



Wild Mountain Huckleberry

Here at Shore Lodge we pride ourselves on our unique culinary skills. Our love of remarkable pairings is only surpassed by our love of fresh ingredients. Said a different way...we are FOODIES.

We invite you to enjoy these distinctive delights in the comfort of your own guest room. There's nothing more pleasing than a delectable meal and smooth drink served in your own surroundings.

Please dial 430 to order
Served 7am to 10pm daily

For those of you looking to venture outside for your sustenance, might we suggest some of our other outlets for your enjoyment?

The Cutwater: A relaxed atmosphere for Breakfast, Lunch and Dinner on the stunning shores of Payette Lake.

BREAKFAST 7AM TO 11AM

LUNCH 11AM TO 5PM

DINNER

Light fare, alluring spirits and good times atmosphere starting at 3PM

The Narrows: Fine dining, mountain style.

Unrivaled fare served in an unforgettable setting.

Please dial 4334 for reservations and information.

DINNER 5:30PM TO 10PM

The Mercantile: Boutique gifts, spectacular mountain fashions and assorted sundries all in one place.

Please dial 4269 for information.

OPEN DAILY AT 6:30AM

Please dial 4337 for information.

Hours subject to change with the seasons.

Breakfast

7am-11am daily

Farm to Table Plates

Farmers Breakfast 15.

Three Eggs Your Way, Applewood Smoked Bacon & Whole Hog Sausage, Breakfast Home Fry

Idaho Frittata 15.

Pink Smoked Trout, Foraged Mushrooms, Swiss Chard, Red Onion, Goat's Cheese, Breakfast Home Fry, Dressed Field Greens

The Denver Omelet 15.

Diced Idaho Potato-Onion-Smoked Ham, Jonny's Hot Sauce Breakfast Home Fry, Dressed Field Greens

Smashed Avocado Toast 16.

Toasted Thick Sourdough, Poached Egg, Mixed Lettuces, Cherry Tomatoes

Eggs “Benny” 14.

Crispy Muffin, Canada's Bacon, Buttery Hollandaise, Breakfast Home Fry

Jonny's Huevos Rancheros 13.

Crispy Corn Tortillas, Enchilada Sauce, Sunny Side Up Eggs, Cheddar and Jack Cheeses, Refried Beans , Tomato Salsa, Avocado

French Toast 14.

Thick Cut Egg Bread, Candied Pecans, Sun Dried Cherries, Whip Cream, Dulce de Leche Applewood Smoked Bacon & Whole Hog Sausage

Biscuits and Gravy 15.

Kayla's Famous Buttermilk Biscuits, Pork Sausage Gravy , Two Eggs Your Way

Old Fashioned Buttermilk Pancakes 14.

“Fur Real” Maple Syrup, Applewood Smoked Bacon & Whole Hog Sausage, Whipped Butter

Shore Lodge Famous Huckleberry Pancakes 15.

“Fur Real” Maple Syrup, Applewood Smoked Bacon & Whole Hog Sausage, Whipped Butter

Small Bowls-Plates-Glasses

Juices

Orange, Pink Grapefruit, Apple, Cranberry, V-8, Tomato 4.

“Crack -o- Dawn” Smoothie

Banana, Strawberry, Almond Milk, Chia Seed, Coco Nib, Local Honey 8.

Brown Sugar Burnt Oatmeal

Picked Berries, Cinnamon 10.

Mason Jar Parfait

Greek Vanilla Yogurt, Fresh Berries , Our “House-Made Granola”, Candied Pecans 11.

Our “House-Made Granola”

Chia Seeds, Sun Dried Huckleberries, Choice of Milk 7.

Smoked Salmon

Toasted Bagel, Cream Cheese, Sweet Onion, Tomato 15.

McCall Continental

Lemon Zest, Basil, Breakfast Cupcake 11.

Fruits and Berries

Lemon Zest, Basil 7.

Lunch

11am-5pm daily

For the Table

Blue Corn Tortilla Chips & Salsa 9.

Flame Roasted Tomato Salsa, Chili-Lime Guacamole

Roasted Red Pepper Hummus 12.

Whole Roasted Baby Carrots, Asparagus, Fiesta Peppers, Sumac, Grilled Flatbread

Carne Asada Cheese Fry Nachos 11.

