

LUNCH 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 fresh basil, Roma tomatoes, 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. Served with sour cream and house-made tomato and avocado salsas 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 \$.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.

SALADS

CLASSIC CAESAR SALAD \$7.95
Romaine lettuce tossed with a creamy Caesar dressing, parmesan cheese and our house-made garlic croutons.

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.

WALNUT CHICKEN SALAD \$9.95
Diced chicken breast and walnuts mixed with a light, spicy yogurt dressing and served on a bed of fresh spring greens tossed in a walnut vinaigrette.

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.

CHICKEN SALAD BALSAMICO \$9.95
Sliced grilled chicken breast, roasted red bell peppers, sun-dried tomatoes, pine nuts and feta cheese served on fresh seasonal greens tossed with a flavorful balsamic vinaigrette.

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.

HONEYMOON SIRLOIN SALAD \$9.95
Flame-broiled top sirloin steak marinated in our Honeymoon Wheat Ale, presented over fresh spring greens tossed with smoked Roma tomato vinaigrette. Garnished with fresh vegetables and gorgonzola crumbles.

ADD YOUR CHOICE OF SALMON FILLET, CHICKEN BREAST OR BAY SHRIMP TO ANY ENTREE OR SIDE SALAD \$2.00

WRAPS

ALL WRAPS ACCOMPANIED WITH TRI-COLOR TORTILLA CHIPS AND HOUSE-MADE CITRUS-CILANTRO SLAW

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.



SOUPS & COMBO PLATES

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 gratineed 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

COMBO PLATES
Choose from soup du jour, beer cheese soup, Caesar or house salad and half panini to create any of the following:
SOUP & SALAD \$7.75
SOUP OR SALAD & HALF PANINI \$9.95

LUNCH MENU

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

SANDWICHES

BOILER BURGER \$7.95

A 1/3 pound fresh ground beef patty, char-broiled and served with lettuce, tomatoes, red onions and pickles.

ADD YOUR CHOICE OF CHEDDAR, SWISS, OR PEPPER-JACK CHEESES, MUSHROOMS, BBQ SAUCE, BACON, AVOCADO SALSA OR CRISP FRIED ONIONS \$0.75 EA

THAI CHICKEN WRAP \$9.95

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

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 and tri-color tortilla chips.

ADD SAUTÉED CHICKEN \$9.95

GRILLED CHICKEN & BRIE FOCCACIA \$8.95

Flame-broiled chicken breast with balsamic roasted tomatoes, brie cheese and fresh spinach leaves tossed with balsamic vinaigrette. Served on foccacia bread with pesto aioli.

SMOKED GOUDA CHICKEN SANDWICH \$8.95

Flame-broiled breast of chicken topped with smoked gouda cheese and red onion marmalade. Served on foccacia bread with pesto aioli.

TRADITIONAL RUEBEN SANDWICH \$8.95

Shaved corned beef and seasoned sauerkraut presented on toasted marbled rye bread with zesty thousand island and melted swiss cheese.

JALAPENO-CHICKEN PANINI \$9.95

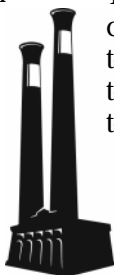
Grilled breast of chicken presented on foccacia bread with jalapeno-lime mayonnaise, fontina cheese and peppered bacon.

ITALIAN MEATBALL PANINI \$9.95

Italian meatballs, fresh mozzarella cheese, balsamic onions, red and green peppers and marinara sauce served on a fresh bageutte roll.

PORTOBELLO & PROVOLONE PANINI \$9.95

Marinated and grilled portobello mushrooms presented on foccacia bread with provolone cheese, roasted red and yellow peppers, oven-roasted tomatoes, oven-roasted onions and roasted garlic aioli.



SPECIALTIES

LAKESIDE FISH & CHIPS \$13.95

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

BLACK & BLUE SIRLOIN \$14.95

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

TENDER TIP STROGANOFF \$11.95

Beef tenderloin tips sautéed with crimini mushrooms, onions, sweet peppers, garlic and red wine demi glace. Served with jasmine rice and crème fraiche.

ALMOND-CRUSTED PORK \$11.95

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

ALDER-SMOKED CHICKEN LINGUINI \$9.95

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 \$9.50

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.

CITRUS POACHED SALMON \$11.95

Fresh Atlantic salmon fillet poached with white wine, lemon, vegetable julienne, basil, oregano and chervil.

ITALIAN SAUSAGE FETTUCCINE \$9.95

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 \$10.95

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

HALIBUT FISH TACOS \$10.95

Two flour tortillas filled with pan-seared, seasoned halibut, cilantro-lime marinated cabbage and pepper-jack cheese topped with crème fraiche. Served with house-made tomato and avocado salsas, sour cream and tri-color tortilla chips.

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.

 The 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.