



FEATURED DINNER MENU  
NOVEMBER 10TH - NOVEMBER 16TH

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
Viognier, Yalumba, South Australia	6.50

### RED

Merlot, Santa Ema, Chile	6.50
T3 Red, Townshend, Spokane, WA	10.50
Syrah, Stonecap, WA	6.75
Cabernet Sauvignon, Two Tone Farms, CA	6.75
Zinfandel, Bogle Old Vine, CA	7.25
Merlot, Mirassou, CA	6.25

### Steelhead

Fresh steelhead gently smoked in alder, pan-seared with a lemon caper sauce and served with brown rice and green beans

19.95

### Crab Ravioli

Crab sauteed with roasted red peppers, sun-dried tomatoes, garlic, shallots and lemon then finished in a light buerre blanc and served over crab-stuffed ravioli.

21.95

### Steer and Pier Skewer

Tender Kobe tri-tip beef perfectly seasoned with our in-house blend of herbs and spices, cooked to your specifications and served with three large prawns marinated in lime and cilantro and char broiled.

Presented with fingerling potatoes and green beans.

23.95

## ***FEATURED DRINKS***

### Pumpkin Ale

Let Charlie Brown know! Couer D'Alene brewery and the Steam Plant Grill are proudly serving brewmaster Laurie Krauss' Pumpkin Ale. Come in and grab a glass or take home a growler while supplies last.

### Hot Buttered Rum

It's getting cold outside and Chef Barry has graciously agreed to once again let us use the recipe for hot buttered rum mix that his Great, Great Nana brought over from the old country. We have added a little bit of vanilla flavored rum to complete this delicious libation.

\$6.95

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