



FEATURED MENU ITEMS FOR THE WEEK OF APRIL 9TH - APRIL 15TH

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

BEEF ALA INDIENNE

Double R ranch beef with leeks, celery, apples, ham, tomatoes, beef stock, India pale ale and curry. Finished with jasmine rice and a swirl of creme fraiche

CUP 2.95 BOWL 3.95

STARTER

PEPITA TUNA ENCHILADAS

Ahi tuna rolled in flour tortillas and cheddar jack cheese. Baked in a green chile sauce and garnished with toasted pepitas and cotija cheese.

9.95

BROILER PIZZA

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

9.95

PASTA

BEEF STROGANOFF

Certified Black Angus beef sauteed with red onion, crimini mushrooms, red wine, a touch of veal stock and fresh herbs. Served over a bed of fettucinne and finished with a dollop of sour cream and green onions.

15.95

ENTREE

SALMON EN PAPILLOTE

Wild Alaskan salmon wrapped in parchment paper with julienne vegetable, red potatoes and Maitre D'Hotel butter. Oven baked and served with a light lemon beurre blanc.

20.95

DESSERT

FRENCH BREAD PUDDING

Baguettes sliced thin and soaked in a rich vanilla and egg custard. Oven baked and served warm with a bourbon whiskey sauce.

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