



FEATURED MENU ITEMS FOR THE WEEK OF FEBRUARY 12TH - FEBRUARY 18TH

GENERAL MANAGER: LENEA FRITZ EXECUTIVE CHEF: BARRY MATTHEWS

WINES BY THE GLASS

WHITE

White Zinfandel, Beringer, CA	4.75
Chardonnay, Cypress, J Lohr, CA	6.25
Pinot Grigio, Meridian, CA	6.00
Huckleberry Riesling, Latah Creek, Spokane, WA	6.50
Sauvignon Blanc, Arbor Crest, Spokane, WA	6.25
Chardonnay, Gordon Brothers, WA	7.25
Viognier, Yalumba, South Australia	6.50

RED

Merlot, Santa Ema, Maipo Valley, Chile	6.50
T3 Red, Townshend, Spokane, WA	8.50
Pinot Noir, Echelon, CA	7.50
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

FEATURED LUNCH MENU

\$9.95

Beef Stroganoff

Tender strips of beef sauteed with mushrooms, onions and garlic. Finished in a rich demi glace and sour cream over fettucinne noodles.

Chicken Philly

Sauteed sliced chicken breast with mushrooms, red and green peppers, onions and swiss cheese. Served on a baguette with french fries.

Broiler Pizza

Thin crust pizza cooked on the broiler and topped with Chef's choice of toppings. Ask your server for today's feature.

Now serving organic, unsweetened iced teas by

The Republic of Tea.

Pomegranate Green Tea - Tea of Heart's Content - Iced tea brewed from organic green tea leaves, pomegranates and natural flavors.

Ginger Peach Decaf - Longevity Tea - Iced Tea brewed from organic black tea leaves, ginger, peach and natural flavors.

\$4.00

Steam Plant Grill is (((Wi-Fi))) ready for your convenience.