

DINNER MENU

APPETIZERS

-  **BEER-BATTERED ONION RINGS** \$5.25
Sweet colossal rings dipped in our special beer-batter made with our own Centennial Pale Ale. Served with house-made tartar sauce.
- CALAMARI FRITTI** \$6.95
Bite-sized pieces of calamari, lightly seasoned and fried crisp. Served with house-made chipotle aioli.
- QUESADILLA** \$6.75
A flour tortilla filled with sweet peppers, chopped tomatoes and cheddar, mozzarella and pepper-jack cheeses. Topped with chopped green onions and crème fraiche and served with house-made tomato and avocado salsas and sour cream.
- WITH CHICKEN** \$7.25
- WITH BAY SHRIMP** \$8.50
-  **TOMATO-BASIL BREAD** \$5.95
Fresh-baked French baguette seasoned with ground black pepper, oregano and olive oil topped with Roma tomatoes, fresh basil, and mozzarella cheese and oven-baked.
- LOUISIANA STUFFED MUSHROOMS.** \$10.95
Large mushroom caps filled with sautéed crayfish, garlic, shallots and Louisiana seasonings, baked golden with mozzarella, fontina and pepper-jack cheeses.

- CLAMS NEW ORLEANS** \$12.95
One full pound of tender Manila clams simmered with white wine, garlic and a julienne of vegetables in a spicy New Orleans tomato broth.
- HALF** \$9.95

- SMOKESTACK NACHOS** \$7.95
Tri-color tortilla chips topped with black beans, cheddar cheese, black olives, diced tomatoes, green onions and jalapeno peppers. Sour cream and house-made tomato and avocado salsas served on the side.
- THAI CHICKEN SATAYS** \$9.95
Strips of chicken breast marinated in coconut milk and cilantro, grilled and served with a zesty peanut sauce.
- CHIPS AND SALSA** \$3.95
Our house-made tri-color tortilla chips served with fresh tomato salsa.
- ADD HOUSE-MADE AVOCADO SALSA** \$9.95
- BAKED PORTOBELLO AND ARTICHOKE DIP** \$9.95
Marinated and grilled portobello mushrooms and artichoke hearts combined with fresh herbs, sour cream and parmesan cheese, oven-baked to a golden brown and served with garlic Crostini.
- MOZZARELLA STICKS** \$6.25
Mozzarella cheese sticks made with a unique, crunchy pretzel breading. Served with roasted garlic aioli for dipping.

SOUPS, SALADS & WRAPS

-  **BEER CHEESE SOUP**
Coeur d'Alene Brewing Company's Centennial Pale Ale simmered in rich vegetable stock and gorgonzola cheese.
- CUP** \$2.95
- BOWL** \$3.95
- CLASSIC FRENCH ONION SOUP**
Caramelized onions simmered in a rich beef stock, scented with apple brandy and topped with garlic herb croutons, gruyere and swiss cheeses and baked golden.
- CROCK** \$5.75
- SOUP DU JOUR**
A fresh soup made daily by our exemplary culinary staff. Ask your server for today's selection.
- CUP** \$2.95
- BOWL** \$3.95
- CLASSIC CAESAR SALAD** \$7.95
Romaine lettuce tossed with a creamy Caesar dressing, parmesan cheese and our house-made garlic croutons.
- WITH GRILLED & CHILLED CHICKEN BREAST** \$9.95
- WITH GRILLED & CHILLED SALMON FILLET** \$9.95
- WITH BAY SHRIMP** \$9.95
-  **COCONUT CURRY SALAD** \$8.95
Fresh spring greens, carrots, sweet corn and Granny Smith apples tossed with a light curry dressing and garnished with sun-dried cranberries and toasted coconut flakes.
- WITH GRILLED & CHILLED CHICKEN BREAST** \$9.95
- WITH GRILLED & CHILLED SALMON FILLET** \$9.95
- WITH BAY SHRIMP** \$9.95
-  **STRAWBERRY ALMOND SALAD** \$8.95
Tender spring spinach leaves tossed with fresh strawberries, mandarin oranges in a honey-lemon vinaigrette dressing. Garnished with sweet red onions and candied almonds.
- SPINACH SALAD** \$8.95
Tender baby spinach leaves tossed in a poppy seed vinaigrette and garnished with red onions, tomatoes, hard boiled egg, blue cheese crumbles and toasted almonds.
- ALDER-SMOKED SALMON WRAP** \$9.95
Salmon marinated with honey and lemon, alderwood-smoked and wrapped in a tomato tortilla with crisp iceberg lettuce, Roma tomatoes, red onions, provolone cheese and zesty chipotle aioli.
-  **VEGETARIAN WRAP** \$8.50
Fresh avocado, tomatoes, crisp lettuce, red onions, cucumbers, provolone cheese and pesto aioli wrapped in a tomato tortilla.
- CHICKEN CLUB WRAP** \$9.95
Grilled breast of chicken, crisp lettuce, tomatoes, bacon, cheddar cheese and roasted garlic aioli wrapped in a garlic herb tortilla.



Planning a special occasion or business meeting?

Our professional staff will assist in selecting the perfect private dining location and in creating a memorable dining experience. For more information regarding our banquet program, please contact our Event Coordinator at 509-462-0285 or visit us at www.steamplantgrill.com.

 Turn Wheel symbol indicates a Steam Plant Grill Specialty.

Meals can be prepared to fit most dietary needs. Please ask your server.

FOR YOUR CONVENIENCE, A 15% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE.

DINNER MENU

ADD YOUR CHOICE OF CUP OF SOUP, HOUSE SALAD OR CAESAR SALAD FOR \$1.95

PASTA

NEW ORLEANS PEPPER POT \$16.95

Spicy stew made with crayfish, tiger prawns, sea scallops, manila clams, andouille sausage, chicken, onions, sweet peppers and mushrooms in a rich tomato broth. Served over jasmine rice.

