

ALL DAY

GOOD. HONEST FOOD

Lochsa Lodge Restaurant

11AM* - CLOSE

APPETIZERS & SLIDERS

CRISPY BRUSSEL SPROUTS \$17
Crispy fried brussels topped with balsamic glaze, Feta, toasted almonds & crispy prosciutto.

BAVARIAN PRETZEL \$9
Giant authentic Bavarian pretzel served with traditional stoneground mustard.
- \$3 ADD ON - Housemade Beer Cheese

LOCHSA FRIES \$7
Basket of house cut french fries tossed in your choice of our signature Lochsa fry seasoning or Cajun seasoning.
- \$3 ADD ON - Beer Cheese & Bacon • Chili Cheese Fries

CHICKEN WING BASKET 6 WINGS \$10
Crispy wings with your choice of Huckleberry BBQ, Frank's Red Hot Buffalo, Lemon Pepper Dry Rub, or Spicy Cajun Dry Rub. Served with carrot & celery sticks and your choice of ranch or blue cheese to dip. 12 WINGS \$19

IDAHO-STYLE POUTINE \$12
Crispy golden fries smothered in rich housemade brown gravy and topped with warm cheese curds.
- ADD ON: - Pulled Pork \$4 • Smoked Duck \$6

SAGE ELK SLIDERS \$22
Three hand pattied grilled elk sliders served on brioche slider buns with sage aioli, lettuce & grilled onions.

BISON SLIDERS \$22
Three hand pattied grilled bison sliders served on brioche slider buns with Feta cheese, mayo, arugula & onion.

SMOKED DUCK SLIDERS \$24
Three slow smoked duck breast sliders served on brioche slider buns with peppercorn aioli, sprouts, and pickled red onion.

WILD GAME SLIDER FLIGHT
Sample our wild game sliders with this tasty flight. One each: elk, bison, and duck slider.



COD TACOS \$19
Three flour tortillas filled with grilled cod, creamy avocado, Feta cheese, Chipotle aioli, and our zesty mango pico.

SOUPS & SALADS

SOUP OF THE DAY
Ask your server about today's selection.

HOMEMADE CHILI
Lochsa Lodge cowboy style beef & bean chili. Served with green onion & grated cheddar.

CHOOSE YOUR SIZE
CUP \$5 BOWL \$9

ADD Grilled garlic bread \$2

COHO SALMON CAESAR \$23

An entrée-sized portion of crisp, freshly chopped romaine tossed in classic Caesar dressing with shredded Parmesan, topped with housemade croutons and a grilled 6oz fillet of Coho salmon.

Substitute a 6oz sirloin or 6oz Chicken breast - no charge!

SUMMER HOUSE \$8
Mixed greens with cherry tomatoes, blueberries & red onion - tossed in our Huckleberry vinaigrette, topped with Feta & toasted almonds.

SIDE CAESAR \$8
Fresh chopped romaine tossed in traditional caesar dressing, croutons & shredded parmesan.

SANDWICHES

Served with Lochsa house cut french fries.

Go for the upgrade! \$3
• Chili Cheese Fries
• Bacon Beer Cheese Fries
• Onion Rings

HUCKLEBERRY CHICKEN SANDO \$18
Tender grilled chicken served on a Brioche bun with our spicy Huckleberry chutney, melted provolone, arugula, tomato, mayo & pickles.

BIG SKY PHILLY \$22
Thin sliced prime ribeye topped with grilled peppers, onions & mushrooms, melted swiss cheese & garlic aioli on a toasted baguette.

RUSTIC REUBEN \$19
Hand sliced corned beef, sauerkraut, swiss cheese and 1000 island dressing served on toasted marbled rye.

BRAISED BEEF SHORT RIB SANDO \$22
Fork-tender, slow-braised beef piled high on a toasted baguette with peppercorn aioli, tangy pickled onions, provolone, and peppery arugula—rich, savory, and absolutely crave-worthy.

CHICKEN BACON RANCH WRAP \$17
Grilled or fried chicken with bacon, avocado, lettuce, tomato, onion & ranch wrapped in a grilled flour tortilla.

PULLED PORK SANDO \$17
Our slow roasted pork smothered in our house made Huckleberry BBQ on a brioche bun. Served with classic coleslaw and tangy pickles on the side.

BURGERS

Served with Lochsa house cut french fries

Go for the upgrade! **\$3**
 • Chili Cheese Fries
 • Bacon Beer Cheese Fries
 • Onion Rings

THE CHEESEBURGER \$18
 Grilled Wagyu burger on a buttery brioche bun with your choice of cheddar, swiss, or provalone cheese. Served with lettuce, tomato, onion, mayo & pickles.

