



GENERAL MANAGER: **TIM DENNISTON**

EXECUTIVE CHEF: **BARRY MATTHEWS**

WINES BY THE GLASS

WHITE

White Zinfandel, Beringer, CA	5.25
Pinot Grigio, Cycles Gladiator, CA	7.25
Huckleberry Riesling, Latah Creek, WA	7.50
Sauvignon Blanc, Lone Canary, Columbia Valley, WA	6.75
Chardonnay, Terra Blanca, Red Mountain, WA	7.25
Chardonnay, Zolo, Argentina	7.25

RED

Merlot, Tefft Cellars, Rattlesnake Hills, WA	7.50
Renegade Red, Slight of Hand Cellars, Columbia Valley, WA	7.25
Pinot Noir, Mark West, CA	7.00
Cabernet Sauvignon, Two Tone Farms, CA	7.50
Zinfandel, Guenoc, Lake County, CA	7.50
Syrah, Willow Crest, WA	8.00

BUFFALO RIBEYE

Natural-raised Montana buffalo prime rib cut into 11-ounce ribeye steaks, lightly seasoned and broiled medium rare. Topped with a wild mushroom and apple brandy demi glace and served with the Chef's choice of daily accompaniments.

25.95

GREEK SALMON

Wild Alaskan salmon topped with a mixture of tomatoes, fennel, leeks, mint and lemon with feta cheese, wrapped with phyllo dough and oven-baked. Served with the Chef's choice of daily accompaniments.

17.95

MAESTRO'S BREW

It's back! After such a wonderful response last year, the Steam Plant Grill and Coeur d'Alene Brewing Company are proud to announce the release of the 2010 Maestro's Brew. Maestro's Brew was created in collaboration between the Co-Head Brewers at the Coeur d'Alene Brewing Company, Laurie Kraus and Cody Regan, and Spokane Symphony Music Director Eckart Preu. The gentlemen tasted through the line-up of eleven locally brewed beers at the Steam Plant Grill, discussed Eckart's favorite beers from his native Germany and those he drinks in the United States. From this, they created a unique recipe which they brewed on-site at the Steam Plant Grill. The result doesn't fit strictly into a recognized beer category, but it is an amber color with a mild hop character and a subtle malt sweetness. While it has a nice copper color, it is a lighter style beer that fits perfectly with our seasonal transition from the dark beers of winter to the lighter beers of summer.

The beer is made using barley grown north of Spokane and uses Galena and Cascade hops from the Yakima Valley.