

APPETIZERS

ESCARGOT MACULLEN'S

A Lewiston tradition since 1980. Oozing with garlic and served with fresh baked bread. 11.95

CICHETTI SAMPLER

Thin sliced roast beef, chicken breast and pork tenderloin with sauces and crostini. 10.95

FRIED RAVIOLIS

Lightly breaded 5-cheese jumbo raviolis with marinara for dipping. 8.95

GIANT CHILLED PRAWNS

Chilled South Pacific prawns served with a refreshing mango cocktail sauce. 12.95

STEAMER CLAMS

Baby clams sautéed in garlic, white wine and herbs. 9.95

PORTABELLA STICKS

Coated in seasoned bread crumbs and quickly fried. Served with a sweet Asian chili marmalade. 7.95

SASHIMI SAMPLER

Yellow fin tuna served sashimi style. Ideal for sharing! 13.95

CALAMARI

Lightly breaded and quickly fried. Served with herbed garlic aioli. 8.95

SHRIMP CARGOT

Shrimp. Garlic butter. Mushrooms. 9.95

NUTTY GOAT CHEESE

Almond crusted Feta cheese, sautéed in garlic and shallots. Served over mesclun greens with crostini toast. 7.95

MUSSELS

Sautéed Canadian rope-grown mussels. 9.95

3 G'S PIE

Red grapes, gorgonzola and gouda cheese top a thin pizza crust. Great for sharing! 8.95

NEW CRAB FRITTERS

Blue swimming crab and sushi rice. Served with secret sushi sauce. 9.95

SOUPS

JAMBALAYA

Spicy and full of Black Forest ham and Andoville sausage. With rice and pan seared shrimp. 9.95

SALMON BISQUE

Rich, hearty and full of flavor. 4.50 Bowl 8.95

FRENCH ONION

Oven baked with Provolone cheese and crostini toast. 4.00/7.50

ENTRÉE SALADS

CHICAGO CAESAR

Tender beef in browned butter, onion, mushrooms, tomatoes and myzithra cheese. Served on a Macullen's Caesar salad. Lunch or dinner size. 9.95/11.95

BUFFALO CHICKEN SALAD

Buffalo-style chicken over a bed of greens with carrots, celery, shredded cheese and blue cheese crumbles. Lunch or dinner size. 8.95/10.95

FRESH SPINACH SALAD

Baby spinach, pepper jack cheese, crumbled bacon, eggs and nuts. With warm raspberry poppy seed vinaigrette. Lunch or dinner size. 8.95/10.95

CRISPY CHICKEN SALAD

Crisp chicken over greens with egg, cheese, bacon, diced tomatoes, and green onion. Lunch or dinner size. 8.95/10.95



MACULLEN'S

STEAK, SEAFOOD & SPIRIT HOUSE

STEAKS



Macullen's is proud to be the ONLY area restaurant officially licensed to serve Certified Angus Beef. Only the top 8% of ALL Angus beef qualify for the Certification. Try it tonight to see what you've been missing!

SEASONED STEAK BITES

Certified Angus Beef in our version of the Lewis-Clark Valley original. 15.95

CENTER-CUT TOP SIRLOIN

Affectionately referred to as the baseball. Thick and juicy, medium-well and above will be butter-fried before grilling. 19.95

BERMUDA FLAT IRON

Served sashimi style over a bed of sautéed red onions, black olives and mushrooms with a touch of pepper jack cheese. Mouthwatering good! 19.95

CHICKEN FRIED STEAK

A giant (and we mean giant!) Fort Worth-style chicken fried steak resting in a bed of country gravy. A half-order for the weak-at-heart! 12.95 Full order 14.95

URFA RUBBED BISTRO TENDER

Rubbed with Urfa red pepper from Southern Turkey and fresh ground coffee from Troy, Idaho. Served on a bed of bleu cheese vinaigrette. 19.95

FILET MIGNON

We are proud to feature a Certified Angus Beef Filet mignon. A bit more than other cuts but worth every penny! 32.95

MACULLEN'S CLASSICS

PORTERHOUSE

The King of Steaks! Locally grown by Jim Moss from Northwest Specialty Meats and dry-aged 28 days. Its time to be a Locavore! 35.95

