

# PIZZA & PASTA

#### 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

\$20

#### CHICKEN BACON PESTO

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

\$20

### RANCH & VEGGIE LOVERS

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

\$20

#### MEAT LOVERS

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

\$24

# REDNECK SAUSAGE & PORTOBELLA

Flatbread crust, zesty red sauce, mozarella cheese, Redneck sausage, and sliced Portobella mushrooms.

\$22

#### PASTA

Served w/ garlic bread.

#### FETTUCCINI CACCIATORE

#### FETTUCCINI ALFREDO

#### 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 +\$5
Add Shrimp Scampi or Coho salmon filet +\$12
Add 8oz sliced flat iron steak +\$16

#### - BUILD YOUR OWN PIZZA - \$20

#### 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 and jalapenos

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



# DESSERTS

DE33ER 13
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! \$9  Make it a la mode +\$2
CHESECAKE Chef Q's housemade classic style cheesecake w/ shortbread crust
BREAD PUDDING  A Lochsa Lodge traditional recipe
TRIPLE CHOCOLATE CHIP BROWNIE  Served a la mode. Drizzled with chocolate & caramel syrup\$8
GLENVIEW FARMS GOURMET ICE CREAM  Vanilla Bean, Huckleberry or Chocolate.  Served by the scoop in a bowl*  Scoop \$4   2 Scoops \$6
1 "   1 "

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

Add chocolate and/or caramel syrup +\$1

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### BEER & WINE AVAILABLE.

or Summer Peach) .....+\$2

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

