



FEATURED LUNCH MENU ITEMS

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

WEEK OF MAY 19TH - MAY 25TH

VEAL CAPRI

Tender veal breaded in Italian seasonings and pan fried. Served over ricotta raviolis with a artichoke, sundried tomato and caper buerre blanc sauce.

12.95

RUEBEN SANDWICH

Brisket of beef slowly braised in spices and vegetables. Shredded and grilled on dark rye bread with sauerkraut, swiss cheese and thousand island dressing. Served with fresh fruit.

9.95

WALDORF CHICKEN SALAD

Natural raised chicken breast combined with walnuts, celery, apples, grapes, gorgonzola cheese, herbs and spices and blended with organic mayonnaise. Served on a bed of crisp romaine.

10.95

BREWERS DINNER

Make reservations now for our brewers dinner on June 29th. Featuring the micro brews of the Coeur d' Alene brewery and the culinary creations 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.