



FEATURED MENU ITEMS FOR THE WEEK OF FEBRUARY 26TH - MARCH 4TH

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	10.50
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

BBQ Beef Brisket Sandwich

Slow smoked beef brisket served on a baguette with a smokey cheddar cheese sauce. Served with sweet potato fries.

Smoked Chicken Salad

Apple smoked chicken breast sliced and served a top fresh greens. Garnished with fresh vegetables, pine nuts and laced with huckleberry vinaigrette.

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.