



FEATURED DINNER MENU ITEMS MARCH 17TH - MARCH 23RD

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

CHICKEN CHORIZO

Organic chicken breast stuffed with Couer D' Alene farms chorizo sausage, poblano peppers, onions and spices. Pan seared and finished in the oven. Laced with cilantro creme fresca and served with sweet potato hash with oven roasted vegetables.

15.95

LEG OF LAMB

Idaho raised lamb marinated with white balsamic vinegar, our own Pullman Porter Ale, herbs and spices. Oven roasted and served with a wild mushroom demi glace. Served with garlic mashed potatoes and oven roasted vegetables.

16.95

FILET MIGNON AND LOBSTER RAVIOLI

6 oz. certified angus tenderloin wrapped with pancetta bacon. Flavored with our house-made steak seasoning and broiled. Served with plump lobster stuffed raviolis in a light lemon cream sauce. Accompanied with oven roasted vegetables

29.95

BREWERS DINNER

Couer D Alene brewing company's Brew master Laurie Krauss and Steam Plant Grills' 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 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.