SIGNATURE SPIRIT HOUSE BURGER

1/2 lb. ground chuck from local grower Jim Moss in Anatone, WA. With maple glazed bacon, caramelized onions, Boursin cheese and fresh cut fries. 12.95

CHICKEN PARMIGIANO

Parmesan crusted chicken breast topped with our marinara and baked in the oven. Served with spaghetti and Chef's vegetables. 14.95

MOUThWATERING MEATLOAF

Ground chuck, ground pork and ground veal loaded with herbs and spices then served in a bed of cabernet peppercorn demi glace. 17.95

DENVER STRIP

A Denver strip steak grilled and served with green peppercorn crème sauce, fresh cut fries and Chef's vegetable. 12.95

GREEK CHICKEN

Char-broiled chicken breast with sautéed spinach, mushrooms, onions and tomatoes then topped with myzithra and Feta cheese. 15.95

SUPER SURFER CLAMS

Giant sea clam strips seasoned and quickly fried. With fresh cut fries and Chef's vegetable. 12.95

IRISH RACK OF LAMB

Simply seasoned with sea salt and cracked black pepper then grilled on our char-broiler. Served with a drizzle of Bushmill's Irish whiskey demi-glace 23.95

SEAFOOD

PACIFIC RIM TUNA

Sushi-grade Ahi, sesame seed crusted, quickly seared and served RARE. Accompanied with wasabi, it may be Lewiston but this is one of our most popular dishes! 19.95

HERB CRUSTED SALMON

A fresh salmon filet crusted with herbs, seared and finished in the oven. A lemon caper beurre blanc sauce completes the dish. 16.95

SHRIMP SCAMPI

Giant tail-on South Pacific shrimp sautéed in olive oil, garlic, mushrooms, scallions and white wine. 17.95

ROQUEFORT TOMATO SALMON BAKE

A salmon filet with tomato slices and cornmeal then drizzled with Roquefort sauce. 17.95

ALASKAN KING CRAB LEGS

Alaskan King crab steamed and served with drawn butter. You won't find them this size anywhere else in town! Market Price

COCONUT SHRIMP

Tempura battered tail on shrimp sprinkled with toasted coconut shavings and served with a sweet Asian chili sauce. 18.95

BATTERED COD

A beer battered cod filet, Macullen's fresh cut French fries and Chef's vegetable. 12.95

SHRIMP & SEEDS

Shrimp and garden veggies over sticky rice in a savory stir-fry, finished with pickled ginger, cashews and sesame seeds. 18.95

PANKO CRUSTED HALIBUT

Halibut filet crusted with Japanese bread crumbs, Parmesan, lemon zest and special spices then topped with compound butter. 23.95

PASTA & PIES

CHICKEN ALFREDO

The BEST Alfredo anywhere! This dish should be illegal it's so good. Chunks of chicken breast, mushrooms and Alfredo sauce tossed with fettuccine. 14.95

SPAGHETTI & MEATBALLS

Macullen's hand made meatballs simmered in our simple marinara then tossed with spaghetti. Add 1.00 for Bolognese sauce. 12.95

PASTITSIO CHICAGO

Tender beef tips sautéed in browned butter linguini with spinach, mushrooms, onion, tomato and myzithra cheese. 16.95

JUMBO CHEESE RAVIOLI

A few of our jumbo 5-cheese raviolis topped with Alfredo, marinara or bolognese. 11.99

PESTO TUXEDO

Diced chicken breast, red peppers, mushrooms, black olives and pine nuts tossed with bow tie pasta and fresh pesto. Topped with crumbled Feta cheese. 15.50

PIZZA MARGHERITA

Fresh mozzarella, Roma tomatoes and basil chiffonade over pesto, red sauce or olive oil on a hand-tossed crust. 10.95

JAMBA PASTA

Jambalaya and rich Alfredo combined with sautéed shrimp then tossed with fettuccine noodles. 16.25

Macullen's uses 0g trans fat cooking oils. \$2 plate charge for split items. Prices subject to change without notice. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness. We can not guarantee that our dishes will be 100% allergen free. Please inform your server of any food allergies prior to placing an order. We customarily add 17% voluntary gratuity to parties of 8 or more.