




CASUAL FAVORITES

These items are served with your choice of chips, seasoned fries or sweet potato fries.

GORGONZOLA BURGER \$11.95
Hand-formed, certified Angus beef blended with Gorgonzola cheese and select spices make this a half-pound twist on a traditional burger. Served with lettuce, tomato, red onion and pickle.

 **SMOKED STEAK SANDWICH..... \$12.95**
Certified Black Angus shoulder tenderloin smoked in mesquite wood, broiled and sliced thin. Served on a grilled chipotle flat bread with white BBQ sauce, baby greens and caramelized onions.

HALIBUT FISH TACOS..... \$12.95
Two flour tortillas filled with pan-seared and seasoned halibut, jicama coleslaw and pepper-jack cheese then topped with creme fraiche and green onions. Try it with a Golden Ale or SPG Margarita!

PUB-STYLE FISH AND CHIPS..... \$16.95
We start with cod fillets and hand-cut the pieces of tender white fish for this entree. We dip them in a seasoned batter made here with our own Centennial Pale Ale and fry them golden brown. One of our most popular dishes since we opened in 1999. Served with jicama coleslaw, lemon and tartar sauce.

GRILLED CHICKEN SANDWICH..... \$9.95
Italian-seasoned chicken breast broiled, topped with fontina cheese, and served on ciabatta bread with house-made basil pesto, baby greens and ripe tomatoes.

BUFFALO BURGER..... \$11.95
Montana-raised buffalo lightly seasoned, broiled and basted our very own Huckleberry Ale BBQ sauce. Topped with smoked cheddar cheese and bacon and served on a whole wheat bun.

Consuming raw or undercooked foods can increase the risk of food-borne illness.

OUR BEERS

GOLDEN ALE - A smooth, light-bodied beer. The combination of pale grains and light hopping create an easy-going, refreshing ale that is the perfect introduction to microbrews.

HONEYMOON WHEAT ALE - Our own interpretation of a traditional German hefeweizen - crisp flavor, yet substantial body. An award-winner at the U.S. Beer Tasting Championships and a pub favorite.

HUCKLEBERRY ALE - A crisp, golden ale with the aroma of Northwest huckleberries. Since huckleberries are not sweet, this is not a sweet beer, like most fruit beers. A local favorite and award-winner.

CENTENNIAL PALE ALE - Gold medal-winning classic pale ale hand-crafted from a refreshing blend of 2-row pale malt and Yakima Valley Cascade hops. Great with everything!

ROCKFORD BAY IPA - Our hoppiest beer is a tribute to the India Pale Ales originally brewed relying on the hops to naturally preserve beers making the long trip from Great Britain to India.

CASK-CONDITIONED ALES - A rotating selection of beers prepared in a traditional English manner. These beers are naturally fermented in their own kegs and dispensed through a hand-powered beer engine. This means they are not as carbonated as most beers. Great with food!

SCOTTISH ALE - This copper-colored ale is made from roasted barley malt and tettenanger hops. It is well-balanced like a traditional Scottish Ale.

LAKESIDE BRITISH ALE - Our head brewer's favorite beer. A classic nut brown style ale, rich in color, surprisingly light in body and having subtle flavors of specialty malts. Definitely worth a try.

PULLMAN PORTER - Our traditional porter, which combines the full, rich flavors of specialty malts and select 2-row grains, can be enjoyed by both the casual and the serious beer drinker. Voted Best Porter in the Pacific Northwest at the U.S. Beer Tasting Championships three years in a row.

VANILLA BOURBON STOUT - A dark, rich, full-bodied stout with undertones of espresso and chocolate mixed with vanilla bean and bourbon flavors. The result is a BIG beer that tastes like no other beer we have tried. We charge a bit more for this beer, but it is worth it!

5.50 PINT / \$18.50 PITCHER

BREWER'S WHIM / SEASONAL BEERS - We save a tap handle for something new or a seasonal beer making a return. Try it on this visit because it might not be here next time. Be sure to ask your server for details on our latest creation.

PINTS (16oz): \$4.75 / PITCHERS (60oz): \$15.50

Please Note: Parties of 8 or more are subject to an 18% gratuity

STEAM PLANT GRILL KNEE



OUR HISTORY AND PHILOSOPHY

As you look over this menu, you will see the words "local", "house-made" or "our own". These items are all made from scratch right here in the kitchen or brewery. You won't find soups or dressings poured out of a bag or cans around here. We are proud of the artists in our kitchen and brewery who make food the way they want to eat it, not to please a corporate headquarters hundreds of miles from here. We are a family business who cares about our community and we are pleased to offer as many locally grown or produced items on our menu as we can. If you have a local product or idea you would like us to know about or a place our beer should be available, please fill out a comment card or let the manager know.

