



FEATURED DINNER MENU ITEMS FOR MAY 19TH - MAY 25TH

GENERAL MANAGER: SHAWN MURPHY

EXECUTIVE CHEF: BARRY MATTHEWS

WINES BY THE GLASS

WHITE

White Zinfandel, Beringer, CA	4.75
Pinot Grigio, Cycles Gladiator, CA	6.00
Huckleberry Riesling, Latah Creek, WA	6.50
Sauvignon Blanc, Guenoc, Lake County, CA	6.25
Chardonnay, Cypress, J Lohr, CA	6.50
Viognier, Yalumba, South Australia	6.50

RED

Merlot, Santa Ema, Chile	6.50
T3 Red, Townshend, Spokane, WA	10.50
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

GULF SHRIMP SKEWERS

Large wild caught gulf shrimp skewered on bamboo with pineapple, onion, red and green peppers. Broiled and basted with a citrus red chile flake butter. Served over brown rice and oven roasted vegetables.

19.95

RIB EYE STEAK

Double R Ranch natural raised prime rib hand cut into 12 oz steaks. Seasoned with our in house spice and broiled. Served with a shitake mushroom demi glace.

27.95

SWORDFISH

Fresh swordfish lightly seasoned and broiled. Laced with artichoke heart, sun dried tomato and caper cream sauce.

18.95

BREWERS DINNER

Make reservations now for our brewers dinner on June 29th. Featuring the micro brews of Coeur D' Alene brewing company and the culinary inspirations of the Steam Plant Grill.

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!

LIVE MUSIC

JOIN US IN OUR LOUNGE THURSDAY NIGHTS AT 6 P.M TO 9 P.M FOR LOCAL MUSICIANS SHOWCASING THEIR TALENT.