



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 27TH - JUNE 1ST

GRILLED FLANK STEAK

Marinated with balsamic vinegar and fresh herbs. Broiled and brushed with a maple syrup and cumin glaze.

12.95

CHICKEN FARFALLE

Breast of chicken sauteed with caramelized onions, roma tomatoes, basil, garlic and tarragon. Flamed in maderia wine and tossed with tri color farfalle pasta. Served over a bed of baby spinach. Garnished with chevre cheese and green onion.

11.95

ANJOU PEAR SALAD

Grilled anjou pears served a top micro greens with roasted Walla Walla asparagus, radishes, grape tomatoes and huckleberries. Laced with a lemon basil viniagrette

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.