



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 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

Forager's Omelet 15.

Wild Mushrooms, Kale, Feta, Candied Tomato
Breakfast Hash Brown, Dressed Field Greens

Southern Style Eggs "Benny" 15.

Cheddar Biscuit, Tasso Ham
Cajun Hollandaise, Breakfast Hash Brown

Banana French Toast 16.

Cinnamon Dipped Banana Bread, Candied Pecans
Whip Cream, Brown Butter Caramel
Applewood Smoked Bacon, Whole Hog Sausage

Hot Breakfast BLT 12.

Fried Egg, Bacon, Tomato, Provolone, Spinach
Whole Wheat Bread, Chipotle Aioli, Fruit Cup

Shore Lodge Famous Huckleberry Pancakes 15.

100% Maple Syrup, Applewood Smoked Bacon
Whole Hog Sausage, Whipped Butter

Small Bowls-Plates-Glasses

Artisanal Juices 4.

Orange, Pink Grapefruit, Apple, Cranberry, Tomato

"Crack -o- Dawn" Smoothie 8.

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

Pumpkin Spice Oatmeal 8.

Candied Pepitas, Cinnamon, Brown Sugar

Mason Jar Parfait 12.

Greek Vanilla Yogurt, Fresh Berries, Our "House-Made Granola", Candied Pecans

Our "House-Made Granola" 7.

Chia Seeds, Sun Dried Huckleberries, Choice of Milk

Smoked Salmon Bagel 15.

Lemon Herb Cream Cheese, Sweet Onion, Plum Tomato, Capers

Fruits and Berries 9.

Lemon Zest, Basil

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 2.

Individual Berry Yogurt 3.

Lunch

11am-5pm daily

Small Plates and Salads

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

Roasted Red Pepper and Jalapeno Soup 8.

Roasted Poblano Hummus 12.

Grilled Baby Carrots, Cucumber, Cumin, Fiesta Peppers, Tortilla Crisps

Kale and Romaine Caesar 10.

Rye Bread 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 - 8 pc.

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, Brioche Bun, Provolone
Butter Lettuce, Thick Cut Tomato, Lodge Fry Sauce

Shore Lodge French Dip Sandwich 22.

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

Curried Chicken Salad Wrap 13.

Grilled Chicken Breast, Celery, Granny Smith Apple, Scallions
Candied Pecans, Bibb Lettuce

Vegetarian Green Curry 14.

Rice Noodles, Sweet Peppers, Wild Mushrooms, Kaffir Lime Leaf, Radish, Basil

Smoked BBQ Pork Grilled Cheese 15.

Homemade BBQ, Crispy Bacon, Caramelized Onions, White Cheddar Cheese
Grilled Sourdough Bread

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

Roasted Red Pepper and Jalapeno Soup 8.

Roasted Poblano Hummus 12.

Grilled Baby Carrots, Cucumber, Cumin, Fiesta Peppers, Tortilla Crisps

Kale and Romaine Caesar 10.

Rye Bread 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 - 8 pc.

Big Plates

Vegetarian Green Curry 15.

Rice Noodles, Sweet Peppers, Wild Mushroom, Kaffir Lime Leaf, Radish, Basil

Smoky Cutwater Burger 16.

“Double R” Beef Patty, Brioche Bun, Provolone

Butter Lettuce, Thick Cut Tomato, Lodge Fry Sauce

Grilled King Salmon 36.

Roasted Parsnip, Coriander, Frisee

Truffled Beet Puree, Toasted Pistachio

Buttermilk Herb Fried Half Chicken 18.

Creamy Mashed Potatoes, Green Beans, Bourbon-Bacon Ranch, Roasted Garlic Butter

Carne Asada Grilled Skirt Steak 27.

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

Kids

Breakfast 7am-11am daily

Lunch 11am-5pm daily

Dinner 5pm-10pm daily

Breakfast

Chocolate Chip Pancakes 9. Maple Syrup Dip

French Toast Fingers 9. 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

1/3 lb. Double R Cheeseburger 10.

Cutwater Fries

Bovine and Swine Beef Hot Dog 8.

Cutwater Fries

Fresh Fruit Bowl 7.

Mixed Berry Yogurt

Grilled Cheese Fingers 7.

Cutwater Fries

Mac n’ Cheese 7.

Dinner

Petite Double R Ranch Filet of Beef 14.

Mashed Potato & Baby Carrots

Seared Salmon Fillet 14.

Mashed Potato & Green Beans

Crispy Chicken Tenders 8.

Cutwater Fries, BBQ Sauce

Fresh Fruit Bowl 7.

Mixed Berry Yogurt

Mac n’ Cheese 7.

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Dessert

11am-10pm daily

Pumpkin Trifle 10.
Pumpkin Cake, Ginger Cream Cheese Icing, Candied Pecans, Salted Caramel

Dark Chocolate Peppermint Mousse 13.
Flourless Chocolate Cake, Red Currant, Mint Crystals

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

Vanilla Pear Sorbet 8.
*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 'Huckleitini'. 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 67.
Sonoma-Cutrer Chardonnay 37.
Joseph Drouhin Pouilly Fuissé 36.

Full Bottle
Justin Sauvignon Blanc 37.
Gamble Sauvignon Blanc 51.
Duckhorn Sauvignon Blanc. 60.
Ponzi Pinot Gris 40.
Cinder Chardonnay 42.
La Crema Chardonnay 44.
Dunham Cellars Chardonnay 57.
Cakebread Chardonnay 94.
Adami Garbel Prosecco 32.
Veuve Clicquot Brut Champagne 125.

Red Wine

Half Bottle
Soter Mineral Springs Pinot Noir 63.
Stag's Leap "Artemis" 61.

Full Bottle
Cloudline Pinot Noir 46.
Duckhorn 'Migration' Pinot Noir 48.
Duckhorn Merlot 110.
Bookwalter Red Blend 32.
Dunham 'Trutina' Red Blend 63.
Vale Wine Co. Syrah 57.
BV Rutherford Cabernet 62.
Silver Oak Alexander Valley Cabernet 144.
Va Piano 'OX' Blend 60.



Shore Lodge

MECALL, IDAHO

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