



FEATURED MENU ITEMS FOR THE WEEK OF MARCH 12TH - MARCH 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	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 MENU ITEMS

SOUP

BAVARIAN LENTIL

Coeur d'Alene Farms bratwurst sauteed with mushrooms, onions, spices and slowly simmered in our house made beef stock with Palouse lentils.

CUP 2.95 BOWL 3.95

STARTER

STEAK FINGERS

Certified Angus Beef cut into strips and painted with a porter dijon mustard. Rolled in seasoned panko crumbs and grilled. Served with a side of porter mustard.

10.95

BROILER PIZZA

Thin crust pizza cooked on our broiler. Ask your server to see what the pizza is today!

9.95

PASTA

ALASKAN KING CRAB PASTA

Alaskan King Crab meat sauteed with crimini mushrooms, red onion, garlic, fresh herbs and finished in a light lemon and white wine reduction. Served on a bed of house made spinach pasta.

16.95

ENTREE

AHI TUNA TACOS

Pacific Ocean ahi tuna sauteed with tomatoes, onions, cilantro, garlic, cumin and a touch of tequilla. Garnished with jicama slaw, salsa and guacamole.

14.95

DESSERT

SHAMROCK TART

A pastry shell filled with a mixture of irish cream liqueur, creme de menthe, chocolate and marscapone cheese. Oven baked and garnished with a touch of whipped cream, shaved chocolate and mint.

4.95

LUNCH CLUB

Are you a member of the Steam Plant Grill Lunch Club? If you are, do not forget to present your card to your server to get credit for your visit. Don't forget, after your 2nd visit, you get a free side soup or side salad; after your 5th visit you receive a free appetizer; following your 8th visit, you are entitled to a free dessert; and after your 10th visit, you are rewarded with a free entree. How do you become a member?

Just ask for a Lunch Club Card from your server or pick one up from our friendly host staff at the front desk. There is no cost obligation - it's that easy!

Would you like us to send lunch club cards and copies of our lunch menu to your office? Leave your name and contact information at the front desk and we'll be happy to forward those to you.

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!

THE REPUBLIC OF TEA

ORGANIC, UNSWEETENED ICED TEAS

Pomeranate Green Tea
Ginger Peach Decaf Tea
4.00

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