

APPETIZERS

**SPINACH
ARTICHOKE DIP**
 Fresh spinach, artichoke hearts,
 parmesan cheese, onions in a
 creamy sauce served w/pita chips.
\$14

THE SAMPLER
 Deep fried mozzarella sticks,
 jalapeno poppers, beer battered
 onions rings, and stuffed
 mushrooms served w/marinara
 sauce.
\$14

**LOCHSA LOADED
NACHOS**
 Tri-color corn tortilla chips
 smothered w/nacho cheese and
 topped w/diced tomatoes, green
 onions, black olives and jalapenos.
 Served w/ salsa, sour cream and
 guacamole on the side.
\$12

Add seasoned beef or chicken \$3

BASKET OF FRIES
 House cut or curly fries
\$7

CHILI CHEESE FRIES
 Our house cut or curly fries
 topped with homemade chili and
 nacho cheese sauce
\$12

**BASKET OF ONION
RINGS**
 Beer battered sweet onions.
\$9

WINGS
 Glazed with your choice of local
 Red Hot sauce, Cold Smoke BBQ,
 teriyaki, or Huckleberry BBQ.
Half dozen \$9 / Dozen \$16

SOUPS & SALADS

**SMOKED TROUT
DINNER SALAD**
 House smoked Idaho trout served
 on top of fresh greens, sliced
 cucumbers, red tomatoes, and baby
 carrots.
\$16

HOUSE
 Fresh mixed greens w/tomatoes,
 sliced cucumbers, baby carrots and
 croutons. Your choice of dressing.
\$6

**CHILI & SOUP OF
THE DAY**
 Served piping hot in a cup or a
 bowl. Add a side of housemade
 cornbread for \$2.
Cup \$4 | Bowl \$6

FRY BASKETS

FISH & CHIPS
 House beer battered Cod, choice of house cut or curly fries. Served
 with house made tartar sauce and lemon wedges.
\$15

CHICKEN STRIPS
 Hand breaded chicken with choice of house cut or curly fries. Served
 with BBQ or Ranch on the side.
\$14

ENTREES

CHICKEN FRIED STEAK

Topped with white pepper gravy. Served with mashed or baked potato, and chef choice vegetables.....\$19

GRILLED RIBEYE STEAK

12 oz ribeye steak cooked and seasoned to perfection. Topped with sweet caramelized onions or fresh sautéed portabella mushrooms. Your choice of potato (baked, mashed ,or fries), and chef choice of vegetables\$30

GRILLED T-BONE STEAK

12oz - 14oz T-bone steak cooked and seasoned to perfection topped w/ sweet, caramelized onions or fresh sautéed portabella mushrooms. Your choice of potato (baked, mashed or fries), and chef choice of vegetables\$42

SURF AND TURF

Shrimp Scampi served along side a 6 oz top sirloin steak, choice of pasta, wild rice pilaf, or potato (baked, mashed or fries). Chef choice vegetables.\$30

CHICKEN FETTUCCINI ALFREDO

Fettuccini tossed in our house made alfredo sauce and topped w/ freshly grilled chicken.\$19

BISON MEATLOAF PLATTER

Ground bison meatloaf wrapped in bacon and baked in a dutch oven w/ red potatoes, carrots, celery and onions.\$24

MAC AND CHEESE

5 cheese alfredo sauce and cavatappi pasta.\$15
 Add chicken or bacon \$4

STUFFED TROUT

If you want trout its 20 minutes out, Idaho brook trout stuffed with wild rice pilaf, topped with wild huckleberry compote, wrapped in foil and cooked campfire style.....\$24

GRILLED PORTABELLA

Portabella mushroom cap marinated in garlic oil, grilled and topped w/ a polenta cake and ratatouille.\$19

BURGERS

Served w/house cut or curly fries

THE STANDARD

Lettuce, tomato, onion, mayo, and pickle.....\$14

THE LOCHSA

Shaved ham, American and swiss cheeses. Lettuce, tomato, onion, pickle, mayo.....\$16

BISON

Hand pattied 100% ground bison. Lettuce, tomato, onion, pickle, mayo\$16

MUSHROOM SWISS

Grilled sliced Portobello mushrooms & aged swiss. Lettuce, tomato, onion, pickle, mayo.....\$16

THE VEGGIE

House recipe patty with grilled onion, black beans, and roasted corn. Choice of cheese\$15

THE DIABLO

Pepperjack, grilled jalepenos, local Red Hot sauce, and chipotle mayo.....\$15

THE RODEO

Pepperjack, onion rings, Cold Smoke BBQ sauce.....\$15

Add Bacon \$3

Add an Over Easy Egg \$2

Add Slice of Cheese \$2