



GENERAL MANAGER: TIM DENNISTON

EXECUTIVE CHEF: BARRY MATTHEWS

WINES BY THE GLASS

WHITE

White Zinfandel, Beringer, CA	5.25
Pinot Grigio, Cycles Gladiator, CA	7.25
Huckleberry Riesling, Latah Creek, WA	7.50
Sauvignon Blanc, Lone Canary, Columbia Valley, WA	6.75
Chardonnay, Terra Blanca, Red Mountain, WA	7.25
Chardonnay, Zolo, Argentina	7.25

RED

Merlot, Tefft Cellars, Rattlesnake Hills, WA	7.50
Renegade Red, Slight of Hand Cellars, Columbia Valley, WA	7.25
Pinot Noir, Mark West, CA	7.00
Cabernet Sauvignon, Two Tone Farms, CA	7.50
Zinfandel, Guenoc, Lake County, CA	7.50
Syrah, Willow Crest, WA	8.00

HORSERADISH SALMON

Wild Alaskan sockeye salmon dredged in fresh horseradish and panko crumbs, oven-roasted and topped with a cool cucumber dill sauce. Served with the Chef's choice of daily accompaniments.

17.95

BOMBAY LAMB CHOPS

Colorado lamb chops marinated with Bombay gin, juniper berries and other select seasonings, broiled and served with porcini mushroom pasta purses and a mint-infused au jus.

22.95

SEASONAL BEER

CHOCOLATE BOCK

A well-balanced bock brewed with traditional German lager yeast and select roasted grains, this beer is perfect for any occasion. It starts with a mildly sweet taste on the tip of your tongue laced with a hint of chocolate throughout. A smooth and well-balanced hop finish is created with the use of Cascade and Vanguard hops. Available for a limited time. Drink me!!!

FEED SPOKANE

March is "Dine Out To Feed Spokane" month. Feed Spokane is a non-profit agency which safely rescues prepared food from local area restaurants and delivers it to local area meal sites feeding those in need. The Steam Plant Grill is participating by donating a portion of the proceeds of every dessert sold during the month of March.

Visit us online @ www.steamplantgrill.com