



FEATURED DINNER MENU ITEMS MARCH 3RD - MARCH 9

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

ALL SPECIALS COME WITH ROASTED GARLIC MASHED POTATOES AND OVEN ROASTED VEGETABLES.

**THAI CURRY ROCK SHRIMP**

Wild caught Pacific rock shrimp sauteed with shitake mushrooms, red onion, and julienne red peppers. Finished in a red thai curry sauce and served over jasmine rice.

19.95

**BERKSHIRE PORK**

Heirloom Berkshire pork prime rib cut into chops. Lightly marinated in white wine with fresh rosemary, thyme, tarragon and garlic. Grilled and served with a stone ground mustard demi glace.

17.95

**T-BONE**

Double R Ranch natural raised 16 oz T- bone. Broiled in southwestern seasonings and presented with a roasted corn and black bean salsa.

28.95

**BREWERS DINNER**

Cover 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 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.