

MAX

at mirabeau
RESTAURANT • LOUNGE

SOUPS & SALADS

Add grilled chicken \$5⁹ or prawns \$11⁹ to any starter salad.

SOUP O'DAY ~ Chef's Daily Whim	CUP 6 ⁹
<i>your server will explain today's creation</i>	
Classic New England Clam Chowder	BOWL 8 ⁹
<i>cream style, fresh thyme, sherry</i>	CUP 7 ⁹
French Onion Soup gfnb	BOWL 9 ⁹
<i>red & white onion, leeks, sherry, crostini, Gruyère</i>	10 ⁹
Roasty Toasty Butternut Squash Soup	9 ⁹
<i>crème fraîche, spiced pecans, crisp taro root</i>	
"MAX" Greek Salad w/ sherry vinaigrette gf	9 ⁹
<i>romaine, cucumber, red onion, Kalamata olives, artichoke, tomato, feta</i>	
Hearts of Romaine Caesar gfnb	10 ⁹
<i>kalamata olive crostini, parmesan crisp, lemon garlic vin</i>	
Cougar Gold & Washington Apple gf	11 ⁹
<i>baby spinach, honey lavender vin, yellow beets, candied walnuts</i>	
Max's Caprese ♥ gf	10 ⁹
<i>fresh mozzarella, basil, tomato, pesto, balsamic reduction</i>	
Spinach & Gorgonzola Salad w/ Hot Bacon Vin	11 ⁹
<i>frizzled onion, candied pecans, egg, shiitake, balsamic</i>	
SOUP O'DAY & SALAD ~ Chef's Daily Whim	12 ⁹
<i>your choice of poppy slaw, house or caesar salad</i>	
<i>with spinach & gorgonzola salad</i>	15 ⁹
<i>with cougar gold & Washington apple</i>	15 ⁹

TAKE IT TO THE MAX 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>	
Thai Chicken & Papaya Salad ♥	17 ⁹
<i>cilantro, lime, green papaya, ginger peanut vinaigrette</i>	
Seared Rare Ahi on Asian Greens ♥ * gf	21 ⁹
<i>coriander, passion fruit vinaigrette, sesame sail</i>	
Steak & Spinach Salad w/ Gorgonzola & Hot Bacon Vin*	20 ⁹
<i>cooked to order, frizzled onions, candied pecans, egg, shiitake, balsamic</i>	
Dungeness Crab, Smoked Salmon & Prawn Louie gf	29 ⁹
<i>asparagus, avocado, tomato, capers, egg, louie dressing</i>	
Iceberg Wedge	11 ⁹
<i>smokey garlic blue, ripe tomato, green onion, bacon</i>	
Hearts of Romaine Caesar gfnb	12 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>w/ fillet of King salmon.....add</i>	16 ⁹

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

Gluten free bread available \$1. Please ask your server for details. ~ Split entrée plate charge \$2

WRAPS & DILLAS

BLT Wrap	14 ⁹
<i>crisp ½ lb. of bacon, mayonnaise, tomato, poppy slaw</i>	
Chicken Caesar Wrap	16 ⁹
<i>grilled or blackened, parmesan, romaine, poppy slaw</i>	
Thai Peanut Chicken Wrap	16 ⁹
<i>grilled chicken, Thai noodles, cilantro, lime, poppy slaw</i>	
Caprese Wrap ♥	13 ⁹
<i>fresh mozzarella, basil, tomato, balsamic, poppy slaw</i>	
Veggie Quesadilla ♥	12 ⁹
<i>artichokes, spinach, pine nuts & goat cheese</i>	
Chicken Quesadilla	14 ⁹
<i>seasoned chicken, green onion, jalapeño, olive, cheddar</i>	
Almond Chicken Salad Wrap ♥	14 ⁹
<i>lettuce, tomato, golden raisins, celery, poppy slaw</i>	

CLASSIC SANDWICH COMBINATIONS

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

Gluten free bread available \$1.

½ Lb. BLT on Toasted Sourdough	14 ⁹
<i>Daily's honey cured bacon, red leaf lettuce, tomato, mayonnaise</i>	
Albacore Tuna Salad on Whole Wheat	11 ⁹
<i>lettuce, tomato, onion, celery, sweet relish, cream cheese</i>	
Chicken Salad on Whole Wheat	12 ⁹
<i>lettuce, tomato, onion, celery, golden raisin, almonds</i>	
Peppered Turkey & Cheddar on Whole Wheat	13 ⁹
<i>lettuce, tomato, onion, mayo, sliced pickles</i>	
"The Valley" Chicken Club	15 ⁹
<i>crisp bacon, guacamole, swiss, cheddar, lettuce, tomato, mayo</i>	
Max's Triple Decker Grilled Cheese on Sourdough gfnb	11 ⁹
<i>swiss, cheddar, boursin, tomato, basil</i>	
<i>with Daily's honey cured bacon..... add</i>	2 ⁹
SANDWICH FEATURE ~ Chef's Whim	AQ
<i>your server will explain today's creation</i>	
<i>with butternut squash, French onion or clam chowder add</i>	2 ⁹
<i>with caesar add</i>	1 ⁹
<i>with cougar gold & Washington apple add</i>	2 ⁹

