



STEAM PLANT GRILL - 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. We are a 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.

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.

APPETIZERS

- SMOKED STEELHEAD** 13.00
Naturally raised Columbia River steelhead, brined in our own Scottish Ale and spices, and smoked in-house over alderwood. Presented with herb cream cheese, diced red onions, capers, and lemon. Served with rye toast rounds.
- STEAMED SHELLFISH** 13.00
Penn Cove mussels and Manila clams sauteed with smoked bacon, garlic, shallots, and basil and steamed with our Centennial Pale Ale. Served with a side of garlic bread and lemon wedges.
- THAI CHICKEN SATAYS** 12.00
Strips of chicken tenderloin marinated in coconut milk and cilantro, and sambal, skewered on bamboo and broiled. Served with a zesty Thai peanut sauce.
- ANTIPASTI PLATTER** 14.00
A rotating selection of cured meats, cheeses, and pickled and roasted vegetables. Served with an anise pita crisp and olive oil and balsamic vinegar.
- COAL BUNKER CHEESE BREAD** 9.00
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.
- CAPRESE** 9.00
Sliced heirloom tomatoes, fresh mozzarella, basil, olive oil, and balsamic vinegar served with crostini.
- HUMMUS** 8.00
A combination of chick peas, garlic, lemon, tahini, and olive oil served with olives, onions, Roma tomatoes, and pita bread.
- BRUSCHETTA** 10.00
Roasted pears and Point Reyes bleu cheese served warm on a grilled bruschetta with a balsamic reduction.
- STEAM PLANT CALAMARI** 9.00
Calamari rings and tentacles dusted in masa flour and Southwest seasonings, flash-fried and complemented with a side of chipotle pepper aioli and lemon wedge.
- KALBI STEAK SKEWERS** 12.00
Petite tender steak marinated in our own Honeymoon Wheat Ale, garlic, and ginger, skewered on bamboo, broiled and basted with house-made kalbi sauce. Served on a bed of Asian greens with sesame seeds.

- STACKS CHICKEN BREAST** 17.00
Tender chicken breast stuffed with Roma tomatoes, feta cheese, fresh oregano, and baby spinach, wrapped in our house-made bacon, and oven-roasted. Served over red quinoa with a wild mushroom jus.
- STEAM PLANT SMOKED BBQ CHICKEN** 20.00
An "ale-brined" free-range half chicken, smoked in-house with mesquite wood and topped with Huckleberry Ale BBQ sauce. Served with the Chef's choice of daily accompaniments....and a lot of napkins.

SOUPS AND SALADS

- SMOKED TOMATO BISQUE**
Roma tomatoes cold-smoked over apple wood and combined with onions, celery, and our own Honeymoon Wheat Ale, simmered, and pureed. Served with creme fraiche and house-made Parmesan croutons.
CUP 4.00
BOWL 5.00
- 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 4.00
BOWL 5.00
- SOUP DU JOUR**
A fresh soup made daily in-house by our exemplary culinary staff.
CUP 3.00
BOWL 4.00
- CAESAR SALAD** 9.00
Romaine lettuce tossed with a creamy, house-made Caesar dressing, Parmesan cheese, and garlic croutons.
STARTER SIZE 4.00
ADD CHICKEN OR SALMON 4.00
- GRILLED PEAR SALAD** 11.00
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** 10.00
Fresh mozzarella cheese, Roma tomatoes, and basil placed on a bed of romaine hearts laced with a lemon vinaigrette.
ADD CHICKEN OR SALMON 4.00
- CHICKEN CURRY SALAD** 11.00
Chicken breast dusted with garam masala then broiled, chilled, and sliced, served on a bed of spring greens and romaine hearts. Garnished with sweet corn, Granny Smith apples, pea pods, dried Bing cherries, toasted coconut, and curry dressing.
- * SEARED SCALLOP SALAD** 14.00
Dry-pack sea scallops pan-seared in olive oil with garlic and shallots, served on a bed of romaine hearts with feta cheese and garlic crisps, and finished with a lemon artichoke vinaigrette.
- STACKS SALAD** 9.00
Fresh spring mix, romaine and iceberg lettuces topped with hard-boiled egg, mushroom, onions, tomatoes, and house-made garlic croutons. Served with your choice of house-made dressing: Huckleberry Vinaigrette, Gorgonzola, Ranch or Balsamic Vinaigrette.
STARTER SIZE 4.00

POULTRY

- CITRUS CHICKEN** 14.00
Free-range chicken breast marinated in a lemon, lime and blood orange juice and broiled. Served with red quinoa, a tarragon orange sauce, and seasonal vegetables.
- * MAHOGANY DUCK** 24.00
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. Served with St. Marie's wild rice and seasonal vegetables.

