



FEATURED LUNCH MENU ITEMS

GENERAL MANAGER: GABE BARRY

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

WEEK OF MAY 12TH - MAY 18TH

RAVIOLI BOLOGNESE

Raviolis filled with Italian sausage and broccolinni. Sauteed and topped with a veal and sausage meat sauce.

11.95

GRILLED CAPPACOLA SANDWICH

Imported cappacola ham grilled with onions, peppers, mushrooms and fresh herbs. Topped with provolone cheese and served on a ciabatta roll with garlic aioli. Complimented with seasoned fries.

9.95

SOUTHWEST CHICKEN SALAD

Southwest seasoned chicken breast served a top organic greens. Garnished with blue cheese crumbles, onions, olives, cheddar cheese, tomatoes and avocado. Served with a salsa style dressing.

10.95

**BREWERS DINNER**

Make reservations now for our brewers dinner on June 29th. Featuring the micro brews of the Coeur d' Alene brewery and the culianry creations 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.