



FEATURED MENU ITEMS FOR THE WEEK OF APRIL 1ST - APRIL 8

GENERAL MANAGER: SHAWN MURPHY

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, Guenoc, Lake County, CA	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

CHICKEN FLORENTINE

Roasted Oregon free range chicken simmered in our house made chicken stock with leeks, garlic, fresh herbs and spinach chiffonade.

CUP 2.95 BOWL 3.95

STARTER

LINQUINI WRAPPED PRAWNS

Large prawns dipped in tempura batter and wrapped with linguine. Deep fried and served on a calico pepper slaw. Presented with a orange ginger mignonette.

8.95

BROILER PIZZA

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

9.95

PASTA

SMOKED SPEARFISH AND BOW TIE PASTA

In house smoked Pacific spearfish. Sauteed with garlic, fresh herbs, red onion and crimini mushrooms. Finished with an ancho chile reduction and cotija cheese.

18.95

ENTREE

PUB STEAK AND SOFT SHELL CRAB

A 8 oz certified angus beef steak marinated in our in house brewed Huckleberry ale. Served with a cajun spiced soft shell crab and red pepper aioli

24.95

DESSERT

PORT PEAR TART

Anjou pears poached in white port wine and encased in a flaky pastry. Baked to perfection and served warm with premium French vanilla ice cream.

5.95

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

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

Pomegranate Green Tea
Ginger Peach Decaf Tea
4.00