



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 10TH - MARCH 16TH

EGG PLANT PARMESAN

Dredged in organic eggs and italian sesoned bread crumbs. Flat grilled and presented over pasta with our in house made marinara. Garnished with parmesan cheese and green onions.

10.95

STRAWBERRY ALMOND SALAD

Fresh strawberries, mandarin oranges and red onions tossed with organic baby spinach and laced with a lemon viniagrette. Garnished with candied almonds.

9.95

PORKLOIN DIJON

Natural raised porkloin sliced into cutlets and lightly seasoned. Broiled and served with a stoneground mustard demi glace and roasted garlic mashed potatoes.

12.95

BREWERS DINNER

Couer D Alene brewing company's Brew master Lauric 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.