



FEATURED LUNCH MENU ITEMS

GENERAL MANAGER: GABE BARRY 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 MARCH 31TH - APRIL 6TH

SHRIMP POOR BOY

Wild caught gulf shrimp dredged in cajun seasonings and masa flour. Deep fried and served on a french roll with red pepper rouille, roma tomatoes, green leaf lettuce and red onion. served with jicama slaw.

11.50

AHI TUNA SALAD

Ahi tuna seasoned with cracked black pepper and broiled. Served a top fresh spring greens with carmelized artichoke hearts and shallots, kalamata olives, roma tomatoes and asparagus spears. Laced with a lemon basil viniagrette.

10.95

CHICKEN ASPARAGUS EN BRODO

Fresh Washington chicken breast sauteed with shitake mushrooms, asparagus, shallots, garlic and fresh herbs. Combined with in house made chicken stock with truffle filled sachetinni. Garnished with parmesan and green onion.

11.95

BREWERS DINNER

Couer d' Alene Brewing Company's Head Brewer Laurie Krauss and Steam Plant Grill's Executive Chef Barry Matthews will team up in June for a fabulous pairing of our hand crafted beers and complimented with a special 5 course dinner. More information coming soon.

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 YOU R 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.