

ALL DAY

GOOD, HONEST FOOD

Lochsa Lodge Restaurant

11AM* - CLOSE

APPETIZERS & SLIDERS

CRISPY BRUSSEL SPROUTS \$17

Crispy fried brussels topped with balsamic glaze, toasted almonds & crispy prosciutto.

BAVARIAN PRETZEL \$9

Giant authentic Bavarian pretzel served with stoneground mustard.

— \$3 ADD ON — 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 • Chili Cheese

CHICKEN WING BASKET 6 WINGS \$10 12 WINGS \$19

Crispy wings with your choice of BBQ, Frank's Red Hot Buffalo, or Cajun Dry Rub. Served with carrots & celery sticks and your choice of ranch or blue cheese.

JALAPEÑO POPPERS \$12

Cream cheese stuffed mild jalapeño poppers in a crispy potato flake breading. Served with a side of ranch or blue cheese.

SAGE ELK SLIDERS \$22

Three hand pattied grilled elk sliders served on brioche buns with sage aioli, lettuce & grilled onions.

SMOKED APPLEWOOD BLUE CHEESE BISON SLIDERS \$22

Three hand pattied grilled bison sliders served on brioche buns with smoked applewood blue cheese, mayo, lettuce & onion.

SMOKED DUCK SLIDERS \$24

Three, slow smoked duck breast sliders served on brioche buns with balsamic onion jam and crisp shredded romaine.

WILD GAME SLIDER FLIGHT

Sample our wild game sliders with this tasty flight. One elk, one bison and one duck slider.

Try all
3 of our
house slider
specialties!
— \$23 —

COD SLIDERS \$19

Three fresh cod sliders battered in McDuff's Blond Ale batter served on brioche buns with lettuce, pickles and tartar sauce.

SOUPS & SALADS

SOUP OF THE DAY

Ask your server about today's selection.

HOMEMADE CHILI

Lochsa Lodge cowboy style beef & bean chili.

CHOOSE
YOUR SIZE

CUP
\$5

BOWL
\$9

ADD Grilled garlic bread \$2

LOCHSA COBB \$24

Grilled chicken atop of a traditional entree sized Cobb salad with bacon bits, hard boiled egg, applewood smoked blue cheese, cherry tomatoes, cucumbers, croutons, & fresh mixed greens.

Substitute sirloin steak or salmon filet!

\$8

HOUSE \$7

Mixed greens, cherry tomatoes, cucumbers, carrots & croutons.

CAESAR \$8

Fresh chopped romaine tossed in traditional caesar dressing with croutons & shredded parmesan.

• ADD •
Grilled Chicken
to any salad!
— \$8 —

SANDWICHES

Served with regular
fresh cut house fries.

Go for the upgrade!

\$3

• Chili Cheese Fries
• Bacon Beer Cheese Fries
• Onion Rings

SPICY CHICKEN SANDO \$19

Your choice of Southern fried chicken or grilled chicken, served on brioche with spicy Huckleberry chutney, lettuce, tomato, onion, jalapeno & pickle.

BIG SKY PHILLY \$20

Thin sliced prime ribeye topped with grilled peppers, onions and mushrooms, melted swiss cheese and garlic aioli on a grilled baguette.

RUSTIC REUBEN \$18

Hand sliced corned beef, sauerkraut, swiss cheese and 1000 island dressing served on grilled marble rye.

MAPLE SAGE CHICKEN & WAFFLES \$22

Crispy fried chicken seasoned with sage and served over a golden buttermilk waffle with two strips of crispy bacon. Served with fries. (no substitutions)

CHICKEN BACON RANCH WRAP \$18

Your choice! Grilled or fried chicken with bacon, avocado, lettuce, tomato, onion & ranch wrapped in a grilled flour tortilla.

BURGERS

Served with regular fresh cut house 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 pepperjack 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 SPICY HUCKLEBERRY SWISS 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 & onion.

THE MUSHROOM SWISS \$18

Grilled Wagyu burger on a buttery brioche bun with sauteed mushrooms & melted Swiss. Served with lettuce, tomato, onion, mayo & pickles.

THE RODEO \$19

Grilled Wagyu burger on a buttery brioche bun with Sweet Baby Ray's BBQ sauce & melted pepperjack cheese. Topped with a crispy golden onion ring. Served with lettuce, tomato, mayo & pickles.

