



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 APRIL 6TH - APRIL 13TH

SHRIMP FETTUCCINE

Wild caught gulf shrimp sauteed with shitake mushrooms, shallots, garlic and dill. Finished in a fume blanc sauce with a touch of lemon.

Served over fresh fettuccine pasta with parmesan reggiano cheese and fresh diced roma tomatoes.

11.50

BEEF KABOBS

Petite tender steak cut into cubes and marinated with kalbi sauce. Skewered with pineapple, red peppers and red onion. Broiled and basted with kalbi. Served over a bed of jasmine rice and garnished with green onions and sesame seeds.

10.95

GOUDA CHICKEN SANDWICH

Fresh Washington chicken breast marinated in Golden Ale and herbs. Broiled and topped with sun dried tomatoes and gouda cheese. Presented on a pub bun with pesto aioli, lettuce, onion and a kosher pickle spear. Served with french fries.

9.95

BREWERS DINNER

Couer d' Alene Brewing Company's 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.