

WELCOME TO LOCHSA LODGE!

We specialize in down-home American West comfort foods. Ask your server about our Pizza & Pasta menu for more dinner options! Save room for one of our amazing desserts. Enjoy a local draft beer, glass of wine, or ice cold soda. Thanks for dining with us at Lochsa Lodge!

APPETIZERS

SPINACH ARTICHOKE DIP
Spinach, artichokes, parmesan cheese & onions in a creamy dip served w/pita chips. **\$16**

BRIE & BACON JAM CROSTINI
Toasted crostini served w/ house made bacon jam & Brie cheese **\$16**

THE SAMPLER
Deep fried mozzarella sticks, jalapeño poppers, beer battered onions rings, and mushrooms served w/marinara sauce. **\$14**

CHILI CHEESE FRIES
Our straight cut or curly fries topped with homemade chili and nacho cheese sauce. **\$12**

BASKET OF FRIES
Straight cut or seasoned curly fries **\$7**

SWEET ONION RINGS
Basket of beer battered onion rings **\$9**

LOCHSA LOADED NACHOS
Tri-color corn tortilla chips smothered w/nacho cheese and topped w/diced tomatoes, green onions, black olives and jalapeños. Served w/ salsa, sour cream and avocado on the side. **\$12**
Add seasoned beef or chicken +\$5
Add seasoned ground bison +\$7

PULLED PORK STREET TACOS
3 House made pulled pork verdi served in corn tortillas. Served pepper jack cheese, coleslaw w/ green onions, cilantro, & honey lime dressing **\$14**

BASKET OF WINGS
Chicken wings tossed in your choice of sauce: Cold Smoke BBQ, Franks Red Hot, or Teriyaki. Served with celery & carrot sticks
1/2 dozen \$6 | Dozen \$10

SOUPS & SALADS

THE LOCHSA SALAD
Mixed greens topped w/ crispy fried chicken, gorgonzola cheese, housemade bacon jam, avocado & diced tomatoes **\$16**

SMOKED TROUT SALAD
Mixed greens topped w/ house smoked Idaho trout, tomatoes, cucumbers, carrots & croutons. Your choice of dressing **\$18**

HOUSE
Fresh mixed greens w/tomatoes, sliced cucumbers, carrots and croutons. Choice of dressing **\$7**

IDAHO BAKER & SALAD
Mixed greens w/ tomatoes, carrots, cucumbers & croutons. Your choice of dressing. Served on a platter with a piping hot loaded Idaho Baked Potato. Served w/ a slice of grilled Texas toast. **\$12**

HOMEMADE CHILI & SOUP OF THE DAY
Cup or bowl of chili or our soup of the day.

CUP \$5 | BOWL \$7

Add a side of house made cornbread + \$2

FRY BASKETS

FISH & CHIPS
House beer battered cod, choice of straight cut or curly fries, housemade tartar sauce, & lemon wedges. Your choice of soup or salad. **\$19**

CHICKEN STRIPS
Battered chicken strips w/ choice of straight cut or curly fries. BBQ, honey mustard, or ranch served on the side. Your choice of soup or salad **\$18**

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 (french fried, mashed, or baked) & chef choice veggies\$32

Add sautéed fresh portabella mushrooms +\$2
 Add sweet caramelized onions +\$1
 Substitute wild Huckleberry rice pilaf +\$2

CAMPFIRE FLAT IRON

8oz flat iron steak prepared and served to perfection in a cast iron skillet. Served with sliced portobella mushrooms & caramelized onions.....\$26

DUTCH OVEN BISON MEATLOAF PLATTER

House made ground bison meatloaf wrapped in bacon and baked in a Dutch oven. Served w/ Dutch oven roasted potatoes & chef's choice vegetables...\$26

GRILLED IDAHO TROUT

Idaho brook trout grilled to perfection and served w/ Huckleberry wild rice pilaf. Served with chef choice vegetables.....\$24

GRILLED PORTABELLA

Portabella mushroom cap marinated in garlic oil, grilled and topped with Mediterranean wheat berry & white bean blend. Served with chef choice of vegetables.....\$19

ELK MEATBALLS

House made elk meatballs tossed in housemade Cold Smoke BBQ sauce. Served with horsey mashed potatoes topped with bacon jam and chef's choice of vegetables.....\$26

CHICKEN PARMESAN

Panko & parmesan breaded chicken breast atop a pesto pasta with marinara sauce. Served with chef's choice vegetables.....\$26

HUCKLEBERRY GLAZED PORK CHOP

Center cut 10oz pork chop cooked to perfection w/ a Huckleberry glaze. Served with your choice of potato (french fried, mashed, or baked) or Huckleberry wild rice pilaf & chef's choice vegetables.....\$28

HUCKLEBERRY GLAZED SALMON

Grilled Coho salmon glazed w/ our house made Huckleberry compote & paired with Huckleberry wild rice pilaf. Served w/ chef's choice vegetables.....\$28

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 and/or split checks 4 ways or more are subject to automatic 20% gratuity.

