



FEATURED LUNCH 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

CREOLE CHICKEN RAVIOLI

Chicken sauteed with onions, poblano peppers and jambalaya seasonings, finished in cream and served over a shrimp and andouille sausage ravioli. Sprinkled with cotija cheese and green onions.

13.95

HUCKLEBERRY BURGER

Certified angus beef blended with onions and our Huckleberry Ale barbeque sauce, broiled and topped with Tillamook cheddar cheese and peppered bacon. Served with french fries.

10.95

PORTER BEEF STEW

Natural-raised beef marinated in our very own Pullman Porter and the perfect combination of organic herbs, slowly simmered with wild mushrooms, carrots, celery, onions and gnocchi. Served in a bread bowl.

12.95

Banquet Rooms

Book your next party with us. We have a number of unique banquet rooms for meetings, birthday parties, rehearsal dinners and wedding receptions. Call our event coordinator Dana Bernal at 777-3900 to make reservations.

Mug Club

What's the Mug Club you ask? Only an incredible membership opportunity to take advantage of fantastic deals on our award-winning beers brewed here on premise! Want to become a member of our Mug Club? Ask your server or bartender for details!

Prime Rib

That's right! Prime Rib is back at the Steam Plant Grill. Available only Friday and Saturday nights and only as long as supplies last each evening. Get here early because this is a seasonal favorite that does not last long!

Visit us online @ www.steamplantgrill.com