



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 17TH - MARCH 23RD

BLACKENED ROCK FISH

Fresh Pacific rock fish dredged in cajun seasonings and pan fried. Topped with P.T. Reyes blue cheese and served with garlic mashed potatoes and lemon wedges.

11.95

RUEBEN SANDWICH

Certified Angus corned beef slow cooked in pickling spices. Grilled with swiss cheese, sauerkraut and russian dressing on marbled rye bread. Served with french fries.

9.95

BUTTERMILK CHICKEN

Free Range chicken dipped in buttermilk and seasoned flour. Deep fried and presented with sweet potato hash and Alabama white BBQ sauce.

12.95

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.