The Steam Plant was built in 1916 and provided steam heat to over 300 buildings in downtown until it closed in 1986. In partnership, Avista and Wells and Company renovated this building and re-opened it in 1999. Feel free to walk around and experience this Spokane landmark. Look for the many signs and photos of the Steam Plant's past.

**159 S. LINCOLN
SPOKANE, WA 99201**

**509.777.3900
WWW.STEAMPLANTGRILL.COM**



Please enjoy our Steam Plant favorites noted in the menu with the towers logo



APPETIZERS

SMOKED STEELHEAD\$12.95

Natural-raised Columbia River steelhead smoked in-house over alderwood. Presented with cream cheese, diced onions, capers and lemon and served with rye toast rounds.

STEAMED CLAMS \$11.50

Manila clams steamed with a rich stock made with our own Centennial Pale Ale, garlic and fresh herbs. Served with a side of garlic bread. A pub classic.

THAI CHICKEN SATAYS \$11.95

Strips of chicken breast marinated in coconut milk and cilantro, skewered, grilled and served with a zesty Thai peanut sauce. A cool, crisp Centennial Pale Ale is a perfect match for this popular appetizer.

ANTIPASTI PLATTER.....\$13.95

A selection of cured meats, cheeses, olives and marinated vegetables served with olive oil, balsamic vinegar and warm pita bread.

COAL BUNKER CHEESE BREAD.....\$8.95

Our own unique blend of cream cheese, garlic, fresh herbs and seasonings spread on a locally-made baguette, topped with freshly grated Parmesan cheese and then oven-baked. Perfect with any of our soups or salads.

KALBI STEAK SKEWERS \$11.95

Petite tender steak marinated in our own Honeymoon Wheat Ale with garlic and ginger, skewered on bamboo, broiled and basted with kalbi sauce. Served on baby greens and garnished with sesame seeds. Great with any of our darker beers!

SOUTHWEST CHICKEN QUESADILLA\$9.95

Southwest spiced chicken, pepper-jack cheese, fresh jalapeno peppers, onions, cilantro and tomatoes grilled in a garlic herb tortilla. Served with guacamole, salsa and sour cream.

TRI-COLOR CHIPS AND SALSA.....\$4.50

House-made tri-color tortilla chips served with our own chunky salsa made in-house.

ADD HOUSE-MADE AVOCADO SALSA \$.95

COLOSSAL ONION RINGS.....\$7.95

An enduring standard, we hand-cut onions into colossal rings and dip them in our special beer batter made in-house with our own Centennial Pale Ale.

STEAM PLANT CALAMARI.....\$8.95

Calamari rings dusted in masa flour and southwest seasonings, flash-fried and complemented with a side of garlic aioli. Enjoy this with a pint of the Honeymoon Wheat Ale or our Golden Ale.



SOUPS AND SALADS

SCOTTISH BLACK BEAN CHILI

Our unique, house-made chili includes black beans, poblano peppers, onions and skirt steak simmered in our own Scottish Ale. Mixed with southwestern seasonings and garnished with tri-color tortilla strips and creme fraiche. Pairs perfectly with our Scottish Ale.

CUP \$3.95

BOWL \$4.95

BEER CHEESE SOUP

In this house-made soup, our Centennial Pale Ale is simmered with rich vegetable stock and blended with Gorgonzola and cheddar cheeses. A Steam Plant favorite since our opening day.

CUP \$4.25

BOWL \$5.25

SOUP DU JOUR

A fresh soup made daily in-house by our exemplary culinary staff. Ask your server for today's selection.

CUP \$2.95

BOWL \$3.95

CAESAR SALAD\$9.25

Romaine lettuce tossed with a creamy, house-made Caesar dressing, Parmesan cheese and garlic croutons.

STARTER SIZE\$3.75

ADD CHICKEN OR SALMON.....\$3.50

GRILLED PEAR SALAD\$10.50

Fresh pears, sliced, grilled and served over a bed of baby greens complemented with dried cherries, toasted almonds, grape tomatoes, red onions and kalamata olives laced with a bosc pear vinaigrette.

MARGUERITE SALAD.....\$9.95

Fresh mozzarella cheese, Roma tomatoes and basil placed on a bed of romaine hearts laced with a lemon vinaigrette.

ADD CHICKEN OR SALMON \$3.50

HOT SEAFOOD CAESAR SALAD.....\$13.95

Oregon bay scallops, bay shrimp and wild Alaskan salmon sauteed with our Caesar dressing made in-house. Served over crisp romaine lettuce complemented with croutons and shaved Parmesan cheese.

STEAM PLANT SALAD\$8.95

Fresh spring mix, romaine and iceberg lettuces topped with hard-boiled egg, mushroom, onion, tomato and house-made garlic croutons. Served with your choice of house-made dressing: Huckleberry Vinaigrette, Gorgonzola, Ranch or Balsamic Vinaigrette.

