



FEATURED DINNER MENU  
 NOVEMBER 17TH - NOVEMBER 23RD

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

Italian Style Stuffed Salmon

Alaskan salmon stuffed with crab meat, ricotta cheese and select herbs, oven-baked and presented with sauteed gnocchi and fresh green beans.

22.95

Veal Forestiere

Milk fed veal sauteed with wild mushrooms, shallots, garlic and fresh basil flamed with brandy and finished in a rich veal demi glace. Served with brown rice pilaf and brussel sprouts.

24.95

Kobe New York

Tender Kobe striploin hand cut into 10 ounce steaks, dusted in southwest seasonings, broiled and served with a Santa Fe black bean and corn salsa. Complemented with cumin seasoned sweet potato fries.

29.95

**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

**GIFT CARDS**

Don't wait! Now is the time to pick up your gift cards for your stocking stuffers and end-of-the-year "Thank You" presents.

Visit us online @ [www.steamplantgrill.com](http://www.steamplantgrill.com)