



FEATURED MENU ITEMS FOR THE WEEK OF FEBRUARY 19TH - FEBRUARY 25TH

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
Lone Canary Red, 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

Oyster Po' Boy

Fresh Willapa Bay oysters dredged in a cajun breading and grilled golden brown. Served on a French baguette on top of cole slaw. Presented with a side of corn fritters.

Blackened Catfish

Fresh catfish dredged in blackening seasoning and pan fried. Served with red beans, rice and remoulade sauce.

Broiler Pizza

Thin crust pizza cooked on the broiler. Ask your server about the daily toppings.

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.