Crispy Waffle Fries, Cheddar and Jack Cheeses , Spicy Grilled Steak, Avocado, Pico de Gallo, Cumin Cream, Scallions, Cilantro

Naan Flatbread 12.

Bacon-Onion Jam, Asian Pear, Point Reyes Blue Peppered Wild Arugula

A Pound “o” Chicken Wings 13.

Franks Red Hot or Thai Sweet Chili, Ranch or Blue Celery

Small Plates and Salads

Soups & Salads served with Cheesy Garlic-Herb Breadsticks

Wild Mushroom Soup 7.

Shaved Asparagus, Porcini Dust

Citrus & Fennel Salad 13.

Orange, Ruby Red Grapefruit, Shaved Fennel Frisee, Goat Cheese Truffles, Pistachio, Spiced Citrus Vinaigrette

Ahi Tuna Poke Bowl 15.

Jasmine Rice, Avocado, Edamame, Cucumber, Black Sesame, Pickled Ginger, Coriander, Radish, Citrus Ponzu, Crispy Taro Chips

Healthy Sesame Tahini Buddha Bowl 12.

Baby Butter Lettuce, Orange Supremes, Quinoa Radicchio, Butternut Squash, Carrot Threads, Hazelnuts, Pita Croutons, Sesame-Tahini Dressing

Add On: Roasted Pulled Chicken 17.

Diy Salads

Kale & Romaine Caesar 13.

Cornmeal Dusted Croutons, Crispy Chick Peas, Parmesan-Peppercorn Vinaigrette

Brown Derby Cobb Salad 17.

Crisp Lettuces, Oven Roasted Chicken, Smoked Bacon, Avocado, Baby Plum Tomatoes, Blue Cheese, Cooked Eggs, Lemon-Dijon Vinaigrette

Roasted Butternut Squash Panzanella Salad 11.

Chef Sarah's Cornbread, Caramelized Onion Pomegranate, Sage, Pumpkin Seeds, PX Vinaigrette

Add On's;

Steak Tips 9.

Oven Roasted Pulled Chicken 5.

Grilled Shrimp (3) 7

Please dial 430 on your phone to order.

A \$5.00 delivery charge, a suggested 20% service charge and applicable taxes will be added to your account. You have the right to adjust any added service charge.

Lunch

11am-5pm daily

Burgers, Sandwiches & More

All Burgers and Sandwiches are served with your choice of the following:
Cutwater Fries / Housemade Kettle Chips

Cutwater Burger 16.

Double R" Beef Patty, Local Artisan Bun, Provolone, Shredded Iceberg, Thick Cut Tomato, Lodge Fry Sauce

Griddled Buffalo Chicken Burger 14.

Sliced Hot House Tomato, Spicy Hot Lips Sauce, Point Reyes Blue Cheese, Diced Celery, Green Onions Sweet Potato Fries, Blue Cheese Dip

House Made Smoked Pastrami Melt 16.

Loads of Swiss, Spicy Mustard-Mayo Relish

Payette Chicken Salad Croissant 13.

Grilled Chicken Breast, Celery, Craisins, Scallions, Grapes
Bibb Lettuce, Buttery Croissant

The Cutwater Clubhouse Sandwich 15.

Roasted Turkey, Tomato, Iceberg Lettuce, Applewood Smoked Bacon, Toasted Pullman, Duke's Mayo

Highway 55 Spicy Pulled Pork Sandwich 15.

Molasses BBQ Sauce, Tangy Red Coleslaw, Crumbled Blue, Local Artisan Bun

Georgia Reuben Sandwich 15.

Smoked Turkey, Gruyere Cheese, Creamy Coleslaw, Dill Pickles, Russian Dressing, Toasted Rye

"Yesterday's News" 22.

Beer Battered Atlantic Cod, Cutwater Fries, Slaw, Lemon Tartar, Malt Vinegar

Winter Baked Ziti 14.

Roasted Chicken, Caramelized Onions, Baby Portabella Mushrooms, San Marzano Tomatoes, Garlic-Parmesan Bread Crumbs

For the Table

Blue Corn Tortilla Chips & Salsa 9.