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

STEAKS AND CHOPS

ALL STEAKS AND CHOPS ARE SERVED WITH THE CHEF'S CHOICE OF DAILY ACCOMPANIMENTS
ALL OF OUR BEEF IS SOURCED LOCALLY FROM THE DOUBLE R RANCH AND OUR PORK FROM SNAKE RIVER FARMS.

- * RIBEYE** **25.00**
Hand-cut 12-ounce ribeye steak simply seasoned with kosher salt, black pepper and garlic, broiled and basted with our house-made bacon bourbon butter and topped with fried onion strings.
- * BLACK & BLEU SIRLOIN** **19.00**
An 8-ounce top sirloin rubbed with Cajun spices and topped with Point Reyes bleu cheese.
- * BBQ RIBS**
One full rack of pork baby back ribs coated with our very own house-made barbeque rub and sloooowww smoked. Served with our award-winning Huckleberry Ale BBQ sauce.
HALF RACK **18.00**
FULL RACK **25.00**
- * SMOKESTACK CHOP** **41.00**
A 28-ounce bone-in ribeye seasoned with our in-house blend of steak seasonings and served on a piping hot platter.

PASTA

- CARBONARA LINGUINE** **14.00**
Pancetta bacon, mushrooms, garlic, and peas sauteed in olive oil, sweet cream, and egg yolk tossed with linguine noodles. Garnished with Italian parsley and shaved Parmesan cheese and served with a slice of garlic bread.
- WILD MUSHROOM AND ASPARAGUS PASTA** **17.00**
Fresh asparagus and a rotating blend of wild mushrooms sauteed with garlic, shallots, basil and thyme, flamed with Madeira wine and a mushroom broth. Served with truffle-stuffed beggar's purses, fresh shaved Parmesan cheese and a slice of garlic bread.
- SEAFOOD ROMESCO PENNE** **19.00**
Fresh seafood and shellfish sauteed in a robust tomato, red pepper, and almond sauce tossed with penne pasta. Garnished with Romano cheese and green onions and served with a slice of garlic bread.
- SMOKED CHICKEN PAPPARDELLE** **16.00**
Marinated chicken smoked over apple wood and sauteed with roasted red and yellow peppers, mushrooms, shallots, and garlic and finished with a white wine butter sauce. Garnished with tomatoes, green onions, and Parmesan cheese. Served over peasant-style pasta with a slice of garlic bread.
- * CRAB AND ARTICHOKE RAVIOLI** **20.00**
Dungeness crab and artichoke hearts sauteed with fresh fennel, wild mushrooms, and fresh thyme then finished in a light lemon cream sauce. Served over ricotta-stuffed ravioli with a slice of garlic bread.
- STACKS STIR FRY** **13.00**
A seasonal array of vegetables stir-fried in our own sesame sauce and served over buckwheat noodles or jasmine rice in a wonton shell.
ADD CHICKEN, SHRIMP OR KALBI STEAK **4.00**

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- * FILET MIGNON** **27.00**
An 8-ounce filet wrapped in peppered bacon smoked in-house and served with a wild mushroom demi-glace.
- * PORTERHOUSE FLORENTINA** **32.00**
A 22-ounce porterhouse rubbed with fresh rosemary, thyme, sage, cracked black pepper, and sea salt. Served over a bed of sauteed spinach.
- * BUFFALO NEW YORK** **29.00**
A 10-ounce cut of Montana-raised Bison lightly seasoned with cracked black pepper and sea salt and served with a huckleberry gastrique.
- * KURABOTA PORK CHOP** **20.00**
A thick, hand-cut pork chop stuffed with gorgonzola cheese, herbs, and onions, oven-roasted, and topped with a smoky chipotle sauce.

