



FEATURED DINNER MENU

GENERAL MANAGER: TIM DENNISTON

EXECUTIVE CHEF: BARRY MATTHEWS

WINES BY THE GLASS

WHITE

White Zinfandel, Beringer, CA	4.75
Pinot Grigio, Cycles Gladiator, CA	6.50
Huckleberry Riesling, Latah Creek, WA	6.50
Sauvignon Blanc, Guenoc, Lake County, CA	6.25
Chardonnay, Cypress, J Lohr, CA	6.25
Chardonnay, Ryan Patrick, Wa	6.50

RED

Merlot, Santa Ema, Chile	6.50
T3 Red, Townshend, Spokane, WA	10.50
Syrah, McMannis, CA	6.75
Cabernet Sauvignon, Two Tone Farms, CA	6.75
Zinfandel, Bogle Old Vine, CA	7.25
Pinot Noir, Echelon, Ca	7.50

Pan-Seared Scallops

Large sea scallops lightly dusted in seasoned flour, pan-seared and placed on a bed of gnocchi. Complemented with a lemon beurre blanc sauce and garnished with lemon zest and fresh chives.

18.95

Filet Mignon

Imperial Valley natural raised tenderloin, hand-cut into eight-ounce steaks, rubbed with our special in-house seasoning and broiled to perfection. Complemented with truffle-filled pasta purses, a wild mushroom demi glace and our daily vegetables.

28.95

New Winter Hours

The Steam Plant Grill has switched to new Winter Hours and now will be opening at 3 pm seven days a week. We will be closed for lunch during the remainder of winter. The focus of the Steam Plant Grill has always been to provide great value, great food, and great beer all served in a truly unique atmosphere. We believe that we can continue to serve our mission providing these things from Happy Hour through dinner and into the evening. The Steam Plant Grill will continue to be available for special events over the lunch hour by prior arrangement.

People living in and visiting Spokane love the atmosphere of the Steam Plant Grill. With the ceilings 70' over your head, the boilers and pipes dating back to the early 1900's and the catwalks and equipment suspended throughout the space, this truly is a one-of-kind Spokane treasure.

Visit us online @ www.steamplantgrill.com