



DINNER SERVED
SUN - THURS, 4PM - 9PM
FRI & SAT, 4PM - 10PM

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

INCLUDED

WITH ALL ENTREES *Cup of Soup • Summer 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 potatoes and chefs' choice vegetables.

LOCHSA LODGE FISH & CHIPS \$29

Fresh 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 golden brown Lochsa French fries.

CHARBROILED RIBEYE STEAK \$49

14oz ribeye steak charbroiled to your liking and seasoned to perfection. Served with chefs' choice vegetables and a famous Idaho baked potato loaded with cheese, bacon, & green onions.

Make it Lochsa Style: Grilled Mushrooms & Caramelized Onions \$3

GRILLED PORK CHOP \$30

10oz grilled porkchop with a savory bacon jam. Served with herb & garlic smashed fingerling potatoes and chefs' choice vegetables.

SURF & TURF SCAMPI \$34

Angel hair pasta sauteed with shrimp in a white wine butter sauce topped with a 6oz petite sirloin steak. Served with chefs' choice vegetables.

LOCHSA FETTUCCHINE ALFREDO \$22

Housemade creamy alfredo sauce over fettuccine pasta with sauteed spinach, garlic, and herb roasted tomatoes. Served with grilled garlic baguette.

ADD: *Grilled 6oz Chicken Breast \$6 • 8oz Petite Sirloin Steak \$10 • 6oz Salmon Filet \$10*

BRAISED BEEF SHORT RIBS \$42

Low & Slow roasted beef short ribs (10oz) smothered in a rich demi-glace and topped with pickled red onions. Served with our housemade buttery mashed potatoes & chefs' choice vegetables.

PAN SEARED IDAHO TROUT \$32

A local favorite! Our seared trout fillet is drizzled in a lemon caper beurre blanc. Served with herb & garlic smashed fingerling potatoes and chefs' choice vegetables.

LEMON PEPPER COHO SALMON \$32

Pan-seared salmon with a zesty lemon pepper. Served with chefs' choice vegetables & housemade buttery mashed potatoes.

CHICKEN FRIED STEAK \$29

Hand breaded chicken fried steak. Served with a housemade white pepper sausage gravy, chefs' choice vegetables, and Idaho mashed potatoes.

ROASTED LEMON FRENCH CHICKEN \$29

Pan roasted 9oz french chicken smothered in lemon caper beurre blanc. Served with chefs' choice vegetables and herb & garlic smashed fingerling potatoes.

DINNER SALAD

COHO SALMON CAESAR SALAD \$23

An entree-sized portion of crisp freshly chopped romaine tossed in our classic Caesar dressing & shredded parmesan. Topped with housemade croutons and a grilled 6oz Coho salmon fillet.

Substitute sliced petite sirloin steak or chicken breast - no charge

