



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, Apex II, WA	6.75

RED

Merlot, Santa Ema, Chile	6.50
T3 Red, Townshend, Spokane, WA	10.50
Syrah, McMannis, CA	7.00
Cabernet Sauvignon, Two Tone Farms, CA	6.75
Zinfandel, Guenoc, Lake County, CA	6.75
Pinot Noir, Echelon, CA	7.50

IMPERIAL FILET

Imperial Valley natural-raised tenderloin hand-cut into eight-ounce steaks, cold-smoked with mesquite wood and wrapped in tri-peppered bacon. Finished to your liking on the broiler and served with the Chef's daily choice of accompaniments.

28.95

STEELHEAD

Fresh Columbia River steelhead lightly coated in seasoned panko breading and pan-fried. Served with a lemon tarragon beurre blanc and the Chef's choice of daily accompaniments.

17.95

HAPPY HOUR

Monday through Saturday from 3pm to 6pm and all day Sunday in our lower dining room only.

KEGS TO GO

Do the math...a keg of domestic beer for \$125 or a keg of Coeur d'Alene Brewing Company's hand-crafted beer starting at \$99.

VALIDATED PARKING

Don't forget, we validate parking in the Diamond lot North of the railroad tracks on Lincoln for all our guests who dine at the Steam Plant Grill.

Visit us online @ www.steamplantgrill.com