BURGERS

Served w/ straight cut or curly fries

THE STANDARD

Beef patty, lettuce, tomato, onion, mayo, & pickle \$15

THE LOCHSA

Beef patty topped w/ shaved ham, american & swiss cheese, lettuce, tomato, onion, pickle & mayo \$17

***NEW* BACON JAM BURGER**

House made bacon jam served atop w/ melted gorgonzola cheese. Lettuce, tomato, onions, pickle & mayo \$18

PORTABELLA SWISS

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

PULLED PORK & BACON

BBQ pulled pork, bacon and pepper jack cheese. Lettuce, tomato, onion, pickle & chipotle mayo \$19

THE DIABLO

Beef patty w/ pepper jack, grilled jalapeños, Frank's Red Hot sauce, lettuce, tomato, onion, pickle and chipotle mayo \$16

THE RODEO

Beef patty w/pepperjack, onion rings, and Cold Smoke BBQ sauce, lettuce, tomato, onion & pickle \$16

THE BIGFOOT

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

PORTABELLA (vegetarian)

Marinated & grilled portabella mushroom cap topped w/ roasted black bean & corn relish. Lettuce, tomato, onion & pickle \$14

ENHANCE ANY BURGER!

Bison instead of Beef patty +\$3

Add bacon +\$4

Add an over easy egg +\$2

Add slice of cheese +\$2

Veggie patty or Gluten free bun +\$1



DESSERTS

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BLACKBERRY COBBLER

Lochsa Lodge famous blackberry cobbler served a la mode.\$8

MOLTEN CHOCOLATE LAVA CAKE

Chocolate glazed dark chocolate cake with a hot fudge center. Chocolate lovers delight! Served a la mode\$9

CHEESECAKE

Chef Q's housemade classic style cheesecake w/ shortbread crust \$7

Topped w/ Lochsa Lodge wild Huckleberry compote\$9

BREAD PUDDING

A Lochsa Lodge traditional recipe\$6

Topped w/ Lochsa Lodge wild Huckleberry compote\$8

Add chocolate and/or caramel syrup +\$1

TRIPLE CHOCOLATE MOUSSE

Dark chocolate, milk chocolate, & white chocolate mousse. Served with fresh whipped cream and chocolate syrup drizzle.....\$8

TRIPLE CHOCOLATE CHIP BROWNIE

Served a la mode. Drizzled with chocolate & caramel syrup.....\$8

ANGEL FOOD CAKE

Housemade & topped w/ Lochsa Lodge wild Idaho Huckleberry compote & fresh whipped cream.....\$8

GLENVIEW FARMS GOURMET ICE CREAM

Vanilla Bean, Huckleberry or Chocolate.

Served by the scoop in a bowl*

..... Scoop \$4 | 2 Scoops \$6

**Make it a crispy waffle bowl +\$1*

Add chocolate and/or caramel syrup +\$1

DRINKS

Bottomless Mug Coffee..... \$4

Cup of Tea \$3
(Assortment of black, green, and herbal teas available)

Hot Apple Cider.....\$3

Hot Cocoa\$3

Soda\$3
(Pepsi, Diet Pepsi, Mt Dew, Dr. Pepper, 7-up, or Rootbeer)

Lemonade or Ice Tea.....\$3
(Make it Huckleberry, Blue Raspberry, or Summer Peach)+\$2

BEER & WINE AVAILABLE.

Ask your server about our local draught beers. Request our wine list.



**LOCHSA
LODGE**
POWELL, IDAHO

PIZZA

Pizza takes a bit longer than most other entrees, so please be patient as your pizza bakes.

COLD SMOKE BBQ PULLED PORK

Original crust, cold smoke BBQ, mozzarella cheese, pulled pork, and sliced red onions

\$19

CHICKEN BACON PESTO

Flatbread dough, pesto sauce, mozzarella cheese, diced chicken, and crispy bacon

\$19

RANCH & VEGGIE LOVERS

Original crust, creamy ranch sauce, bell peppers, diced onions, mushrooms, black olives, diced tomatoes, and fresh spinach

\$18

MEAT LOVERS

Original crust, zesty red sauce, mozzarella cheese, pepperoni, sausage, ham, and crispy bacon

\$24

BACON JAM FLATBREAD

Flatbread dough, topped with bacon jam, gorgonzola, and sliced brie cheese

\$22

PASTA

Served w/ garlic bread.

FETTUCCINI CACCIATORE

Fettuccini tossed w/ traditional marinara sauce. Loaded w/ fresh bell peppers, onions, mushrooms, carrots & fresh garlic \$15

FETTUCCINI ALFREDO

Fettuccini tossed in house made alfredo sauce \$15

PESTO PASTA

Choose cavatappi or fettuccini tossed w/ pesto sauce \$15

MAC & CHEESE

5 cheese alfredo sauce & cavatappi pasta. *(does not come with fries)*..... \$15

CREATE YOUR OWN PASTA ENTREE!

Add grilled chicken or buffalo chicken +\$5

Add pulled pork or diced bacon +\$4

Add Shrimp or Coho salmon +\$9

Add sliced flat iron steak +\$10

- BUILD YOUR OWN PIZZA - \$19

CHOOSE DOUGH

Original or flat bread

CHOOSE A SAUCE

Classic pizza sauce, alfredo, pesto, ranch or Cold Smoke BBQ

CHOOSE A MEAT

Pepperoni, sausage, ham, crispy bacon, grilled chicken or pulled pork

CHOOSE A VEGGIE

Diced peppers, diced onions, sliced red onions, mushrooms, black olives, diced tomatoes or jalapenos

+\$3 for each additional meat topping
+\$2 for each additional vegetable topping
+\$2 for extra cheese