



FEATURED DINNER MENU
DECEMBER 15TH - DECEMBER 21ST

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

Ribeye Steak

Natural-raised prime rib from the Double R Ranch hand-cut into 12-ounce steaks, dusted with barbeque spices, broiled and served with onion strings, cumin-scented sweet potato fries and brussel sprouts.

27.95

Mahogany Duck

Organic raised duck breast marinated in a blend of scotch, soy sauce, orange zest, orange juice, ginger and brown sugar. Lightly smoked in apple wood and finished in the oven. Brushed with a huckleberry glaze and served with gnocchi and brussel sprouts.

22.95

Scallops Florentine

Diver scallops pan-seared with shallots, garlic and diced portabella mushrooms. Placed on a bed of spinach with a shell stock cream and finished in the oven and topped with Parmesan cheese. Complemented with brown rice and oven-roasted vegetables.

21.95

Featured Winery

Lone Canary

In our commitment to local businesses, the Steam Plant Grill is proud to feature Lone Canary Winery, located right here in Spokane using grapes grown in Washington state. We hope you find these wonderful selections as enjoyable as we do.

2007 Sauvignon Blanc

In the nose, aromas of ripe pear, pineapple and melon with notes of dried grass. On the palate, it is soft yet bright with flavors of pear, melon and lime. It finishes satisfyingly with hints of tropical fruit and lemongrass.

7.00 glass 27.00 bottle

2004 Merlot

Fragrances of plum and earth lead into cherry and plum and chocolate flavors and velvety tannins all presented on a rich, structured palate, with cocoa and prune on the finish.

12.00 glass 45.00 bottle

Bird House Red

In the nose, this wine shows scents of blackberry, prune, chocolate and coffee. On the palate, blackberry, blueberry, and black cherry mingled with hints of dark chocolate. It finishes with beautiful *spice and smoky notes*.

9.00 glass 35.00 bottle

Seasonal Beer

Frozen Lake

It is clear the seasons have changed outside and we are ready to change seasons inside as well. The Pumpkin ale is gone until next year and our Frozen Lake Ale is ready to pour. Enjoy this Winter seasonal's perfect balance of malty sweetness and hops.