ALL DAY

GOOD, HONEST FOOD

Lochsa Lodge Restaurant

11AM* - CLOSE

APPETIZERS & SLIDERS

CRISPY BRUSSEL SPROUTS $18
Crispy fried brussels topped with balsamic glaze, goat cheese crumbles, & 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 thin cut french fries tossed in your choice of our signature Lochsa fry seasoning or garlic parmesan.
– $3 ADD ON – *Beer Cheese & Bacon • Chili Cheese Fries*

CHICKEN WING BASKET ..... 6 WINGS $10 / 12 WINGS $19
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.

IDAHO-STYLE POUTINE $12
Crisp skin-on house style fries smothered in rich housemade brown gravy and topped with warm cheese curds.
– ADD ON: – *Pulled Pork $4 • Braised Beef $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 goat cheese crumble, mayo, arugula & onion.

PULLED PORK SLIDERS $17
Three slow roasted pork sliders served on brioche slider buns with Huckleberry BBQ, classic cole slaw, and pickles.

LOCHSA SLIDER FLIGHT
Sample our specialty sliders with this tasty flight. One of each: elk, bison, and pork slider.

Try all 3 of our house slider specialties! — $20

SMOKED SALMON HUSHPUPPIES $19
Five house-smoked salmon hushpuppies served with a dill-caper aioli and topped with local grown sprouts and fried capers.

SOUPS & SALADS

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

COHO SALMON CAESAR $23
An entrée-sized portion of crisp, freshly chopped romaine tossed in classic Caesar dressing with shaved Parmesan, topped with housemade croutons and a grilled 6oz fillet of Coho salmon.
Substitute a 6oz sirloin or 6oz Chicken breast - no charge!

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

CHOOSE YOUR SIZE — CUP $5 / BOWL $9

UPGRADE: *Sourdough breadbowl* +$8

WINTER HOUSE $8
Mixed greens in an apple fennel vinaigrette and topped with: goat cheese crumbles, roasted butternut squash, pickled red onions, and toasted pumpkin seeds.

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

SANDWICHES

Served with thin 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.

JAMIE'S SMOKED SALMON BLT $17
House-smoked salmon, bacon, avocado, dill-caper aioli, lettuce, & tomato on toasted ciabatta bread.

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

BRAISED BEEF SANDO $22
Fork-tender, slow-braised beef piled high on toasted ciabatta with peppercorn aioli, pickled red onions, provalone, and peppery arugula.

CHICKEN BACON RANCH WRAP $18
Grilled or fried chicken with bacon, avocado, lettuce, tomato, onion & ranch wrapped in a grilled flour tortilla.

PULLED PORK SANDO $17
Our slow roasted pulled pork smothered in our housemade Huckleberry BBQ & cole slaw on a brioche bun. Served with tangy pickles on the side.

LOCHSA CLUB SANDO $17
Black Forest ham, bacon, swiss & cheddar, lettuce, tomato, onion, and mayo - 3 slices of toasted sourdough.

BURGERS

Served with thin 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 & goat cheese crumbles. 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.

Enhance any burger!

SUB BISON PATTY $4	**HOUSEMADE AIOLI $1**
BACON $4	*SAGE, GARLIC, CAPER*
OVER EASY EGG $2	*DILL, OR PEPPERCORN*
SLICE OF CHEESE $2	
VEGGIE PATTY $1	**HUCKLEBERRY $3**
GLUTEN FREE BUN $1	*CHUTNEY OR BBQ*

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

CLASSICS

– **$5** ADD ON – *Cup of Soup, House Salad, or Caesar Salad*

LODGE STEAK FRITES **$22**
Seared 6oz Petit Sirloin grilled & sliced thin over a bed of crispy thin-cut french fries and a house-made Chimichurri.

LODGE FISH & CHIPS **$24**
12 ounces of Fresh Pacific Cod hand battered with Mickduff's Blonde Ale beer batter and served over a generous portion of skin-on fries. Comes with Cole Slaw, tartar sauce & a lemon wedge.

CHICKEN FRIED STEAK PLATE **$24**
Golden brown breaded chicken fried steak topped with sausage gravy, served with mashed potatoes & chefs' choice vegetables.

DESSERT

SPICED APPLE BREAD PUDDING **$11**
Housemade bread pudding with apple slices baked and topped with a brown sugar pecan crumble & caramel drizzle. Served a la mode.

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**

VANILLA CAPPUCCINO **$4**

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

HOT APPLE CIDER **$3**

HOT COCOA **$4**

SHIRLEY TEMPLE **$4**

ARNOLD PALMER **$4**

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

By the glass:
FRUIT JUICE
Orange, Apple, Pineapple, or Tomato

SMALL $3 | LARGE $5

Welcome

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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!

*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.*