



DINNER

FOR THE TABLE

Hummus Mezze Platter	14
Hummus / Beet Tapenade / Pickled Vegetables / Pita Marinated Fresh Mozzarella	
Spinach and Artichoke Dip	15
Pita / Tortilla Chips / Carrots / Celery / Radish	
Fried Brie Cheese	15
Huckleberry Jam / Pistachios / Ciabatta Crostini	
Chicken Wings	16
1LB Jumbo Seasoned Wings / Carrots / Celery Ranch or Blue Cheese / Choice of Buffalo / Korean or Bourbon BBQ	
Steak Quesadilla	16
Cheddar Jack Cheese / Guacamole / Sour Cream Black Bean Corn Salsa	
Mussels Basque Style	21
PEI Mussels / White Wine / Basque Chorizo / Roasted Red Peppers / Grilled Crostinis	

PIZZAS GF UPON REQUEST 2

Margherita	14
Mozzarella / Tomato / Basil / Tomato sauce	
Pepperoni	15
Colossal Pepperoni / Mozzarella / Tomato Sauce	
Mushroom	15
Forest Mushrooms / Mozzarella / Tomato Sauce	

SOUP / SALADS

Tomato Bisque	5 / 8
Bison Chili	6 / 9
Cheddar Cheese / Sour Cream / Scallions	
Mediterranean Village Salad	15
Chopped Romaine / Cucumber / Olives / Bell Pepper Tomato / Carrot / Feta Cheese / Herb Vinaigrette	
Payette Salad	15
Spring Mix / Assorted Berries / Pomegranates / Pecans Goat Cheese / Dried Cherries / Pomegranate Vinaigrette	
Poached Pear and Stilton	16
Arugula / Frisée / Walnuts / Stilton Blue Cheese Tarragon-Lemon Vinaigrette	
Chopped Salad	16
Bacon / Blue Cheese / Tomato / Scallion / Crispy Tortillas Avocado / Honey Mustard Vinaigrette	

ADD ON	Mahi	10
	Salmon	10
	Chicken Breast	7
	Grilled Shrimp (5)	9
	Tofu	6

BIG PLATES

Hamburgers & Sandwiches are served with choice of French Fries / House-made Kettle Chips / or Tater Tots. Burgers are cooked to a medium temperature unless otherwise specified.

Lodge Burger	18
Double R Wagyu Beef Patty / Cheddar Cheese / LTO Sriracha Mayo / Pickle and Lodge Fry Sauce	
Idaho Bison Burger	22
Shoemaker Ranch Bison Patty / White Cheddar Caramelized Onions / Huckleberry Jam	
Cutwater French Dip	23
Shaved Prime Rib / Provolone / Creamy Horsey Sauce French Bread / Au Jus	
Thai Green Curry VEGAN UPON REQUEST	17
Coconut Curry / Mushroom Medley / Bell Peppers Zucchini / Broccoli / Jasmine Rice	
Lamb Shepherd's Pie	24
Lamb Ragout / Corn / Mashed Potato Crust / Irish Cheddar	
Pan Roasted Marsala Chicken Breast	29
Forest Mushrooms / Marsala Sauce / Garlic Puree Mashed Potatoes	
Chicken Parmesan	27
Herb and Panko Breaded Chicken Cutlets / Mozzarella Marinara / Spaghetti	
New York Strip Steak	43
12oz Beef Strip Steak / Vegetable Medley	
Skirt Steak	36
Marinated Beef / Choice of Potato / Vegetable Medley	
Cioppino	42
Rockfish / Shrimp / Mussels / Clam / Tomato / Fennel Grilled Crostini	
Roasted Vegetable Medley VEGAN	22
Roasted Cauliflower / Broccoli / Baby Carrots / Zucchini Swiss Chard / Fingerling Potatoes / Salsa Verde	
Short Rib Bolognese GF UPON REQUEST	31
Red Wine Braised Beef / Bolognese Meat Sauce Pappardelle Pasta	
Pan Roasted Salmon	33
Artichokes / Fennel / Charred Heirloom Tomatoes Pine Nut and Olive Tartar Sauce	

SIDES

House Salad	7	Grilled Broccoli	5
Heirloom Grape Tomatoes		Grilled Asparagus	5
Cucumbers / Red Onions		Sweet Potato Fries	5
Carrots / Cheddar Cheese		Tater Tots	5
Choice of Dressing		Baked Potato	6
Caesar Salad	6	Butter / Sour Cream	
Bread Service	8	Chive	
Toasted Ciabatta / Butter			
Olive Oil / Balsamic			

Parties of 8 or more will be subject to an 18% auto gratuity. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please advise your server if you have any allergens so we are aware. 11.9.22