Flame Roasted Tomato Salsa, Chili-Lime Guacamole

Roasted Red Pepper Hummus 12.

Whole Roasted Baby Carrots, Asparagus, Fiesta Peppers, Sumac, Grilled Flatbread

Carne Asada Cheese Fry Nachos 11.

Crispy Waffle Fries, Cheddar and Jack Cheeses, Spicy Grilled Steak, Avocado, Pico de Gallo, Cumin Cream, Scallions, Cilantro

Naan Flatbread 12.

Bacon-Onion Jam, Asian Pear, Point Reyes Blue Peppered Wild Arugula

A Pound "o" Chicken Wings 13.

Franks Red Hot or Thai Sweet Chili, Ranch or Blue Celery

Bowser's Blackened Fish Tacos 14.

Griddled Snapper, Avocado, Cilantro, Crispy Corn Tortillas, Baja Slaw, Lime Mojo

Pulled Pork Sliders 14.

Slow Roasted Pork Shoulder, Southern Slaw
Brioche Buns, Crispy Cajun Fries

Dinner

5pm-10pm daily

Dinner

5pm-10pm daily

Soups-Small Plates-Salads

Soups & Salads served with Cheesy Garlic-Herb Breadsticks

Wild Mushroom Soup 7.

Shaved Asparagus, Porcini Dust

Southern Shrimp and Grits 15.

Andouille Sausage, Corn, Holy Trinity Lemon-Butter, Hot Sauce

Kale and Romaine Caesar 8.

Cornmeal Dusted Croutons, Crispy Chick Peas, Parmesan-Peppercorn Vinaigrette

Citrus and Fennel Salad 13.

Orange, Ruby Red Grapefruit, Shaved Fennel, Frisee, Goat Cheese, Truffles, Pistachio, Spiced Citrus Vinaigrette

Apple and Candied Pecan Wedge Salad 13.

Crisp Greens, WA Apples, Gorgonzola Smoked Bacon, Nutmeg, Red Onion
Maple-Ranch Dressing, Chives

Big Plates

Cutwater Burger 16.

"Double R" Beef Patty, Local Artisan Bun Provolone, Shredded Iceberg, Thick Cut Tomato Lodge, Fry Sauce

Served with Cutwater Fries or Housemade Kettle Chips.

All burgers are cooked to a Medium Temperature unless otherwise specified.

Oven Baked Chicken "Parm" 18.

Housemade Pomodoro Sauce, Provolone, Angel Hair Pasta, Asparagus
Virgin Olive Oil, Pecorino al Tartufo

Cast Iron Seared Day Boat Scallops 26.

Potato Puree, Slab Bacon / Fingerlings, Asparagus Tops,
Roasted Garlic-Parsley Pesto

Pan Seared Pacific Wild Salmon 29.

Cider Glaze, Harvest Grilled Vegetables, Arugula Pesto, Red Apple Salsa

Snake River Farms Pork Chop 29.

Calvados Pears, Brussels Sprouts, Tillamook White Cheddar Mashed Potatoes,
Pecans, Grain Mustard Demi-Glace

Prime "Double R" Beef Ribeye Steak Char-Grilled 44.

Loaded Double Stuffed Baked Potato, Garlic Butter-Broccoli,
Whiskey-Mushroom Sauce

"Double R" Beef Tenderloin Steak Char-Grilled 32.

Loaded Double Stuffed Baked Potato, Garlic Butter-Broccoli,
Whiskey-Mushroom Sauce

Skirt Steak Grilled and Sliced 27.

Char-Grilled "Double R" Skirt Steak, Romesco and Chimichurri Sauces,
Olive Oil Crushed Potatoes, Rocket Salad

Beef Short Rib Slow Braised 29.

Yukon Gold Potato, BBQ Pan Drippings, Candied Carrots

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be added to your account. You have the right to adjust any added service charge.

*Served with cutwater fries or housemade kettle chips.
All burgers are cooked to a medium temperature unless otherwise specified.

