

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.*