



**FEATURED DINNER MENU ITEMS APRIL 7TH - APRIL 13TH**

**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

**CHICKEN BREAST AMANDINE**

Free range chicken breast stuffed with almonds, chevre cheese, and onions. Oven roasted and served with a light paprika veloute sauce made with our handcrafted Birthday Bock ale. Presented with brown rice and oven roasted vegetables.

17.95

**SEAFOOD PASTA**

Halibut, cod and salmon sauteed with crimini mushrooms, shallots, asparagus, herbs and spices. Finished in a vermouth fumet blanc and placed over fettuccinne noodles. Garnished with parmesan cheese and lemon.

18.50

**BEEF WELLINGTON**

Hand cut choice tenderloin steaks topped with a shitake mushroom duxelle. Wrapped in puff pastry and oven baked medium rare. Laced with a madeira demi glace and served with garlic mashed potatoes and roasted vegetables.

28.95

**BREWERS DINNER**

Covered Alene Brewing Companys' Head Brewer Laurie Krauss and Steam Plant Grill's 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.