Kids

Breakfast 7am-11am daily
Lunch 11am-5pm daily
Dinner 5pm-10pm daily

Breakfast

Chocolate Chip Pancakes 8. Maple Syrup Dip

French Toast Fingers 8. Maple Syrup Dip

Fresh Fruit Bowl 7. Mixed Berry Yogurt

One Egg Cooked To Order 2. Scrambled or Fried

One Egg Cooked To Order 7. with Applewood Smoked Bacon or Pork Sausage

Lunch

Crispy Chicken Tenders 8.

Cutwater Fries, BBQ Sauce or Ranch

Beef Sliders 9.

Cutwater Fries

Double R Ranch Beef Hot Dog 8.

Cutwater Fries

Fresh Fruit Bowl 7.

Mixed Berry Yogurt

Grilled Cheese Fingers 7.

Cutwater Fries

Mac N' Cheese 6.

Dinner

Petite Double R Ranch Filet of Beef 14.

Mashed Potato & Baby Carrots

Idaho Rainbow Trout 14.

Mashed Potato & Broccoli

Crispy Chicken Tenders 8.

Cutwater Fries, BBQ Sauce or Ranch

Mac n' Cheese 7.

Fresh Fruit Bowl 7.

Mixed Berry Yogurt

Dessert

Brownie a la Mode 8.

Vanilla Ice Cream

Jumbo Cupcake 5.

Please ask your server for today's selection.

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Dessert

11am-10pm daily

Chocolate Mousse Tower 11.

Flourless Chocolate Cake, Dark Chocolate Mousse Raspberry Coulis,
*GF

Spiced Cake with Root Beer Poached Pear 9.

House Made Vanilla Bean Ice Cream

Pumpkin Creme Brulee 10.

Ginger Shortbread, Candied Pumpkin Seeds

*GF Optional

Apple Cranberry Crisp 11.

Bourbon Caramel House Made Ice Cream, Peanut Dipped Caramel Apple Slice

*GF Optional

Carrot Cake in a Jar 10.

Cream Cheese Whip, Candied Walnut, Caramel Sauce

*GF optional

House Made Sorbet or Ice Cream 6.

Housemade Cookie

*GF optional

Drink

Coffee/Tea 8.

carafe for 2.

Starbucks Pike Place, Breakfast Blend Decaf, Teas

Soft Drinks 3.

Pepsi, Diet Pepsi, Root Beer, Sierra Mist, Dr Pepper

Mug of Hot Chocolate 4.

Whipped cream

Fruit Juice 4.

Orange, cranberry, apple, tomato, grapefruit

Bottled Water 5.

Idaho Spring Water

Spiced Cider 4.

We offer a full range of alcoholic beverages, including a delicious selection of regional wines by the glass, bottled and handcrafted draught beers, and signature drinks featuring our world famous 'Hucketini'.

A complete wine list is available upon request. Selections and pricing are subject to change.

Domestic Beers 4.

Imports & Handcrafted 5.

Domestic 6-packs 19.

Import 6-packs 24.

White Wine

Half Bottle

Veuve Clicquot Brut Champagne	66.
Sonoma-Cutrer Chardonnay	28.
Joseph Drouhin Pouilly Fuissé	32.

Full Bottle

Justin Sauvignon Blanc	36.
Gamble Sauvignon Blanc	46.
Duckhorn Sauvignon Blanc.	65.
Ponzi Pinot Gris	38.
Cinder Chardonnay	42.
La Crema Chardonnay	44.
Dunham Cellars Chardonnay	56.
Cakebread Chardonnay	85.
Renaissance Brut Sparkling	28.
Adami Garbel Prosecco	32.
Veuve Clicquot Brut Champagne	125.

Red Wine

Half Bottle

Soter Mineral Springs Pinot Noir	59.
Shafer 'One Point Five' Cabernet	80.
Stag's Leap "Artemis"	58.

Full Bottle

Cloudline Pinot Noir	40.
Elouan Pinot Noir	48.
Duckhorn Merlot	110.
Goose Ridge 'G3' Blend	32.
Seghesio 'Old Vine' Zinfandel	77.
Koenig Cabernet	48.
BV Rutherford Cabernet	57.
Silver Oak Alexander Valley Cabernet	150.
Va Piano 'OX' Blend	60.

Shore Lodge

MECALL, IDAHO

501 West Lake Street, McCall Idaho 83638
800.657.6464 shorelodge.com