MAX STYLE SANDWICHES

Roasted Portobello & Mozzarella on Ciabatta ♥	16 ⁹
<i>onions, peppers, roasted red pepper coulis, poppy slaw</i>	
Blackened Chicken & Provolone	15 ⁹
<i>lemon garlic aioli, red pepper coulis, julienne fries</i>	
Tuscan Chicken	15 ⁹
<i>roasted red peppers, marinated artichokes, provolone, julienne fries</i>	
St. Pat's Fresh Corned Beef Reuben	15 ⁹
<i>caraway-apple sauerkraut, swiss, 1000 island, julienne fries</i>	
"Prime Rib" French Dip w/Horseradish White Cheddar	16 ⁹
<i>pickled horseradish, lemon garlic aioli, au jus, julienne fries</i>	
Max's "Prime Rib" Philly Steak	17 ⁹
<i>shaved rib steak, onion, peppers, provolone, julienne fries</i>	
Steak Open Faced on Toasted Baguette	19 ⁹
<i>cooked to order, tomato provençal, boursin cheese, fries</i>	
Chipotle~Baja Fish Wrap	16 ⁹
<i>beer battered, napa cabbage, pico de gallo, 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>	

MAX FRESH CRAFTED LEMONADES

Passion Fruit Lemonade	4 ⁹
<i>fresh squeezed lemonade, passion fruit nectar</i>	
Lavender Lemonade	4 ⁹
<i>Max made - lemons, simple syrup, lavender flowers</i>	
Prickly Pear Lemonade	4 ⁹
<i>fresh squeezed lemonade,, lemon lime soda, prickly pear nectar</i>	
Strawberry Basil lemonade	4 ⁹
<i>fresh squeezed lemonade, strawberry puree, basil</i>	
Ginger Lime Lemonade	4 ⁹
<i>fresh squeezed lemonade, lime juice, lemon lime soda, ginger simple syrup</i>	
Black Cherry Limeade	4 ⁹
<i>lemon lime soda, fresh squeezed lime juice, black cherry juice</i>	
Huckleberry Lemonade	4 ⁹
<i>fresh squeezed lemonade, Huckleberry puree</i>	

gf: gluten free, gfnb: gluten free no bread

While we offer gluten-free menu options, we are not a gluten-free kitchen.

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

SMALL PLATES

Hummus & Chili Grilled Pita gfnb	10 ⁹	Hot Crab & Artichoke Dip	16 ⁹
<i>tahini~chickpea paste, marinated red peppers, roasted garlic</i>		<i>Dungeness crab, parmesan, sweet chili pita chips</i>	
Steamed Edamame ♥ gf	9 ⁹	Ahi Tuna Seared Rare ♥* gf	18 ⁹
<i>flash seared, sake, sea salt, chile arbol</i>		<i>Indian spice, wasabe soy aioli, ponzu glaze</i>	
Max's Satay Trio	19 ⁹	Smoked Salmon & Ricotta Won Tons	11 ⁹
<i>beef teriyaki, coconut chicken & chipotle~ancho prawn</i>		<i>roasted squash, shiitake, ginger plum sauce, kecap manis</i>	
Red Shrimp & Mango Ceviche	12 ⁹	Mediterranean Wine Sampler Plate gfnb	22 ⁹
<i>avocado, lime juice, cilantro, fried carrot & parsnip curls</i>		<i>sampling of varied dips, artisan cheeses, cured meats, & breads</i>	
Coconut Chicken Satay	12 ⁹	Butternut & Wild Mushroom Arancini	11 ⁹
<i>spicy Thai peanut sauce, sesame spinach, sai-fun basket</i>		<i>arborio rice balls, aged parm, roasted red pepper, pine nuts</i>	

TASTE OF THE FAR EAST

Chicken Yakisoba Stir Fry 🌶️	17 ⁹	Grilled Mahi Mahi	29 ⁹
<i>asian vegetables, wheat noodles, teriyaki sauce</i>		<i>mango salsa, balsamic marinated tomato, sweet potato fry</i>	
Green Curry Chicken with Jasmine Rice 🌶️ gf	17 ⁹	Thai Basil Crab Cakes	24 ⁹
<i>bamboo shoot, straw mushrooms, lychee, coconut milk</i>		<i>jasmine rice, sesame seed, spinach, sweet chili mayo</i>	
Orange Sesame Chicken 🌶️	17 ⁹	1 lb. Steamed Manila Clams gfnb	18 ⁹
<i>sai-fun nest, jasmine rice, sweet-orange chili sauce</i>		<i>lemongrass, kaffir lime leaf, sweet basil, garlic, white wine</i>	
Butternut & Wild Mushroom Ravioli	19 ⁹	Gulf Prawns Curry with Jasmine Rice gf	25 ⁹
<i>house made, aged parmesan, cream, fresh thyme, toasted pine nuts</i>		<i>apples, raisins, bamboo, straw mushrooms, basil, coconut</i>	