STARTER SIZE \$3.75

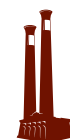
SPINACH SALAD.....\$10.95

Fresh baby spinach, crimini mushrooms, Pt. Reyes blue cheese, red onions, chopped eggs and Roma tomatoes tossed in a warm bacon vinaigrette made in-house.



STEAKS & CHOPS

All entrees include the Chef's choice of daily accompaniments.



SMOKESTACK BONE-IN RIBEYE \$39.95

Double R Ranch natural-raised 24-ounce bone-in rib chop seasoned with our in-house blend of steak seasonings and served on a piping hot platter.

RIBEYE STEAK \$26.95

Double R Ranch natural-raised prime rib cut into 12-ounce steaks broiled with an ancho pepper brown sugar rub and served with fried onion strings.

FILET MIGNON \$29.95

Eight-ounce filet mignon lightly seasoned, wrapped in peppered bacon and broiled to your liking. Topped with a roasted garlic puree and placed on a pool of merlot demi glace.

BLACK AND BLUE TOP SIRLOIN..... \$23.95

Eight-ounce top sirloin from the Double R Ranch dredged in cajun spices, blackened and topped with Pt. Reyes blue cheese.

CHIPOTLE CITRUS PORK CHOP \$18.95

Snake River Farms Kurabota prime pork cut into thick chops and brined in Honeymoon Wheat Ale, New Mexico chiles, cumin and cilantro with a touch of smoked chili sea salt. Cold-smoked over mesquite wood, finished on the broiler and presented with a chipotle pepper sauce.

BBQ RIBS: HALF RACK: \$18.95 / FULL RACK: \$24.95

One full rack of pork baby back ribs coated with our very own house-made barbeque rub and sloooowww smoked. Finished on the broiler and served with our award-winning Huckleberry Ale BBQ sauce.



SEAFOOD

All entrees include the Chef's choice of daily accompaniments.

ALASKAN SALMON \$18.95

Wild Alaskan salmon broiled to perfection and laced with a bay shrimp, cilantro and lime bierre blanc.

PACIFIC HALIBUT \$23.95

Whole Alaskan halibut hand-cut and dredged with cracked black pepper and panko breading. Pan-seared, finished in the oven and topped with a lobster-lemon and parsley sauce.

HAWAIIAN AHI \$18.95

Fresh Ahi dredged in an almond and wasabi pea coating, pan-seared and served with a garam masala coconut cream sauce.

COLUMBIA RIVER STEELHEAD\$17.95

Fresh Columbia River steelhead lightly seasoned, broiled and brushed with a blood orange butter.



POULTRY

All entrees include the Chef's choice of daily accompaniments.

CORNISH GAME HEN \$16.95

Whole cornish game hen slow-roasted, glazed with pure maple syrup and bourbon and served with a sweet potato and cherry hash.

HUCKLEBERRY CHICKEN \$18.95

Here is a description you wouldn't expect: an "ale-brined" free-range half chicken, smoked in-house with mesquite wood and topped with Huckleberry Ale BBQ sauce. A cold Huckleberry Ale complements this house-favorite perfectly!

STEAM PLANT CHICKEN..... \$16.75

Organic chicken breast stuffed with artichoke hearts, fontina cheese, fresh basil and sun-dried tomatoes. Seasoned with pepper, garlic and kosher salt, brushed with olive oil, baked and laced with a lemon marsala supreme sauce.

MAHOGANY DUCK \$22.95

Natural-raised duck breast marinated in a blend of scotch, soy sauce, orange zest, orange juice, ginger and brown sugar. Lightly smoked in apple wood, finished in the oven then laced with a huckleberry glaze.



PASTA

All pastas served with garlic bread

SHRIMP ANDOUILLE RAVIOLI.....\$17.95

Plump raviolis stuffed with gulf shrimp and andouille sausage presented in a poblano pepper and cajun bierre blanc and garnished with green onions and shaved Parmesan cheese.

CHICKEN MACADAMIA.....\$17.95

Plump breast of chicken coated with crushed macadamia nuts, pan-seared golden brown and presented over fettuccine pasta tossed with papaya, sun-dried tomatoes and Dijon cream. Garnished with fresh chives.

BASIL CREAM RAVIOLI \$16.95

A long-time Steam Plant Grill favorite and vegetarian option. Four-cheese ravioli sauteed with fresh basil, shallots, thyme, garlic and cream. Presented over a tomato herb sauce and garnished with Parmesan cheese and fresh chives.

SCALLOP LINGUINE \$19.95

Dry-packed diver scallops dusted in seasoned flour and sauteed in olive oil with garlic, shallots, roasted red peppers and garam masala then finished with a house-made shell stock and a touch of butter. Presented over linguine and garnished with fresh chives.

Consuming raw or undercooked foods can increase the risk of food-borne illness.