

APPETIZERS

**SPINACH
ARTICHOKE DIP**

Fresh spinach, artichokes, parmesan cheese, onions in a creamy sauce. Served w/crisp pita chips.

\$14

THE SAMPLER

Mozzarella sticks, jalapeno poppers, beer battered onions rings, breaded mushroom caps served w/marinara sauce.

\$14

**LOCHSA LOADED
NACHOS**

Tri-color corn tortilla chips, smothered w/nacho cheese and topped w/diced tomatoes, green onions, black olives and jalapenos. Salsa, sour cream, and avocado served on the side.

\$12

Add seasoned beef or chicken **+\$4**

BASKET OF FRIES

Curly or hand-cut

\$7

CHILI CHEESE FRIES

Our house-cut, or curly fries topped with homemade chili and nacho cheese sauce.

\$12

**BASKET OF ONION
RINGS**

Beer battered sweet onions.

\$9

FRY BASKETS

FISH & CHIPS

House beer battered plump cod, choice of house cut or curly fries, house made tartar sauce, and fresh lemon wedges.

\$16

CHICKEN STRIPS

Hand breaded chicken w/ choice of house cut or curly fries. BBQ or Ranch served on side.

\$16

SOUPS & SALADS

**SMOKED TROUT
DINNER SALAD**

House smoked Idaho trout served on top of fresh greens, cucumbers, tomatoes, and carrots.

\$16

HOUSE SALAD

Fresh mixed greens w/ tomatoes, cucumbers, carrots and croutons. Your choice of dressing.

\$6

Add seasoned grilled chicken **+\$4**

**CHILI & SOUP OF
THE DAY**

Cup \$4 | Bowl \$6

Add a side of house made cornbread for **+\$2**.

**IDAHO BAKER &
SALAD**

Fresh mixed greens w/ tomatoes, cucumbers, carrots and croutons. Your choice of dressing. Served on a platter with a piping hot loaded Idaho Baked Potato and a slice of grilled Texas toast.

\$12

ENTREES

Served w/your choice of soup or salad

CHICKEN FRIED STEAK

Topped w/ white pepper gravy, mashed or baked potato, chef choice vegetable.. \$19

GRILLED RIBEYE STEAK

12oz ribeye steak cooked and seasoned to perfection topped w/ sweet, caramelized onions. Your choice of potato (baked, mashed or fried), Huckleberry wild rice pilaf and chef choice veggie.\$30
 Add sautéed fresh Portabella mushrooms for +\$2

SURF AND TURF

Shrimp Scampi served alongside a 6oz top sirloin steak, choice of pasta, or potato any way. Chef choice vegetables\$30
 Add sautéed fresh Portabella mushrooms for +\$2
 Upgrade starch to Huckleberry wild rice pilaf +\$2

HUCKLEBERRY BBQ GLAZED PORK CHOP

Center cut 10oz pork chop grilled to perfection w/ a Huckleberry BBQ glaze. Served w/ your choice of potato or Huckleberry wild rice pilaf, and chef choice veggie\$26

FETTUCCINI ALFREDO

Fettuccini tossed in our house made alfredo sauce served w/ garlic toast... \$15
 Add grilled chicken breast +\$4,
 Add shrimp scampi or blackened Coho salmon +\$10

BISON MEATLOAF PLATTER

Ground bison meatloaf wrapped in bacon and baked in dutch oven served w/ red potatoes, carrots, celery and onions.....\$26

MAC AND CHEESE

5 cheese alfredo sauce and cavatappi pasta. \$15
 Add grilled chicken, buffalo chicken, or bacon +\$4

GRILLED IDAHO TROUT

Grilled to perfection and served with a side of Huckleberry wild rice pilaf and chef choice of veggies \$24

GRILLED PORTABELLA

Portabella mushroom top marinated in garlic oil, grilled and topped w/a polenta cake and ratatouille. Served w/side of chef choice vegetable \$19

BURGERS

Served w/house cut or curly fries.

THE STANDARD

Lettuce, tomato, onion, mayo, and pickle. \$14

THE LOCHSA

Shaved ham, American and Swiss. Lettuce, tomato, onion, pickle, & mayo. \$16

BISON

Hand pattied 100% ground bison. Lettuce, tomato, onion, pickle, & mayo. \$16

PORTABELLA SWISS

Grilled sliced Portabella mushrooms and aged Swiss. Lettuce, tomato, onion, pickle, & mayo. \$15

THE VEGGIE

House recipe with grilled onion, black beans, roasted corn and choice of cheese. \$15

THE DIABLO

Pepper jack, grilled jalapeños, Frank's Red Hot, & chipotle mayo. \$15

THE RODEO

Pepper jack, onion rings, Cold Smoke BBQ sauce. \$15

Add bacon for the full effect +\$3

PORTABELLA CAP

Marinated & grilled Portabella mushroom cap topped w/ black bean & corn relish. Served on a Grains of Montana Bun. \$14

DESSERTS

BLACKBERRY COBBLER

Lochsa Lodge famous blackberry cobbler served a la mode\$6

CHEESECAKE

Chef Q's house made cheesecake.....\$6

Topped w/ Lochsa Lodge Huckleberry compote.....\$9

BREAD PUDDING

A Lochsa Lodge tradition, served w/ chocolate or caramel sauce.....\$6

Topped w/ Lochsa Lodge Huckleberry compote.....\$9

DOUBLE CHOCOLATE BROWNIE

Served a la mode, w/ chocolate or caramel Sauce.....\$7

GLENVIEW FARMS ICE CREAM

Vanilla, salted caramel, or Huckleberry 1 Scoop **\$2.50** | 2 Scoops **\$5**

Served in a waffle bowl w/ optional chocolate or caramel Sauce.

Topped w/ Lochsa Lodge Huckleberry compote +\$3

DRINKS

Coffee.....\$3

Cup of Tea (English break-
fast, Earl Gray, Chai, Honey

Lemon Ginseng).....\$3

Hot Apple Cider..... \$2

Hot Cocoa \$3

Apple or Orange Juice

..... Small **\$2**, Large **\$3**

2% Milk..... Small **\$3**, Large **\$4**

Choc Milk. Small **\$3**, Large **\$4**

Soda (Pepsi, Mountain Dew,

Dr. Pepper, Rootbeer,

Lemonade, Ice Tea, Diet

Pepsi)..... \$3

Beer and Wine available.

Request our bar menu

for a wine and beer list.