



FEATURED DINNER MENU ITEMS FOR MAY 27TH - JUNE 1ST

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

SEAFOOD LINGUINE

Mainla clams, Alaskan salmon, halibut and cod sauteed with crimini mushrooms, shallots, garlic, dill lemon and white wine. Finished with cream and served over linguine pasta.

19.95

STEAK OSCAR

Double R Ranch natural raised top sirloin lightly seasoned and broiled. Topped with crab meat, asparagus and bearnaise sauce.

27.95

SALMON CAKES

Wild Alaskan salmon blended with shallots, garlic, celery, onions and fresh herbs. Bound with organic eggs and french bread. Grilled and served with a red pepper rouille.

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.