



FEATURED DINNER MENU ITEMS FOR JUNE 2ND - JUNE 8TH

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

APPLEWOOD SMOKED ONO

Fresh Ono marinated in key lime oil and fresh tarragon. Flash smoked with applewood and finished on the broiler. Topped with roasted red pepper and papaya coulis.

19.95

RIBEYE STEAK

Double R Ranch natural raised ribeye cut in house, lightly seasoned and broiled. Topped with worchestershire-chive butter.

27.95

SOUTHWEST CRAB CAKES

Fresh crabmeat mixed with poblano and jalapeno peppers, red onion, cilantro and southwestern spices. Bound with fresh organic eggs and tri-color tortillas. Grilled and served over mixed greens with jalapeno-lime aioli.

21.95

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. Only 22 spots are left!

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.