PASTA, GRAINS, SEAFOOD, STEAKS & CHOPS

Fettuccine Alfredo	14 ⁹	"Mira Blues Pale Ale" Fish & Chips	17 ⁹
<i>garlic, fresh cream, parmesan, w/ grilled chicken add \$5²</i>		<i>pub brew style, malt vinegar, lemon chive tartar</i>	
Voodoo Pasta	19 ⁹	Grilled King Salmon w/ Huckleberries gf	26 ⁹
<i>Andouille sausage, grilled chicken, Cajun spiced cream</i>		<i>huckleberry pernod glazed, steamed jasmine rice, vegetables</i>	
Oh So Blu Chicken Fettuccine	19 ⁹	Alaskan Cod Provençal with Herb Tomato Ragout gf	18 ⁹
<i>gorgonzola, roasted peppers, leeks, shiitake & pine nuts</i>		<i>roasted potato, boursin cheese, seasonal vegetable</i>	
Chicken Piccata on Fresh Linguine	19 ⁹	Huckleberry Baby Back Pork Ribs	21 ⁹
<i>dry vermouth, lemon, fresh thyme, capers, artichoke</i>		<i>slow roasted, rosemary potato, balsamic tomato, taro root</i>	
Chicken Parmesan	18 ⁹	8 oz. "USDA Prime" Baseball Cut Top Sirloin*	26 ⁹
<i>breaded with pomodoro & lemon linguine</i>		<i>hickory rubbed, roasted potato, smoked onion port demi~glace</i>	
Clam Linguine gfnb	23 ⁹	LUNCHEON FEATURE ~ Chef's Whim AQ <i>your server will explain today's creation</i>	
<i>fresh Manila clams, fresh herbs, garlic, lemon & cream</i>		<i>Gluten free pasta available \$1. Please ask your server for details. Split entrée plate charge \$2</i>	

RISOTTO FEATURE ~ Butternut Squash & Toasted Hazelnut gf 21⁹ <i>fresh thyme, mushrooms, sundried tomato, cougar gold cheeses</i> Add Langostino Lobster 7 ⁹ Add Herb Grill Chicken 5 ⁹	
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BEVERAGES

San Pellegrino Sparkling Mineral Water 1 ltr.	6 ⁵
Aqua Panna Mineral Water 1 ltr.	6 ²
Crater Lake Root Beer <i>with cane sugar</i>	3 ⁹
Crater Lake Vanilla Cream <i>with cane sugar</i>	3 ⁹
Crater Lake Orange Soda <i>with cane sugar</i>	3 ⁹
Assorted Fruit Juices	3 ⁹
Milk Shake	4 ⁹
Root Beer Float	4 ⁹
Coca-Cola Fountain Drinks	3 ²
Caffé D'arte Coffee ®	3 ⁵
Cappuccino	3 ⁹
Latte	3 ⁹
Hot Chocolate	3 ⁵
Assorted Hot Teas & Fresh Brewed Iced Tea	3 ²
Milk	3 ⁵

CERTIFIED ANGUS BEEF BURGERS*

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

"MAX" Burger	15 ⁹
<i>Tillamook cheddar, crisp Daily's honey cured bacon</i>	
BBQ Bison Burger	18 ⁹
<i>lean ground seasoned buffalo, smoked cheddar, frizzled onions</i>	
"Spokane Indians" Championship Burger	16 ⁹
<i>Indian spice, pepper jack, caramel onion, shitake, sweet chili</i>	
Gorgonzola Blue Burger	16 ⁹
<i>caramelized sweet onion, sautéed shrooms</i>	
"Spokane Fair" Burger	16 ⁹
<i>grilled jalapeño, horseradish cheddar, fried onions, chipotle aioli</i>	
Polynesian Pineapple Burger	16 ⁹
<i>ginger, soy, shitake, leeks, wasabe aioli & sweet potato fries</i>	

GLOSSARY TERMS

Lychee: Chinese fruit	Yakisoba: Japanese wheat noodle	Ponzu: Japanese dipping sauce	Voodoo: Louisiana magic
Sambal: Indonesian condiment	Shitake: Japanese mushroom	Jicama: crisp root vegetable	Napa: type of cabbage
Aioli: garlic mayonnaise	Taro Root: tropical tuber	Tahini: sesame seed paste	Pepitas: pumpkin seeds
Satay: skewered & grilled	Baseball Cut: baseball shaped	🌶️: somewhat spicy!	♥: heart friendly

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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.

*For parties of eight or more a nineteen percent gratuity will be added to your receipt, Thank you.
 Before placing your order, please inform your server if a person in your party has a food allergy.*

