

GOOD. HONEST FOOD



Lochsa Lodge Restaurant

ALL DAY

11AM - CLOSE

APPETIZERS & SHAREABLES

SPINACH & ARTICHOKE DIP \$16

Spinach, artichoke hearts, parmesan cheese & onions oven baked served with fresh house made tortilla chips.

FRIED CALAMARI \$17

Golden battered & fried. Served with cocktail sauce.

CHICKEN WING BASKET

Delicious wings with your choice of sauce: BBQ, Red Hot, Cajun dry rub, or Teriyaki. Served with bleu cheese and carrot & celery sticks.

6 CT
\$9

12 CT
\$17

HUMMUS DIP \$12

House made and served with pickled veggie plate & pita bread chips.

MARGHERITA FLATBREAD \$15

Traditional red sauce, mozzarella, and fresh basil.

CRISPY BRUSSEL SPROUTS \$15

Tossed in balsamic reduction.

COUNTRY FRIED FINGER STEAKS \$18

Served with chipotle sauce.

FRIED MAC & CHEESE \$12

Golden brown crisp fried balls of Mac & Cheese served with ranch.

GIANT BAVARIAN PRETZEL \$8

Served with housemade beer cheese.

Add stoneground mustard +\$1

LOCHSA FRIES \$7

Basket of house cut french fries.

-\$2 ADD ONS - Garlic & Parmesan • Truffle • Cheesy Bacon

All Day Breakfast!

OLD NUMBER NO. 1 \$15

Choice of ham, bacon, sausage patty or links, two eggs, & country potatoes.

CHOOSE YOUR SIDE OF: Baked beans, toast, or fruit.

NO. 1

SANDWICHES

Served with regular fresh cut house fries. Sub onion rings +\$2

Go for the fry upgrade! \$2

- Garlic & Parmesan
- Truffle
- Cheesy Bacon

PHILLY CHEESESTEAK \$17

Pickled bell peppers, caramelized onions, sauteed mushrooms, thin sliced beef* & Swiss cheese on a baguette. *Substitute chicken for beef upon request.

SOUTHWEST GRILLED CHICKEN \$17

Grilled chicken breast, pepper jack cheese, lettuce, jalapeno, caramelized onions, & chipotle mayo.

RUEBEN \$16

Thinly sliced corned beef, sauerkraut, swiss cheese, & 1000 Island. Served on marbled rye bread.

PULLED PORK \$17

Our house made pork verde served with Cold Smoke BBQ on a Grains of Montana bun, topped with coleslaw.

FRENCH DIP \$17

Thin sliced house roasted ribeye served on a traditional baguette with a side of Au Jus.

SOUPS & SALADS

SOUP OF THE DAY

Ask your server about today's selection.

HOMEMADE CHILI

Lodge made cowboy style beef & bean chili.

HOUSE SMALL \$7

LARGE \$10

Mixed greens, cherry tomatos, cucumber, carrots, & housemade croutons.

• ADD •
Grilled Chicken
to any salad!
\$7

CLASSIC SMALL \$8

LARGE \$11

Fresh chopped Romaine tossed with traditional Caesar dressing & parmesan cheese.

CHOOSE YOUR SIZE

CUP \$4

BOWL \$7

ADD House baked jalapeno cheddar cornbread \$2

BURGERS & SLIDERS

Served with regular fresh cut house fries. Sub onion rings, \$2

Go for the fry upgrade!

- Garlic & Parmesan
- Truffle
- Cheesy Bacon

\$2

THE STANDARD \$16
Lettuce, tomato, onion, mayo & pickle.

THE LOCHSA \$16
Shaved ham, American & Swiss cheese, lettuce, tomato, onion, pickle & mayo.

THE RODEO \$17
Pepper jack, onion rings, Cold Smoke BBQ sauce.
Add bacon for the full effect +\$3

BACON JAM BURGER \$18
House made bacon jam with melted Gorgonzola cheese, lettuce, tomato, onion, mayo, & pickle.

BEER BATTERED COD SLIDERS \$17
Fresh Cod in McDuff's Blonde Ale batter, tartar sauce, lettuce & pickles.

ELK SLIDERS \$19
Three hand pattied elk sliders with caramelized onions & cucumber aioli.

DESSERT

PEANUT BUTTER S'MORES SINGLE \$8
Cast iron skillet baked cookie with house made marshmallow fluff. SHAREABLE \$14

LOCHSA STYLE CHEESECAKE \$8
Rotating seasonal flavors.

CHOCOLATE BREAD PUDDING \$6
A traditional recipe served with Crème Anglaise.
À LA MODE: Your choice vanilla or huckleberry ice cream +2\$

CLASSIC CRÈME BRÛLÉE \$7
Rich custard base topped with a layer of hardened caramelized sugar.

FAMOUS BERRY COBBLER \$8
Served à la mode

DECADENT CHOCOLATE CAKE \$8
Traditional layered house made chocolate cake.
À LA MODE: Vanilla ice cream +2\$

GOURMET ICE CREAM
Served by the scoop in a bowl.
Choose your flavor:
Vanilla Bean, Huckleberry, & seasonal rotating flavors.

1 SCOOP \$4

2 SCOOPS \$6

ADD: Crispy waffle bowl +\$2
Chocolate and/or caramel syrup +\$1

Enhance any burger!

- BISON PATTY \$4
- BACON \$4
- OVER EASY EGG \$2

- SLICE OF CHEESE \$2
- VEGGIE PATTY \$1
- GLUTEN FREE BUN \$1

Substitute grilled chicken breast for beef patty, no extra charge.

DRINKS

BLENDED SMOOTHIE \$5
Flavor of the Day

BOTTOMLESS MUG COFFEE \$4

CUP OF TEA \$3
Assorted black, green, & herbal

HOT APPLE CIDER \$3

HOT COCOA \$4

By the glass:

JUICE
Apple or Orange

SMALL \$3

2% MILK

LRG \$4

SPECIALTY ICED TEAS, LEMONADES, & ITALIAN SODAS \$4
Huckleberry, Peach, Strawberry, & Raspberry. Other seasonal flavors available.

ICED TEA \$4
Fresh Brewed unsweetened Tea over ice

FOUNTAIN DRINKS \$3
Pepsi, Diet Pepsi, Mt. Dew, Dr. Pepper, Rootbeer, 7-Up, Lemonade

ROY ROGERS \$4

SHIRLEY TEMPLE \$4

ARNOLD PALMER \$3

Alcoholic Beverages



Please see our drink menu. We have local draught beers on tap. Wine list available upon request.



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.