THE LOCHSA \$20
 Grilled Wagyu burger topped with grilled ham, cheddar & swiss. Served on a buttery brioche bun with lettuce, tomato, onion, mayo & pickles.

THE HUCKLEBERRY BISON BURGER \$24
 Grilled 1/2 pound bison patty topped with house made spicy Huckleberry chutney & swiss. Served on a buttery brioche bun with lettuce, tomato & onion.

THE MUSHROOM SWISS \$19
 Grilled Wagyu burger on a buttery brioche bun with sauteed mushrooms & melted swiss. Served with lettuce, tomato, onion, mayo & pickles.

OLD SCHOOL PATTY MELT \$19
 Grilled Wagyu burger on grilled marbled rye with garlic aioli & melted swiss cheese. Topped with grilled onions & mushrooms.

BACON JAM BISON BURGER \$22
 Grilled 1/2 pound bison patty topped with savory bacon jam. Served with pickled red onions, Feta cheese, mayo & peppery arugula.

Enhance any burger!

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|----------------------------|----------------------------|
| SUB BISON PATTY \$4 | HOUSEMADE AIOLI \$1 |
| BACON \$4 | <i>SAGE, GARLIC,</i> |
| OVER EASY EGG \$2 | <i>CHIPOTLE, OR</i> |
| SLICE OF CHEESE \$2 | <i>PEPPERCORN</i> |
| VEGGIE PATTY \$1 | HUCKLEBERRY \$3 |
| GLUTEN FREE BUN \$1 | <i>COMPOTE OR BBQ</i> |
| BACON JAM \$1 | |

Substitute grilled chicken breast for beef patty, no extra charge.

ALL DAY ENTREES

LODGE FISH & CHIPS \$24
 Fresh Pacific Cod hand battered with Mickduff's Blonde Ale beer batter and served over a generous portion of fries. Comes with Cole Slaw, tartar sauce & a lemon wedge.
 - \$5 ADD ON - Cup of Soup, House Salad, or Caesar Salad

CHICKEN FRIED STEAK PLATE \$24
 Hand breaded chicken fried steak topped with sausage gravy, served with mashed potatoes and chef choice veggies.
 - \$5 ADD ON - Cup of Soup, House Salad, or Caesar Salad

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Parties of 8 or more guests and/or split checks 4 ways or more are subject to automatic 20% gratuity. *Mountain Time (for Pacific Time -1 hour). Menu may have limited options during the last hour.

DESSERT

CLASSIC CHEESECAKE \$9
 New York style cheesecake with rotating seasonal flavors.

FAMOUS BERRY COBBLER \$12
 It's a lodge tradition, served a la mode.

MOLTEN CHOCOLATE LAVA CAKE \$9
 Dark chocolate cake filled with dark chocolate truffle molten center.

ENJOY IT À LA MODE: Add \$2

Gourmet ICE CREAM
 Served by the scoop in a bowl. Choose your flavor: Vanilla Bean, Huckleberry, and other seasonal rotating flavors

1 SCOOP
\$4

2 SCOOPS
\$6

ADD: Chocolate and/or caramel syrup, \$1

Ask about our special homemade
DESSERT of the day!



DRINKS

BLENDED SMOOTHIE \$8
 Flavor options vary, ask your server.

BOTTOMLESS MUG COFFEE \$4

POT OF TEA \$4
 Assorted pyramid tea sachets: Organic, Black, Green, and Herbal tea selection.

HOT APPLE CIDER \$3

HOT COCOA \$4

By the glass:

FRUIT JUICE
 Orange, Apple, Pineapple, or Tomato

SMALL
\$3

LARGE
\$5

SPECIALTY ICED TEA & LEMONADE \$4
 Huckleberry, Peach, Wild Strawberry, & Wild Raspberry. Other seasonal flavors available.

ICED TEA \$3
 Unsweetened Iced Tea with a slice of lemon

FOUNTAIN DRINKS \$4
 Pepsi, Diet Pepsi, Mt. Dew, Dr. Pepper, Rootbeer, 7-Up, Lemonade

ROY ROGERS \$4

SHIRLEY TEMPLE \$4

ARNOLD PALMER \$4

Welcome
 • EST. 1929 •



We are delighted to have you join us for a culinary experience in the heart of Wild Idaho. Our team is dedicated to providing you with exceptional service and delicious meals made with fresh, locally sourced ingredients. Sit back, relax, and savor the flavors of our region while enjoying the warm ambiance of our historic lodge.

Thank you for choosing to dine with us today!