



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 JUNE 2ND - JUNE 8TH

BUFFALO STROMBOLI

Free range northwest raised ground buffalo sauteed with fennel sausage, onion, green and red peppers, mushrooms and roma tomato. Topped with provolone cheese and served on a ciabatta bun.

9.95

CARIBBEAN JERK CHICKEN

Free range breast and thigh marinated in our house made citrus-caribbean marinade. Broiled and served with citrus saffron risotto.

12.95

PIZZA SALAD

Mixed greens tossed in a smoked tomato vinaigrette. Topped with pepperoni, black olives, red onion, pepperoncini, and shredded mozzarella cheese.

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.