GOOD, HONEST FOOD

Lochsa Lodge Restaurant

DINNER SERVED
SUN - THURS, 4PM - 8PM
FRI & SAT, 4PM - 9PM

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!

DINNER ENTREES

LOCHSA CHICKEN FETTUCCINE ALFREDO **$28**
Grilled chicken breast & housemade creamy alfredo sauce over fettuccine pasta with sauteed spinach, garlic, & herb roasted tomatoes.
Substitutions: 6oz Petite Sirloin Steak +$4 • 6oz Salmon Filet +$4

INCLUDED
WITH ALL ENTREES *Cup of Soup • Winter Salad • Caesar Salad*

BISON SALISBURY STEAK **$36**
Hand pattied 8oz ground Bison steak seared to perfection with a rich savory flavor and our housemade brown gravy. Topped with grilled onions & mushrooms. Served with buttery mashed potatos and chefs' choice vegetables.

LOCHSA LODGE FISH & CHIPS **$29**
Fresh 12oz Pacific Cod hand battered with Mickduff's Blonde Ale beer batter. Served with tartar sauce, crisp cole slaw, fresh sliced lemon & a generous portion of crisp skin on house-style french fries.

CHARBROILED RIBEYE STEAK **$49**
14oz ribeye steak charbroiled to your liking and served with house made chimichurri and fried onions, chefs' choice vegetables and a loaded baked potato..
Make it Lochsa Style: Grilled Mushrooms & Caramelized Onions $3

20oz GRILLED PORK PORTERHOUSE **$34**
Pork porterhouse grilled to perfection with a sweet & savory huckleberry glaze. Served with loaded mashed potatoes & seasonal chefs' choice vegetables.

BRAISED BEEF POT ROAST **$34**
Low & Slow roasted beef Chuck Roast (10oz) smothered in a rich beef gravy. Served with our housemade buttery mashed potatoes & braised heirloom carrots.

COHO SALMON RISOTTO **$32**
Pan-seared Coho salmon served over a bed of creamy risotto with butternut squash puree and sauteed mushrooms.
Substitue petite sirloin steak or chicken breast - no charge

CHICKEN FRIED STEAK **$29**
Golden brown breaded chicken fried steak. Served with a housemade white pepper sausage gravy, chefs' choice vegetables, and buttery mashed potatoes.

DINNER SALAD

COHO SALMON CAESAR SALAD **$23**
An entree-sized portion of crisp freshly chopped romaine tossed in our classic Caesar dressing & shaved parmesan. Topped with housemade sourdough croutons and a grilled 6oz Coho salmon fillet.
Substitute sliced petite sirloin steak or chicken breast - no charge

Consuming raw or undercooked meats, poultry, or seafood 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.



Wine List

REDS

COLUMBIA CREST GRAND ESTATE $9 $34
MERLOT • WA
Rich and aromatic with notes of chocolate & dark cherries.
Pairs well with beef & grilled chicken

COLUMBIA CREST H-3 $9 $34
CABERNET SAUVIGNON • WA
Deep berry flavors lead to a soft tannin cocoa finish.
Complements beef burgers & beef steak

14 HANDS $8 $29
RED BLEND • CA
Aromas of spice and cedar; with flavors of cola and cherry.
Pairs well with burgers, steak, & spicy food.

ERATH PINOT NOIR • OR $10 $38
Hardy, robust. Aromas of black cherry & currant.
Matches well with bison burgers & meatloaf

ALAMOS $8 $29
MALBEC • ARGENTINA
Fruit notes of plum, blackberry and dark cherry.
Complements chili, beef steak & hamburger

GNARLY HEAD GRATEFUL DEAD $8 $29
ZINFANDEL • CA
Wonderful dusty raspberry, plum, blackberry bramble, spice, pepper, and a hint of vanilla from oak aging.
Pairs beautifully with barbeque, spicy foods, smoked cheeses & tangy flavors

ROSE'

WATERBROOK $8 $28
SANGIOVESE ROSE' • WA
Pastel pink; flavors of white nectarine & cranberry.
Complements chicken, salads & fresh fruit

SPARKLING

WYCLIFF $7 $26
BRUT CHAMPAGNE • CA
Light bodied sparkling wine with aromas of stone fruit, hints of honey & citrus with a crisp finish.
Complements chicken, salads & fresh fruit

LA MARCA $12*
PROSECCO • ITALY
Fresh and vibrant, this is our favorite Italian bubbly!
*Split 187ml bottle.
Complements chicken, salads & fresh fruit

WHITES

CHATEAU STE. MICHELLE $7 $26
RIESLING • WA
Offers crisp apple aromas & flavors. Subtle mineral notes.
Complements chicken wings & salads

LA CREMA $10 $38
CHARDONNAY • CA
French oak aged; aromas of gala apple, lemon & pear.
Pairs with chicken, fish & chips, and shrimp

CANOE RIDGE EXPEDITION $8 $29
SAUVIGNON BLANC • WA
Fresh-cut grass aromas, with notes of lemon and goosebery.
Pairs with poultry, fish & chips, and shrimp

DUCK POND CELLARS $9 $32
PINOT GRIS • OR
Aromas of key lime, pear, kiwi, and honeysuckle mingle with hints of fresh-baked brioche & lemon. meringue.
Pairs with poultry, fish and chips, & shrimp

