

APPETIZERS

THE SAMPLER

Mozzarella sticks, jalapeño poppers, beer battered onions rings, & mushrooms 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 jalapeños. Salsa, sour cream and avocado 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 cod, choice of house cut or curly fries, house made tartar sauce, & lemon wedges.

\$15

CHICKEN STRIPS

Battered chicken strips w/ choice of house cut or curly fries. BBQ or ranch served on side.

\$14

SOUPS & SALADS

**CRANBERRY AND
 CHICKEN SALAD**

Mixed greens topped w/candied walnuts, grilled chicken breast, raisins, tomatoes, cucumbers, carrots and croutons.

\$16

FIESTA SALAD

Mixed greens topped w/ tomatoes, roasted corn & black bean relish, pepperjack cheese, tri-color corn tortilla chips, avocado, your choice of grilled chicken or seasoned ground beef.

\$16

HOUSE SALAD

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

\$6

**CHILI & SOUP OF
 THE DAY**

Cup or a bowl. Add a side of house made cornbread for **\$2**.

Cup \$4 | Bowl \$6

**IDAHO BAKER &
 SALAD**

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

\$12

ENTREES

Served w/your choice soup or salad

CHICKEN FRIED STEAK

Topped w/ white pepper gravy, mashed or baked potato, chef choice vegetable ..\$24

GRILLED RIBEYE STEAK

12 oz ribeye steak cooked and seasoned to perfection. Your choice of potato (baker, mashed or fried), & chef choice of veggie\$30
 Add sautéed fresh Portabella mushrooms for \$1.

Add sweet caramelized onions for \$1.

Add Huckleberry wild rice pilaf for \$2,

SURF AND TURF

Shrimp Scampi served alongside a 6 oz top sirloin steak, choice of pasta or potato (baker, mashed or fried). Chef choice vegetables.....\$30
 Add Huckleberry wild rice pilaf for \$2.

HUCKLEBERRY GLAZED GRILLED PORK CHOP

Center cut 10-ounce pork chop cooked to perfection w/ a huckleberry glaze. Served w/ your choice potato or Huckleberry wild rice pilaf, chef choice veggie\$26

FETTUCCHINI ALFREDO

Fettuccini tossed in our house made alfredo sauce served w/ garlic toast ... \$15
 Add chicken \$5.

Add shrimp scampi or blackened Coho Salmon \$10

BISON MEATLOAF PLATTER

Bison meatloaf wrapped in bacon served w/your choice of potato and chef choice vegetable.....\$24

MAC AND CHEESE

5 cheese alfredo sauce and cavatappi pasta.....\$14

Add chicken or bacon \$5

Add buffalo chicken \$5

GRILLED TROUT

Idaho trout grilled to perfection and served with a side of Huckleberry wild rice pilaf and chef choice of veggies\$22

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, & pickle. \$14

THE LOCHSA

Shaved ham, american and swiss cheeses. Lettuce, tomato, onion, pickle, & mayo. \$16

BISON

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

PORTABELLA MUSHROOM SWISS

Grilled sliced portabella mushrooms and aged swiss. Lettuce, tomato, onion, pickle, & mayo. \$16

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. Add bacon for the full effect. \$15

THE BIGFOOT

Two beef patties, pepperjack cheese, grilled onions, mushrooms, bacon and topped w/ Huckleberry BBQ sauce. \$25

PORTABELLA BURGER

Marinated grilled portabella mushroom topped w/roasted corn black bean corn relish. Served on a Grains of Montana bun. \$14

DESSERTS

BERRY COBBLER

Lochsa Lodge famous berry cobbler served a la mode.\$6

CHEESECAKE

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

Topped w/ Lochsa Lodge Huckleberry compote.....\$8

BREAD PUDDING

A Lochsa Lodge tradition\$6

DOUBLE CHOCOLATE BROWNIE

Served a la mode.....\$7

GLENVIEW FARMS ICE CREAM

Vanilla, Huckleberry, & Mint Chocolate Chip..... 1 Scoop **\$2.50** | 2 Scoops **\$5.00**

By the scoop in a bowl or waffle bowl.

DRINKS

Coffee.....\$3

Coffee w/ Irish Cream\$7

Cup of Hot Tea.....\$3

(Chai, Earl Grey, English Breakfast, & Honey Lemon Ginseng)

Hot Apple Cider.....\$2

Hot Cocoa.....\$3

Apple or Orange Juice
 Small \$2, Large \$3

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

Soda.....\$3

(Pepsi, Diet Pepsi, Mountain Dew, Dr. Pepper, Rootbeer)

Lemonade or Ice Tea.....\$3

*Beer and Wine available.
 Request our bar menu for
 a wine and tap list.*