

GOOD, HONEST FOOD



Lochsa Lodge Restaurant

DINNER SERVED

SUN - THURS, 5PM - 9PM*

FRI & SAT, 5PM - 10PM*

ENTREES



SERVED WITH YOUR CHOICE OF *Soup or Salad*

OFF THE GRILL

Served with your choice of baked potato or mashed potatoes and chefs veggies.

Choose Your Cut:

14 oz Ribeye	\$39
8 oz Flat Iron	\$34
6 oz Coho Salmon	\$29
6 oz Petite Sirloin	\$29

- ADD \$2 - *Sauteed Mushrooms • Grilled Onions • Applewood Smoked Blue Cheese*

GRILLED PORK CHOP WITH PEACH & WALLA WALLA ONION CHUTNEY \$29

Bone in grilled pork chop topped with grilled peach and sweet Walla Walla onion chutney and fresh herbs. Served with a sweet corn and cabbage salad tossed in sweet corn vinaigrette & chef choice veggies.

GRILLED TROUT WITH PRESERVED LEMON VINAIGRETTE \$27

Grilled Idaho trout drizzled with a preserved lemon vinaigrette over a charred watermelon and grilled corn salad with chefs choice veggies.

FETTUCCINE ALFREDO \$19

Fettuccine tossed in our house made alfredo sauce with sauteed spinach, garlic and herb roasted tomatoes served with garlic bread.


ADD: *Chicken \$7 • Salmon \$10 • Sirloin \$10*

WHITE BEAN CASSOULET \$17

Traditional white bean cassoulet with fire roasted tomatoes, walla walla onion, fresh herbs, topped with a garlic breadcrumb and parmesan crust and serve in a lodge cast iron.

ADD: *Chicken \$7 • Salmon \$10 • Sirloin \$10*

Thank you for choosing to dine with us today! 

 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 -1 hr)

Wine List

REDS

COLUMBIA CREST \$8 \$28
GRAND ESTATE MERLOT • WA

Rich and aromatic with notes of chocolate and dark cherries. *Pairs well with beef & grilled chicken.*

COLUMBIA CREST H-3 ... \$8 \$28
CABERNET SAUVIGNON • WA

Deep berry flavors lead to a soft tannin cocoa finish. *Complements beef burgers & beef steak.*

14 HANDS RED BLEND • CA \$7 \$25

Aromas of spice and cedar; with flavors of cola and cherry. *Matches well with burgers, steak, & Mexican food.*

WHITES

CHATEAU STE. \$7 \$25
MICHELLE RIESLING • WA

Offers crisp apple aromas & flavors. Subtle mineral notes. *Complements chicken wings and salads*

LA CREMA CHARD • CA \$10 \$38

French oak aged; aromas of gala apple, lemon and pear. *Pairs with chicken, fish and chips, & shrimp.*

CANOE RIDGE \$8 \$28
EXPEDITION SAUVIGNON BLANC • WA

Fresh-cut grass aromas, with lemon and gooseberries flavors. *Pairs with poultry, fish and chips, & shrimp*

DUCK POND \$8 \$28
CELLARS PINOT GRIS • OR

Aromas of key lime, pear, kiwi, and honeysuckle mingle with hints of fresh-baked brioche and lemon meringue. *Pairs with poultry, fish and chips, & shrimp*

ERATH PINOT NOIR • OR \$9 \$34

Hardy, robust. Aromas of black cherry and currant. *Matches well with bison burgers & meatloaf.*

ALAMOS MALBEC • ARG \$7 \$25

Fruit notes of plum, blackberry and dark cherry. *Complements chili, beef steak & hamburger.*

CLINE ANCIENT \$8 \$30
VINES ZINFANDEL • CA

Dusty raspberry, blackberry, white pepper and spice, with coffee and chocolate characters. *Pairs with bbq, spicy foods, smoked cheeses & tangy flavors.*

ROSE'

WATERBROOK \$8 \$28
SANGIOVESE ROSE' • WA

Pastel pink; flavors of white nectarine and cranberry. *Complements chicken, salads & fresh fruit.*

SPARKLING

WYCLIFF \$6 \$22
BRUT CHAMPAGNE • CA

Light bodied sparkling wine with aromas of stone fruit, hints of honey and citrus with a crisp finish. *Complements chicken, salads & fresh fruit.*

LA MARCA \$12
PROSECCO • ITALY

Fresh and vibrant, this is our favorite Italian bubbly! Available in a small, 187ml bottle. *Complements chicken, salads & fresh fruit.*