SEAFOOD

- DUNGENESS SALMON** **22.00**
Wild Alaskan salmon stuffed with Oregon Dungeness crab oven-baked and basted with lemin garlic butter. Served with jasmine rice, seasonal vegetables and a lemon wedge.
- RED SNAPPER** **16.00**
Wild red snapper, fresh from the Pacific, dusted in seasoned masa flour, pan-fried, and topped with broiled avocado salsa and a lime wedge. Served with red beans and rice.
- DUNGENESS CRAB CAKES** **20.00**
Fresh Dungeness crab mixed with red and green peppers, red onions, herbs and a dijon aioli, dredged in fresh bread crumbs and pan-fried golden brown. Served on a bed of spring greens and laced with a roasted red pepper rouille with a side of St. Marie's wild rice.
- * KALBI TUNA** **19.00**
Sashimi-grade Hawaiian ahi tuna seasoned with Chinese five-spice and pan-seared rare. Served atop a wasabi pea-crust rice cake with Kalbi sauce, pickled ginger, wasabi paste, and seasonal vegetables.
- COLUMBIA RIVER STEELHEAD** **18.00**
Fresh farm-raised steelhead from Nespelem, Washington, lightly seasoned, broiled and brushed with a blood orange butter. Served with St. Marie's wild rice and seasonal vegetables.
- FISH & CHIPS** **15.00**
Hand-cut pieces of cod dipped in a seasoned tempura batter made with our own Scottish Ale and fried golden brown. Served with house-made tartar sauce, seasoned fries, jicama cole slaw, and a lemon wedge.
- ALASKAN COD** **15.00**
Fresh Alaskan cod poached in a shell stock with tomatoes and green onions. Served with red quinoa and seasonal vegetables.
- CAJUN PRAWNS** **18.00**
Large Oregon spotted prawns dredged in Cajun seasonings and sauteed with poblano peppers and red onions. Served over red beans and rice.

STEAM PLANT BREWING COMPANY

Brewed right here at the Steam Plant, these beers provide a broad range of flavors and styles for every beer-lover. Be sure to take a moment to look through the observation window to the brewery near the back of the restaurant to see the fabulous facility we use to create these delicious beers.

- BLONDE ALE** - Our lightest beer provides you with a gateway to the wonderful world of microbrews. Once you've tried this, you'll never go back to a macro!
- HUCKLEBERRY HARVEST ALE** - A light-bodied beer with a subtle aroma of huckleberries and just a hint of sweetness on the palate.
- WHITMAN'S WHEAT BEER** - Wonderful spicy notes to start, the cloudiness you would expect from a traditional wheat beer and balanced maltiness.
- CUTTER'S PALE ALE** - Our pale ale is medium-bodied, but highly quaffable! Good balance between the malts and hops make this a very enjoyable beer.
- HIGHLANDER SCOTTISH ALE** - Rich amber color, full-bodied and malty with a very low hop presence.
- FIREBOX IPA** - You asked for it, so here it is - more IBUs! You'll find both the floral hop aromas and distinctive hop bitterness you would expect from a traditional IPA.

- BOILERMAKER BRITISH ALE** - This medium-bodied beer is reddish-brown in color with a light hopping and careful balance of nuttiness and maltiness.
- PIPEFITTER PORTER** - A healthy dose of chocolate malt and roasted barley makes for one our tastiest creations.
- DOUBLE STACK STOUT** - Easily our most popular beer, this stout has achieved iconic status. A traditional stout accentuated with vanilla and bourbon flavors creates an explosion of flavors unlike any you have tried before. Just ask the guy sitting next to you, he is probably enjoying one right now! We charge a bit more for this beer, but it is worth it! **5.50 PINT / 18.50 PITCHER**
- 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 which creates a less carbonated beer.
- BREWER'S WHIM / SEASONAL BEERS** - We save a tap handle for something new or seasonally appropriate. Try one this visit since it might not be here when you join us again. Ask your server for details on our latest creation.

PINTS (16oz) - 4.75

PITCHERS (60oz) - 15.50