GOOD, HONEST FOOD

Lochsa Lodge Restaurant

DINNER SERVED
SUN - THURS, 4PM - 8PM
FRI & SAT, 4PM - 9PM

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

BLACKENED PESTO ALFREDO $19
Housemade pesto alfredo sauce over fettucine pasta with cherry tomatoes, spinach, & parmesan cheese. Served with chefs' choice vegetables & grilled garlic baguette.

ADD: *Grilled Chicken Breast $5 • 8oz Flatiron Steak $10 • 6oz Salmon Filet $10*

Make it Lochsa Style: *Grilled Jalapeno, Caramelized Onions, and Bacon +$5*

INCLUDED
WITH ALL ENTREES *Cup of Soup or House Salad • Caesar +$1*

DUTCH OVEN BISON MEATLOAF $29
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 housemade Mickduff's Blonde Ale batter. Served with tartar sauce, fresh sliced lemon & a generous portion of golden brown French fries.

CHARBROILED RIBEYE STEAK $36
14oz ribeye steak charbroiled to your liking, 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 seared in garlic herb butter and cooked to perfection in a cast iron skillet. Served with sauteed mushrooms, caramelized onions, & chefs' choice vegetables. Your choice of mashed or baked Idaho potato.

TABBOULEH STUFFED SQUASH $21
Roasted winter squash stuff with housemade Tabbouleh (*finely chopped parsley, tomatoes, mint, onion, bulgur, and pesto vinaigrette*). Served with chefs' choice vegetables.

PINE NUT IDAHO TROUT $27
Crispy seared Idaho trout with toasted pine nuts and a creamy pine nut sauce. Served with chefs' choice vegetable & butternut squash risotto.

TUSCAN BUTTER SALMON $29
Pan-seared salmon with a rich butter sauce, sauteed spinach & cherry tomatoes. Served with chefs' choice vegetables & roasted sweet potatoes.

COLD SMOKE SHEPHERDS PIE $22
Savory seasoned ground beef, carrots, & green peas - oven baked in a cast iron skillet and topped with potatoes (cottage style). Served with herbed toast.

CHICKEN FRIED STEAK $28
Battered by hand with our special recipe. Served with a housemade white pepper gravy, & chefs' choice vegetables. Your choice of mashed or baked Idaho potato.

DINNER SALAD

CAJUN CHICKEN SALAD $20
Mixed greens topped with blacked chicken, roasted sweet potatoes, julienne carrots, bell peppers, shaved brussels, and candied nuts. Served with herbed toast.

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.

Wine List

REDS

COLUMBIA CREST GRAND ESTATE $8 $28
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

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

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

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 goosebery.
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

LOGGE SINCE 1929 POWELL, ID US HWY 12