

GOOD. HONEST FOOD



Lochsa Lodge Restaurant

ALL DAY

11AM* - CLOSE

APPETIZERS & SLIDERS

CRISPY BRUSSEL SPROUTS \$16
Crispy fried brussels topped with balsamic glaze, toasted almonds & crispy prosciutto.

BAVARIAN PRETZEL \$9
Giant authentic Bavarian pretzel served with housemade beer cheese.

LOCHSA FRIES \$7
Basket of house cut french fries tossed in your choice of our signature Lochsa fry seasoning or Cajun seasoning.
- \$3 ADD ON - Bacon Beer Cheese • Chili Cheese

CHICKEN WING BASKET 6 WINGS \$10
Crispy wings with your choice of BBQ, Frank's Red Hot Buffalo, or Cajun Dry Rub. Served with carrots & celery sticks and your choice of ranch or blue cheese.
12 WINGS \$19

BLACKENED COD TACOS \$13
Three grilled blackened cod tacos served on grilled corn tortillas, topped with cilantro lime slaw, pico, cotija cheese & lime crema.

SAGE ELK SLIDERS \$18
Three hand pattied grilled elk sliders served on brioche buns with sage aioli, lettuce & grilled onions.

SMOKED APPLEWOOD BLUE CHEESE BISON SLIDERS \$20
Three hand pattied grilled bison sliders served on brioche buns with smoked applewood blue cheese, lettuce & red onion.

FENNEL SLAW SMOKED DUCK SLIDERS \$22
Three, ten hour smoked duck breast sliders served on brioche buns with cranberry jam and fennel & green apple slaw.

WILD GAME SLIDER FLIGHT \$20
Sample our wild game sliders with this tasty flight. One elk, one bison and one duck slider.



COD SLIDERS \$17
Three fresh cod sliders battered in McDuff's Blond Ale batter served on brioche buns with lettuce, pickles and tartar sauce.

SOUPS & SALADS

SOUP OF THE DAY
Ask your server about today's selection.

HOMEMADE CHILI
Lochsa Lodge cowboy beef and bean chili.

CHOOSE YOUR SIZE
CUP \$4 BOWL \$7

ADD Grilled garlic bread \$2

GRILLED CHICKEN COBB \$23
Grilled chicken, bacon, hard boiled egg, applewood smoked blue cheese, cherry tomatoes, cucumbers, croutons, & mixed greens.

HOUSE \$7
Mixed greens, cherry tomatoes, cucumbers, carrots & croutons.

CAESAR \$8
Fresh chopped romaine tossed in traditional caesar dressing with croutons & shredded parmesan.



SANDWICHES

Served with regular fresh cut house fries.

Go for the upgrade! \$2
• Chili Cheese Fries
• Bacon Beer Cheese Fries
• Onion Rings

SPICY CHICKEN SANDO \$18
Your choice of Southern fried chicken or grilled chicken, served on brioche with pepper jam, lettuce, tomato, onion, jalapeno and pickle.

BIG SKY PHILLY \$18
Thin sliced prime ribeye topped with grilled peppers, onions and mushrooms, melted swiss cheese and garlic aioli on a grilled baguette.

RUSTIC RUEBEN \$16
Hand sliced corned beef, sauerkraut, swiss cheese and 1000 island dressing served on grilled marble rye.

BLACKBERRY BRIE GRILLED CHEESE \$15
Charred grilled brie with fresh blackberry basil compote on grilled garlic butter baguette.

CHICKEN BACON RANCH WRAP \$17
Your choice! Grilled or fried chicken with bacon, avocado, lettuce, tomato, red onion and ranch wrapped in a grilled flour tortilla.

BURGERS

Served with regular fresh cut house fries.

Go for the upgrade! **\$2**
 • Chili Cheese Fries
 • Bacon Beer Cheese Fries
 • Onion Rings

THE STANDARD \$15

Grilled Wagyu burger on a buttery brioche bun. Served with lettuce, tomato, onion, mayo & pickles.

THE LOCHSA \$19

Grilled Wagyu burger topped with grilled ham, cheddar and swiss. Served on a buttery brioche bun with lettuce, tomato, onion, mayo & pickles.

THE BLACKBERRY BRIE BISON BURGER \$23

Grilled bison patty topped with blackberry basil jam and charred brie. Served on a buttery brioche bun with lettuce & red onion.

ENTREES

LODGE FISH & CHIPS \$19

Fresh hand battered cod made with McDuffs Blonde Ale beer batter served over a generous portion of fries with cilantro lime slaw, tartar sauce & lemon wedge.

CHICKEN FRIED STEAK PLATE \$24

Hand breaded chicken fried steak topped with sausage gravy, served with mashed potatoes and chef choice veggies.
 - \$4 ADD ON - Cup of Soup, House Salad, or Cesar Salad

DESSERT

CLASSIC CHEESECAKE \$8

New york style cheesecake with rotating seasonal flavors.

FAMOUS BERRY COBBLER \$9

It's a lodge tradition, served a la mode.

MOLTEN CHOCOLATE LAVA CAKE \$9

Dark chocolate cake filled with dark chocolate truffle molten center.

ENJOY IT À LA MODE: Add \$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: 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 \$7
 Flavors vary, ask your server

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

2% MILK

SMALL \$3

LRG \$4

SPECIALTY ICED TEA & LEMONADE \$4
 Huckleberry, Peach, Strawberry, & Raspberry. Other seasonal flavors available.

ICED TEA \$3
 Fresh Brewed unsweetened Tea over ice

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

GINGER BEER \$4


SHIRLEY TEMPLE \$4

ARNOLD PALMER \$4

Alcoholic Beverages



Please see our drink menu. Local draught beers or for a wine list available by 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. *Mountain Time (for Pacific Time -1 hour)