SEA SCALLOPS AND BOWTIE \$ 15.95

Sea scallops sautéed with tender artichoke hearts, roasted red and yellow pepper julienne, tossed with tri-color bow tie pasta in a rich garlic and parmesan cheese cream. Garnished with fresh chives.

ALDER-SMOKED CHICKEN LINGUINI \$14.75

Tender chicken sautéed with sweet peppers, crimini mushrooms and shallots tossed with linguini pasta in a rich garlic cream. Garnished with chives and grated parmesan cheese.

BASIL CREAM RAVIOLI \$12.95

Plump ricotta ravioli sautéed with fresh basil, shallots, thyme, garlic and cream, presented over a tomato herb sauce and garnished with parmesan cheese and fresh chives.

ITALIAN SAUSAGE FETTUCCINE \$13.50

Italian sausage sautéed with crimini mushrooms, black olives, leeks, Roma tomatoes and fresh spinach leaves, tossed with fettuccine pasta and garnished with grated parmesan cheese and fresh chives.

GRILLED PORTOBELLO PENNE \$13.95

Marinated and grilled portobello mushrooms sautéed with gorgonzola cheese, fresh rosemary, garlic, shallots, Roma tomatoes and penne pasta in a port wine cream.

CHICKEN MACADAMIA \$15.95

Plump breast of chicken coated with crushed macadamia nuts, pan-seared golden brown and presented over fettuccine pasta tossed with fresh papaya, sun-dried tomatoes and Dijon cream. Garnished with fresh chives.

BLACK TIGER PRAWNS & BOWTIE \$16.95

Black tiger prawns sautéed with roasted red and yellow peppers, crimini mushrooms and garlic, tossed with tri-colored bow-tie pasta and lemon-basil scented olive oil. Garnished with fresh chives.

APPLEWOOD-SMOKED SALMON RAVIOLI \$13.95

Applewood-smoked salmon sautéed with garlic, shallots, crimini mushrooms and Roma tomatoes then tossed with ricotta ravioli and a lemon dill cream.

SPECIALTIES

LAKESIDE FISH & CHIPS \$15.95

A generous portion of halibut dipped in tempura batter made with Lakeside British Ale and fried to a golden brown. Served with seasoned shoestring fries and house-made tartar sauce.

GRILLED ATLANTIC SALMON \$17.95

Char-broiled salmon fillet complemented with alder-smoked roasted red pepper aioli.

ALMOND-CRUSTED PORK \$16.95

Almond-crusting pork loin pan-seared golden brown and served with a mango mint relish and sauce Marsala.

COAL BUNKER BURRITO \$7.95

Seasoned black beans and rice rolled in a garlic-herb tortilla with cheddar cheese. Served with fresh avocado and tomato salsas, sour cream and tri-color tortilla chips.

ADD SAUTÉED CHICKEN \$9.95

THAI CHICKEN WRAP \$9.95

Tender chicken sautéed with sweet peppers and onions in a light peanut sauce and rolled in a garlic-herb tortilla with seasoned rice and chopped peanuts.

HONEY PORTER SALMON \$19.95

Fresh Atlantic salmon fillet marinated in soy sauce, rice wine vinegar and fresh ginger, pan-seared and presented with a wasabi and honey porter glaze made with our award winning Pullman Porter.

CHICKEN NEPTUNE \$17.95

Pan-seared breast of chicken complemented with sautéed bay scallops and shrimp, crimini mushrooms and onions in a light basil cream.

ALASKAN HALIBUT \$ 19.95

Oven-baked Alaskan halibut topped with herbed cream cheese and complemented with a champagne cream.

STIR-FRIED CHICKEN WONTON \$ 15.95

Tender marinated chicken stir-fried with baby corn, water chestnuts, crimini mushrooms and sweet peppers in a light teriyaki sauce. Presented in a crisp wonton shell over seasoned rice and garnished with black sesame seeds and chopped peanuts.

PARMESAN-CRUSTED SWORDFISH \$17.95

Baked swordfish fillet crusted with grated parmesan cheese and fresh herbs and presented on a bed of spinach leaves with a sweet mustard beurre blanc.



STEAKS & CHOPS

RIBEYE STEAK \$ 27.50

A char-broiled 10-ounce ribeye steak topped with Sauce Merlot, a nest of fried onions and horseradish aioli.

BLACK AND BLUE SIRLOIN \$ 18.95

Top sirloin steak, rubbed with Cajun spices, flame-broiled and complemented with triple-creamed cambazola blue cheese.

TRI-PEPPER CRUSTED SIRLOIN \$ 19.95

Flame-broiled top sirloin steak crusted with red, green and black peppercorns, served with Sauce Merlot and garnished with smoked sweet pepper aioli.

ADD ANY OF THE FOLLOWING TO YOUR STEAK

SAUTÉED MUSHROOMS \$2.50

MARMALADE ONIONS \$1.50

JACK DANIELS SAUCE \$2.50

JACK DANIELS NEW YORK STEAK \$ 29.95

A 12-ounce New York steak, flame-broiled and topped with mushrooms sautéed in a unique sauce consisting of Jack Daniels, garlic, gorgonzola cheese and demi-glaze.

FILET MIGNON LOUISIANA \$ 35.00

Char-broiled 6-ounce filet mignon topped with a cognac-cream demi-glaze and complemented with Louisiana crayfish stuffed mushrooms.

TANDOORI RACK OF LAMB \$ 27.95

New Zealand rack of lamb marinated with cumin, red chilies, coriander, cilantro and olive oil, pan-seared and served with a pomegranate demi-glaze.