

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

SOUTHWEST EGG ROLLS

Southwest seasoned chicken, spinach, black beans, corn, bell peppers, & pepperjack cheese wrapped in an egg roll. Served with creamy jalapeño sauce. **\$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, Cajun dry rub, or Teriyaki. Served with celery & carrot sticks.

1/2 dozen \$7 | Dozen \$11

SOUPS & SALADS

LOCHSA COBB SALAD

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

CRANBERRY CHICKEN SALAD

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

8oz flat iron steak prepared and served to perfection in a cast iron skillet. Your choice of potato (french fried, mashed, or baked). Served w/ sliced portabella mushrooms & caramelized onions.....\$28

OVEN BAKED BISON MEATLOAF PLATTER

House made ground bison meatloaf wrapped in bacon and oven baked. Served w/ choice of 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

BURGERS

Served w/ straight cut or curly fries

THE STANDARD

Beef patty, lettuce, tomato, onion, mayo, & pickle. Grains of Montana bun \$15

THE LOCHSA

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

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

BBQ BISON BURGER

Bison Patty topped w/ cheddar cheese & our Cold Smoke BBQ sauce. Served w/ lettuce, tomato, onion, mayo & pickle \$19

THE DIABLO

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

THE RODEO

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

THE BIGFOOT

Tower of two beef patties, pepperjack cheese, grilled onions, sauteed mushrooms, bacon & topped w/ Cold Smoke BBQ sauce. Grains of Montana bun \$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 +\$4
- Add bacon +\$4
- Add an over easy egg +\$2
- Add slice of cheese +\$2
- Veggie patty or Gluten free bun +\$1