

GOOD, HONEST FOOD

Lochsa Lodge
Restaurant

DINNER SERVED
SUN - THURS, 4PM - 9PM
FRI & SAT, 4PM - 10PM

We are delighted to have you join us for a culinary experience in the heart of Wild Idaho. Our team is dedicated to providing you with exceptional service and delicious meals made with fresh, locally sourced ingredients. Sit back, relax, and savor the flavors of our region while enjoying the warm ambiance of our historic lodge.

Thank you for choosing to dine with us today!



**DINNER
ENTREES**

INCLUDED

WITH ALL ENTREES

Cup of Soup or House Salad • Caesar +\$1

DUTCH OVEN BISON MEATLOAF \$28

House made bison meatloaf wrapped in bacon and Dutch oven baked, served with chefs' choice vegetables & choice of mashed or baked Idaho potato.

LOCHSA LODGE FISH & CHIPS \$24

Fresh hand battered Cod with house made Mickduff's Blonde Ale batter. Served with tartar sauce, fresh sliced lemon & a generous portion of golden brown French fries.

CHARBROILED RIBEYE STEAK \$34

14oz ribeye steak, charbroiled to your liking and seasoned to perfection, & served with chefs' choice vegetables. Your choice of mashed or baked Idaho potato.

CAMPFIRE FLAT IRON STEAK \$29

8oz flat iron steak prepared and cooked to perfection in a cast iron skillet. Served with sauteed mushrooms, caramelized onions, & served with chefs' choice vegetables. Your choice of mashed or baked Idaho potato.

CAULIFLOWER STEAK \$21

Sauteed cauliflower & greens with a cauliflower brown butter walnut sauce. Served with chefs' choice vegetables & brown butter barley.

OVEN BAKED MAC & CHEESE \$19

House made cheese sauce over orecchiette pasta, then topped with breadcrumbs & oven baked. Served with garlic toast.

ADD: Grilled Chicken Breast \$5 • Pulled Pork \$5 • 8oz Flatiron Steak \$10 • 6oz Coho Salmon Filet \$10

Make it Lochsa Style: Jalapeno, Caramelized Onions, and Bacon \$5

TROUT AMANDINE \$26

Crispy seared Idaho trout with a lemon butter almond sauce, chefs' choice vegetable & brown butter barley.

SMOKED MISO SALMON \$28

Pan-seared salmon cooked medium, coated with a smoked miso glaze, and served with chefs' choice vegetables & brown butter barley.

VANILLA BEAN BRINED PORK CHOP \$29

Vanilla infused bone-in pork chop with a whole grain honey mustard sauce, & chefs' choice vegetables. Your choice of mashed or baked Idaho potato.

CHICKEN FRIED STEAK \$27

Battered by hand with our special recipe. Served with a house made white pepper gravy, & chefs' choice vegetables. Your choice of mashed or baked Idaho potato.

DINNER SALAD

SALMON NIÇOISE \$20

Mixed greens topped with house cured salmon, roasted tomatoes, soft boiled egg, cucumbers, red potatoes & pickled onions. Served with our house made lemon basil vinaigrette.

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.



REDS

COLUMBIA CREST \$8 \$28
GRAND ESTATE
 MERLOT • WA
 Rich and aromatic with notes of chocolate & dark cherries.
Pairs well with beef & grilled chicken

COLUMBIA CREST H-3 \$7 \$24
 CABERNET SAUVIGNON • WA
 Deep berry flavors lead to a soft tannin cocoa finish.
Complements beef burgers & beef steak

14 HANDS \$7 \$24
 RED BLEND • CA
 Aromas of spice and cedar; with flavors of cola and cherry.
Pairs well with burgers, steak, & spicy food.

ERATH PINOT NOIR • OR \$9 \$34
 Hardy, robust. Aromas of black cherry & currant.
Matches well with bison burgers & meatloaf

SPARKLING

WYCLIFF \$7 \$22
 BRUT CHAMPAGNE • CA
 Light bodied sparkling wine with aromas of stone fruit, hints of honey & citrus with a crisp finish.
Complements chicken, salads & fresh fruit

ALAMOS \$7 \$24
 MALBEC • ARGENTINA
 Fruit notes of plum, blackberry and dark cherry.
Complements chili, beef steak & hamburger

CLINE ANCIENT VINES ZINFANDEL • CA \$8 \$30
 Wonderful dusty raspberry, blackberry, white pepper and spice, with coffee & chocolate characters.
Pairs beautifully with barbeque, spicy foods, smoked cheeses & tangy flavors

ROSE'

WATERBROOK \$8 \$28
 SANGIOVESE ROSE' • WA
 Pastel pink; flavors of white nectarine & cranberry.
Complements chicken, salads & fresh fruit

LA MARCA \$9*
 PROSECCO • ITALY
 Fresh and vibrant, this is our favorite Italian bubbly!
 *Split 187ml bottle.
Complements chicken, salads & fresh fruit

WHITES

CHATEAU STE. MICHELLE \$7 \$24
 RIESLING • WA
 Offers crisp apple aromas & flavors. Subtle mineral notes.
Complements chicken wings & salads

LA CREMA \$10 \$38
 CHARDONNAY • CA
 French oak aged; aromas of gala apple, lemon & pear.
Pairs with chicken, fish & chips, and shrimp

CANOE RIDGE EXPEDITION \$8 \$28
 SAUVIGNON BLANC • WA
 Fresh-cut grass aromas, with notes of lemon and gooseberry.
Pairs with poultry, fish & chips, and shrimp

DUCK POND CELLARS \$8 \$28
 PINOT GRIS • OR
 Aromas of key lime, pear, kiwi, and honeysuckle mingle with hints of fresh-baked brioche & lemon. meringue.
Pairs with poultry, fish and chips, & shrimp