OLD SCHOOL PATTY MELT \$18

Grilled Wagyu burger on grilled marbled rye with garlic aioli & melted swiss cheese. Topped with grilled onions & mushrooms.

THE FRISCO BURGER \$18

Grilled Wagyu burger on grilled sourdough with bacon, tomato, ranch & melted swiss cheese.

Enhance any burger!

BISON PATTY \$4

BACON \$4

OVER EASY EGG \$2

SLICE OF CHEESE \$2

VEGGIE PATTY \$1

GLUTEN FREE BUN \$1

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

ALL DAY ENTREES

LODGE FISH & CHIPS \$24

Fresh Pacific Cod hand battered with McDuffs Blonde Ale beer batter and served over a generous portion of fries with tartar sauce & a lemon wedge.

– \$5 ADD ON – Cup of Soup, House Salad, or Cesar 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 Cesar 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.

DINNER ENTREES

DINNER SERVICE

AVAILABLE 4PM - 8PM*



SERVED WITH YOUR CHOICE OF Soup or Salad

OFF THE GRILL

Served with your choice of baked potato or mashed potatoes and chefs veggies.

Choose Your Cut:

14 oz Ribeye	\$44
9 oz Airline Chicken	\$32
6 oz Salmon Filet	\$32
6 oz Petite Sirloin	\$29

ADD \$2 Sauteed Mushrooms • Grilled Onions • Applewood Smoked Blue Cheese

FETTUCINE ALFREDO \$19

Fettuccine tossed in our house made alfredo sauce with sauteed spinach, garlic & herb roasted tomatoes. Served with garlic bread.

– ADD ON: – Chicken breast \$8 • Salmon filet \$13 • Sirloin steak \$10

BISON SALISBURY

A Lochsa Lodge specialty! \$34

Hand-pattied 8oz ground bison steak.

Seared to perfection with a deep savory flavor and an incredible housemade brown gravy. Side of buttery smooth mashed potatoes & seasonal veggies.

Served with Cup of Soup, House Salad, or Cesar Salad

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, Seasonal Rotating Flavors

1 SCOOP
\$4

2 SCOOPS
\$6

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

Wine List

REDS

COLUMBIA CREST \$9 \$34

GRAND ESTATE MERLOT • WA

Rich and aromatic with notes of chocolate and 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 RED BLEND • CA \$8 \$29

Aromas of spice and cedar; with flavors of cola and cherry. *Matches well with burgers, steak, & Mexican food.*

WHITES

CHATEAU STE. \$7 \$26

MICHELLE RIESLING • WA

Offers crisp apple aromas & flavors. Subtle mineral notes. *Complements chicken wings and salads*

LA CREMA CHARD • CA \$10 \$38

French oak aged; aromas of gala apple, lemon and pear. *Pairs with chicken, fish and chips, & shrimp.*

CANOE RIDGE \$8 \$29

EXPEDITION SAUVIGNON BLANC • WA

Fresh-cut grass aromas, with lemon and gooseberries flavors. *Pairs with poultry, fish and chips, & shrimp*

DUCK POND \$9 \$32

CELLARS PINOT GRIS • OR

Aromas of key lime, pear, kiwi, and honeysuckle mingle with hints of fresh-baked brioche and lemon meringue. *Pairs with poultry, fish and chips, & shrimp*

ERATH PINOT NOIR • OR \$9 \$34

Hardy, robust. Aromas of black cherry and currant. *Matches well with bison burgers & meatloaf.*

ALAMOS MALBEC • ARG \$8 \$29

Fruit notes of plum, blackberry and dark cherry. *Complements chili, beef steak & hamburger.*

CLINE ANCIENT \$9 \$34

VINES ZINFANDEL • CA

Dusty raspberry, blackberry, white pepper and spice, with coffee and chocolate characters. *Pairs with bbq, spicy foods, smoked cheeses & tangy flavors.*

ROSE'

WATERBROOK \$8 \$29

SANGIOVESE ROSE' • WA

Pastel pink; flavors of white nectarine and 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 and citrus with a crisp finish. *Complements chicken, salads & fresh fruit.*

LA MARCA \$12

PROSECCO • ITALY

Fresh and vibrant, this is our favorite Italian bubbly! Available in a small, 187ml bottle. *Complements chicken, salads & fresh fruit.*

