

**APPETIZERS**

**SPINACH**

**ARTICHOKE DIP**

Fresh spinach, artichoke hearts, parmesan cheese, onions in a creamy sauce served w/pita chips.

**\$16**

**THE SAMPLER**

Deep fried mozzarella sticks, jalapeno poppers, beer battered onions rings, and mushrooms served w/marinara sauce.

**\$14**

**CHILI CHEESE FRIES**

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

**\$12**

**LOCHSA LOADED NACHOS**

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

**\$12**

Add seasoned beef or chicken +\$5

Add seasoned ground Bison +\$7

**BASKET OF FRIES**

House cut or curly fries

**\$7**

**BASKET OF ONION RINGS**

Beer battered sweet onions.

**\$9**

**FRY BASKETS**

*Served w/ house salad or cup of soup or chili*

**FISH & CHIPS**

House beer battered Cod, choice of house cut or curly fries. Served with house made tartar sauce & lemon wedges.

**\$19**

**CHICKEN STRIPS**

Battered chicken tenderloin with choice of house cut or curly fries. Served with BBQ or Ranch on the side.

**\$19**

**SOUPS & SALADS**

**CRANBERRY AND CHICKEN DINNER SALAD**

Grilled Chicken breast served on top of fresh mixed greens, candied walnuts, sliced cucumbers, craisins, red tomatoes, carrots & croutons. Your choice of dressing.

**\$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. Served w/ Baja Ranch.

**\$16**

**HOUSE**

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

**\$7**

**HOMEMADE CHILI & SOUP OF THE DAY**

Served piping hot in a cup or a bowl.

Add a side of warm housemade cornbread w/ butter for +\$2.

**Cup \$5 | Bowl \$7**

**LODGE FAVORITES**

*Served w/ house salad or cup of soup*

**HUCKLEBERRY GLAZED GRILLED PORK CHOP**

Center cut 10-ounce pork chop cooked to perfection w/ a huckleberry glaze. Served w/ your choice potato (baker, mashed, or fried) or Huckleberry wild rice pilaf and chef choice vegetables.

**\$26**

**HUCKLEBERRY GLAZED SALMON**

Sauteed Coho salmon glazed with our house made Huckleberry compote, paired with Huckleberry wild rice pilaf and chef choice of vegetables

**\$26**

**ENTREES**

*Served w/ house salad or cup of soup*

**CHICKEN FRIED STEAK**

Topped with white pepper gravy. Served with mashed or baked potato, and chef choice vegetables.....\$26

**CHARBROILED RIBEYE STEAK**

14 oz ribeye steak charbroiled and seasoned to perfection. Your choice of potato (baked, mashed or loaded), & chef choice of veggie .....\$32  
 Add sautéed fresh Portabella mushrooms for +\$2  
 Add sweet caramelized onions for +\$1  
 Substitute wild Huckleberry rice pilaf +\$2

**SURF AND TURF**

Shrimp Scampi served alongside a charbroiled 5 oz top sirloin steak, choice of pasta or potato (baker, mashed or fried). Chef choice vegetables.....\$32  
 Add wild Huckleberry rice pilaf for \$2.

**FETTUCCINI CACCIATORE**

Fettuccini tossed in our house made hearty tomato sauce loaded w/ fresh bell peppers, onions, mushrooms, carrots & garlic. Served with garlic toast... \$18  
 Add grilled chicken for +\$5  
 Add Shrimp Scampi -OR- Grilled Coho Salmon +\$12

**BISON MEATLOAF PLATTER**

Ground bison meatloaf wrapped in bacon and baked in a dutch oven. Served with red potatoes, celery, carrots, & onion.....\$26

**MAC AND CHEESE**

5 cheese alfredo sauce and cavatappi pasta.....\$19  
 Add chicken, buffalo chicken, or bacon +\$5

**GRILLED IDAHO TROUT**

Idaho brook trout grilled to perfection and served w/ Wild Huckleberry rice pilaf and choice of vegetables .....\$24

**GRILLED PORTABELLA**

Portabella mushroom cap marinated in garlic oil, grilled and topped w/ a polenta cake and ratatouille.....\$19

**BURGERS**

*Served w/ house cut or curly fries*

**THE STANDARD**

Beef patty, lettuce, tomato, onion, mayo, and pickle. \$14

**THE LOCHSA**

Beef patty topped w/ shaved ham, american & swiss cheese, lettuce, tomato, onion, pickle, & mayo. \$16

**BISON**

Hand pattied 100% ground Bison, lettuce, tomato, onion, pickle, & mayo \$17

**MUSHROOM SWISS**

Beef patty topped with grilled portabella mushrooms & aged swiss, lettuce, tomato, onion, pickle, & mayo \$16

**THE VEGGIE**

House recipe veggie patty w/ grilled onion, black beans & corn. Lettuce, tomato, onion, pickle & cheese \$15

**THE DIABLO**

Beef patty w/ pepperjack, grilled jalepenos, Frank's Red Hot sauce, lettuce, tomato, onion, pickle & chipotle mayo \$15

**THE RODEO**

Beef patty w/pepperjack, onion rings, and Cold Smoke BBQ sauce, lettuce, tomato, onion, & pickle \$15

**THE BIGFOOT**

Two Beef patties, pepperjack cheese, grilled onions, sauteed mushrooms, bacon, & topped w/ Cold Smoke BBQ sauce \$24

**PORTABELLA**

Marinated & grilled Portabella mushroom cap topped w/ roasted black bean & corn relish. Lettuce, tomato, onion, & pickle \$15

**ENHANCE ANY BURGER!**

- Add Bacon +\$5
- Add an Over Easy Egg +\$2
- Add Slice of Cheese +\$2
- Gluten Free Bun +\$1

*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 are subject to automatic 20% gratuity.*