



*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

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

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

BREAKFAST 7AM TO 11AM  
LUNCH 11AM TO 5PM  
DINNER 5PM TO 10PM

**The Narrows Steakhouse:** Fine dining, mountain style.

Unrivaled fare served in an unforgettable setting.  
Please dial 4334 for reservations and information.  
DINNER 5:30PM TO 10PM

**The Bar:** The essence that originally forged McCall's fiery reputation continues to thrive today in a bar that handcrafts the finest spirits and provisions in the Pacific Northwest.

Please dial 4334 for reservations and information.  
OPEN DAILY 3PM TO CLOSE

**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 Hashbrown, Toast

#### Beef Short Rib and Idaho Potato Hash 14.

Slow Braised Short Rib, Two Eggs Over Easy, Red Potatoes, Sweet Peppers, Onion, Herb Hollandaise

#### The Denver Omelet 15.

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

#### Eggs "Benny" 14.

Crispy Muffin, Canada's Bacon, Buttery Hollandaise, Breakfast Hashbrown

#### French Toast 14.

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

#### Old Fashioned Buttermilk Pancakes 14.

All Natural Maple Syrup, Applewood Smoked Bacon, Whole Hog Sausage, Whipped Butter

#### Shore Lodge Famous Huckleberry Pancakes 15.

All Natural Maple Syrup, Applewood Smoked Bacon, Whole Hog Sausage, Whipped Butter

### Small Bowls-Plates-Glasses

#### Artisanal Juices 4.

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

#### "Crack -o- Dawn" Smoothie 8.

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

#### Brown Sugar Burnt Steel Cut Oatmeal 8.

Garden Berries, Cinnamon

#### Mason Jar Parfait 11.

Greek Vanilla Yogurt, Stone Fruit, Our "House-Made Granola", Pistachios

#### Our "House-Made Granola" 7.

Chia Seeds, Sun Dried Huckleberries, Choice of Milk

#### Toasted Onion Bagel 15.

Smoked Salmon, Cream Cheese "Smear", Sweet Red Onion, Plum Tomato

#### Fruits and Berries 11.

Lemon Zest, Basil, Breakfast Cupcake

### On The Side

Toast or English Muffin with Jam 2.

One Egg 2.

Breakfast Hashbrown 4.

Onion Bagel / Cream Cheese 5.

Applewood Smoked Bacon or Whole Hog

Sausage or Canadian Bacon 6.

Individual Berry Yogurt 3.

## Lunch

11am-5pm daily

### Small Plates and Salads

All Hot Soups and Cold Salads are accompanied with our Seasonal Breadsticks

#### Spring Ginger Carrot Soup 7.

Curried Croutons, Greek Yogurt, Dill

#### White Bean Hummus 12.

Harissa, Whole Roasted Baby Carrots, Grilled Bread

#### Kale and Romaine Caesar 10.

Polenta Croutons, Crispy Chick Peas, Parmesan-Peppercorn Vinaigrette

#### A Pound "o" Chicken Wings 13.

Homemade Hot Wing Sauce or Thai Chili or Chipotle-Honey BBQ, Ranch or Blue, Celery

### Burgers and Sandwiches

All Burgers and Sandwiches are served with your choice of the following:

Cutwater Fries / Housemade Kettle Chips

#### Smoky Cutwater Burger 16.

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

#### Shore Lodge French Dip Sandwich 22.

Thin Sliced Slow Roasted Prime Rib, Zeppole French Baguette, Creamy Horseradish Herb and Garlic Shoestring Fries

#### Payette Chicken Salad Croissant 13.

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

#### Vegetarian Green Curry 14.

Rice Noodles, Sweet Peppers, Wild Mushrooms, Kaffir Lime Leaf, Bean Sprouts, Basil

#### Highway 55 Spicy Pulled Pork Sandwich 15.

Molasses BBQ Sauce, Tangy Red Coleslaw, Crumbled Gorgonzola, Brioche Bun

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.

## Dinner

5pm-10pm daily

### Small Plates and Salads

All Hot Soups and Cold Salads are accompanied with our Seasonal Breadsticks

#### Spring Ginger Carrot Soup 7.

Curried Croutons, Greek Yogurt, Dill

#### White Bean Hummus 12.

Harissa, Whole Roasted Baby Carrots, Grilled Bread

#### Kale and Romaine Caesar 10.

Polenta Croutons, Crispy Chick Peas, Parmesan-Peppercorn Vinaigrette

#### A Pound “o” Chicken Wings 13.

Homemade Hot Wing Sauce or Thai Chili or Chipotle-Honey BBQ, Ranch or Blue, Celery

### Big Plates

#### Vegetarian Green Curry 14.

Rice Noodles, Sweet Peppers, Wild Mushroom, Kaffir Lime Leaf, Bean Sprouts, Basil

#### Smoky Cutwater Burger 16.

Double R” Beef Patty, Locale Artisan Bun, Provolone, Shredded Iceberg, Thick Cut Tomato, Lodge Fry Sauce\*

#### Apricot-Miso Glazed Wild Alaskan Salmon 32.

Grilled Bok Choy, Smoked Cauliflower Puree, Purple and Orange Cauliflower, Spring Onions

#### Oven Baked Chicken “Parm” 18.

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

#### Carne Asada Grilled Skirt Steak 27.

Herb Grilled “Double R” Skirt Steak, Cumin Whipped Yams, Grilled Cherry Tomatoes, Chimichurri Sauce, Arugula Salad

## 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 Bacon or Sausage

### Lunch

Crispy Chicken Tenders 8.

Cutwater Fries, BBQ Sauce

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

Seared Salmon Fillet 14.

Mashed Potato & Broccoli

Crispy Chicken Tenders 8.

Cutwater Fries, BBQ Sauce

Fresh Fruit Bowl 7.

Mixed Berry Yogurt

Mac n' Cheese 6.

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.

\*Served with cutwater fries or housemade kettle chips.

All burgers are cooked to a medium temperature unless otherwise specified.

## Dessert

11am-10pm daily

Huckleberry Crisp 12.  
House Made Vanilla Bean Ice Cream

Maple Spiced Cheesecake 12.  
Cinnamon Crust, Bourbon Caramel, Warm Apple Compote, Candied Walnuts

Plate of fresh baked Chocolate Chip Cookies  
and carafe of milk 12.  
6 fresh baked cookies and ice cold milk  
\*Please allow up to 30 minutes for preparation and delivery

Sorbet 6.  
Chef's seasonal selection  
\*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 'Huckletini'. 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.