



FEATURED DINNER MENU ITEMS FOR APRIL MAY 12TH - MAY 18TH

GENERAL MANAGER: SHAWN MURPHY

EXECUTIVE CHEF: BARRY MATTHEWS

WINES BY THE GLASS

WHITE

White Zinfandel, Beringer, CA	4.75
Pinot Grigio, Cycles Gladiator, CA	6.00
Huckleberry Riesling, Latah Creek, WA	6.50
Sauvignon Blanc, Guenoc, Lake County, CA	6.25
Chardonnay, Cypress, J Lohr, CA	6.50
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

**PAN SEARED SCALLOPS AND MUSH-
ROOM RAVIOLI**

Plump scallops pan seared and finished with lemon basil cream. Served over portabella mushroom raviolis and garnished with fresh chives and parmesan cheese.

19.95

RIB EYE STEAK

Double R Ranch natural raised prime rib hand cut into 12 oz steaks. Seasoned with our in house spice and broiled. Topped with fried onion strings and horseradish aioli.

28.95

SWORDFISH

Fresh swordfish wrapped with proscuitto ham and pan seared. Finished in the oven and topped with roasted red pepper and tarragon sauce.

18.95

BREWERS DINNER

Make reservations now for our brewers dinner on June 29th. Featuring the micro brews of Coeur D' Alene brewing company and the culinary inspirations of the Steam Plant Grill.

MUG CLUB

ARE YOU A MEMBER OF OUR MUG CLUB?
IF SO, IT IS TIME TO RENEW YOUR MEMBERSHIP!
WANT TO BECOME A MEMBER OF OUR MUG CLUB? ASK YOUR SERVER OR BARTENDER FOR DETAILS!

LIVE MUSIC

JOIN US IN OUR LOUNGE THURSDAY NIGHTS AT 6 P.M TO 9 P.M FOR LOCAL MUSICIANS SHOWCASING THEIR TALENT.