



FEATURED DINNER MENU  
NOVEMBER 24TH - NOVEMBER 30TH

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

Bacon Wrapped Petite Tender

Certified Angus beef petite tenderloin wrapped in smoked bacon and rolled in house seasonings, broiled and laced with a Pullman Porter demi glace with Tillamook smoked cheddar cheese. Complemented with roasted fingerling potatoes and green beans.

18.95

Salmon En Crouete

Wild Alaskan salmon topped with herb cream cheese and lemon slices on a bed of sun-dried tomatoes and spinach wrapped in puff pastry and oven-baked. Served on a bed of organic brown rice pilaf and brussel sprouts.

20.95

Pork Ravioli

Southern spiced porkloin sauteed with poblano peppers, red peppers, onion and jalapenos, finished with ancho chile cream and served over shrimp andouille raviolis. Garnished with cotija cheese and green onions.

16.95

***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.