



FEATURED LUNCH 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

SMOKED CHICKEN SANDWICH

Natural raised chicken breast smoked over applewood, served hot on a chipotle flat bread with huckleberry barbeque sauce, lettuce, tomato and onion. Complemented with sweet potato fries.

9.95

CHOPPED SALAD

Capocollo salami, diced chicken and provolone cheese tossed in smoked tomato vinaigrette served over baby greens and garnished with artichoke hearts, kalamata and black olives, red onion and grape tomatoes.

10.95

STUFFED PORKLOIN

Heirloom Berkshire porkloin cut into chops and stuffed with sweet potato hash, oven-baked and topped with a poblano pepper and lime buerre blanc. Served with fresh brussel sprouts.

11.95

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! PrimeRib 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!