gulf Prawns	32 ²
<i>wild jumbo prawns, coconut curry, 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*	32 ²
<i>seared rare, spice rub, yakisoba noodles, wasabi crème</i>	
"Mira Blues Pale Ale" Fish & Chips	20 ²
<i>three generous fillets, lemon chive tartar, poppy slaw</i>	
Grilled King Salmon w/ Huckleberries gf	34 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>	
SEAFOOD FEATURE ~ Seared Sea Scallops & Wild Mushroom Gratiné	33 ²
<i>cougar gold laced, aged parmesan, wild rice & butternut 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	20 ⁹
<i>baby spinach, crimini mushroom, gorgonzola, maple vin</i>	
The Max Cobb with Herb Grilled Chicken gf	20 ⁹
<i>kalamata olive, gorgonzola, avocado, tomato, bacon, egg</i>	
Seared Rare Ahi on Asian Greens* gf	21 ⁹
<i>coriander, jicama, passion fruit vinaigrette</i>	
Dungeness Crab, Smoked Salmon & Prawn Louie gf	34 ⁹
<i>asparagus, avocado, tomato, capers, egg, louie dressing</i>	
Hearts of Romaine Caesar gf	11 ⁹
<i>kalamata olive crostini, parmesan crisp, lemon garlic vin</i>	
<i>w/ in-house smoked salmon, blackened or herb chicken.....add</i>	5 ⁹
<i>with fillet of King salmon.....add</i>	16 ⁹

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

MAX STYLE SANDWICHES

Max's "Prime Rib" Philly Steak	17 ⁹
<i>shaved prime rib, onion, peppers, provolone, julienne fries</i>	
St. Pat's Fresh Corned Beef Reuben	15 ⁹
<i>caraway-apple sauerkraut, swiss, 1000 island, julienne fries</i>	
"The Valley" Chicken Bacon Club	15 ⁹
<i>guacamole, swiss, cheddar, lettuce, tomato, mayo, julienne fries</i>	
Blackened Chicken & Provolone	15 ⁹
<i>lemon garlic aioli, red pepper coulis, julienne fries</i>	
Steak Open Faced on Toasted Baguette*	19 ⁹
<i>cooked to order, tomato provençal, boursin cheese, julienne fries</i>	
Roasted Portobello & Mozzarella on Ciabatta ♥	16 ⁹
<i>onions, peppers, roasted red pepper coulis, poppy slaw</i>	
Dungeness Crab & Asparagus Melt	17 ⁹
<i>parmesan, artisan sourdough, red pepper coulis, julienne fries</i>	
Seared Rare Ahi Tuna Sandwich*	18 ⁹
<i>baby greens, ginger vin, wasabi aioli, sweet potato fries</i>	
Grilled Alaskan Cod Sandwich	17 ⁹
<i>lemon aioli, fig sambal, kecap manis, sweet potato fries</i>	

DESSERTS

Grand Marnier Crème Brûlée gf	8 ⁹
<i>crisp sugar crust, dragée orange peel</i>	
Peanut Butter Pie	10 ⁹
<i>creamy peanut mousse, Oreo crumble crust, nut brittle</i>	
Cheesecake & Huckleberry Glaze	11 ⁹
<i>Max's own New York style, shortbread crust, lemon zest</i>	
Washington Apple Galette à la Mode	10 ⁹
<i>served warm, tender pastry, cinnamon, caramel sauce</i>	
Chocolate, Chocolate, Chocolate Torte	9 ⁹
<i>bittersweet center, spiked chocolate whip, white chocolate, raspberry coulis</i>	
Cinnamon Fried Banana Sundae	10 ⁹
<i>crisp tortilla shell, vanilla ice cream, caramel & chocolate</i>	
Artisan Ice Creams & Sorbets gf	7 ⁹
<i>your server will explain today's offerings</i>	
"Max" Bread Pudding	8 ⁹
<i>house made caramel, warm vanilla bean bourbon sauce</i>	

DESSERT FEATURES

Pots de Crème w/ Dark Chocolate & Espresso	9 ⁹
<i>almond cappuccino foam, dragée orange peel</i>	
Bananas Foster Cheesecake	9 ⁹
<i>caramelized banana spiced rum sauce, nutmeg whip</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, Coca-Cola 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 25⁹ w/ Jumbo Gulf Prawns	34 ⁹
<i>andouille sausage, Cajun cream, red bell peppers</i>	
Chicken Piccata on Fresh Linguine	25 ⁹
<i>dry vermouth, lemon, fresh thyme, capers, artichoke</i>	
Oh So Blu Chicken Fettuccine	26 ⁹
<i>gorgonzola, roasted peppers, leeks, shiitake & pine nuts</i>	
Clam Linguine	27 ⁹
<i>fresh Manila clams, fresh herbs, garlic, lemon & cream</i>	
Butternut & Wild Mushroom Ravioli	24 ⁹
<i>house made, aged parmesan, cream, fresh thyme, toasted pine nuts</i>	
Creamy Lobster "Maccheroni"	28 ⁹
<i>langostino, Cougar gold cheese, white truffle herb gratin</i>	

<u>RISOTTO FEATURE</u> ~ Butternut Squash & Toasted Hazelnut gf	21 ⁹
<i>fresh thyme, mushrooms, sundried tomato, cougar gold cheeses</i>	
Add Langostino Lobster	7 ⁹
Add Herb Grill Chicken	5 ⁹

TO THE MAX BURGERS*

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

"Spokane Indians" Championship Burger	16 ⁹
<i>Indian spice, pepper jack, caramel onion, shiitake, sweet chili</i>	
"MAX" Burger	15 ⁹
<i>Tillamook cheddar, crisp bacon</i>	
Gorgonzola Blue Burger	16 ⁹
<i>caramelized sweet onion, sautéed shrooms</i>	
BBQ Bison Burger	18 ⁹
<i>lean ground seasoned buffalo, smoked cheddar, frizzled onions</i>	

WINTER DRINK FEATURES

Butterscotch White Russian	9 ⁹
<i>butterscotch infused Pinnacle vodka, Kahlua & cream</i>	
Huckleberry Moscow Mule	9 ⁹
<i>Warrior huckleberry vodka, fresh squeezed lime juice, ginger beer, puree</i>	

GLASS WINE POURS

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

<u>BIN#</u>	<u>WHITES, ROSE & BLUSH</u>	<u>GL</u>	<u>BTL</u>
180	Sparkling Wine , Kenwood 187 ml split, Sonoma, CA	N/A	9 ⁰
192	Prosecco , Mionetto, 187ml, Italy	N/A	9 ⁵
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	40 ⁰
188	Sauvignon Blanc , Jules Taylor, Marlborough, NZ	10 ⁵	40 ⁰
189	Chardonnay , L'Ecole No. 41, Columbia Valley, WA	13 ⁵	52 ⁰
190	Chardonnay , Skyfall, Columbia Valley, WA	9 ⁰	34 ⁰

<u>MAX'S OWN HOUSE WINE</u>			
186	Chardonnay/Sauvignon Blanc , Arbor Crest, Max2, WA	9 ⁰	34 ⁰
293	Cuvée , Basel Cellars, Max2, Columbia Valley, WA	9 ⁵	36 ⁰

<u>BIN#</u>	<u>RED VARIETALS & BLENDS</u>	<u>GL</u>	<u>BTL</u>
280	Pinot Noir , Browne Heritage, Willamette, 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
414	Sangiovese , Five Star, Walla Walla Valley, WA	14 ⁹	58 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.