



FEATURED LUNCH 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

SANTA FE BURGER

Certified Angus Beef ground chuck mixed with red onions, roasted poblano and jalapeno peppers, lime juice and cilantro, dusted in southwest seasonings, broiled and topped with chipotle aioli and pepperjack cheese. Served with cumin-scented sweet potato fries.

9.95

JUMBO PASTA SHELLS

Jumbo pasta shells stuffed with six cheeses, oven-baked with our in-house marinara and topped with parmesan cheese. Served with caesar salad and garlic bread.

10.95

SMOKED PORK CHOP

Smoked pork chop broiled and brushed with a maple syrup, bourbon and cumin glaze. Complemented with mashed sweet potatoes and green beans.

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!