



BRUNCH

BREAKFAST

Yogurt & Granola GF.....12
 House-Made Granola / Vanilla Greek Yogurt
 Banana / Berries / Honey / Flax Seed

Acai Bowl GF.....14
 Toasted Coconut / Assorted Nuts / Pumpkin Seeds
 Maple Syrup / Choice of Milk

Smothered Breakfast Burrito14
 Eggs / Bacon / Cheddar Jack Cheese / Pico
 Crispy Potato / Flour Tortilla / Ranchero Sauce

Avocado Toast VEGAN.....16
 Smashed Avocado / Heirloom Tomato / Radish
 Arugula / Multi-grain Toast Add 2 Eggs 3

Nordic Toast.....19
 Avocado / Smoked Salmon / Cream Cheese / Capers
 Heirloom Cherry Tomato / Red Onion / Multi-grain
 Toast

Farmers Breakfast.....18
 2 Eggs Your Way / Applewood Smoked Bacon
 Sausage Link / Hashbrowns

Denver Omelet.....14
 Diced Ham / Green Pepper / Red Onions
 Cheddar Jack Cheese / Hashbrowns

Mountain Omelet15
 Diced Ham / Bacon / Sausage
 Cheddar Jack Cheese / Hashbrowns

Brioche French Toast14
 Egg Battered Brioche Bread / Assorted Berries
 Real Maple Syrup
 Add Huckleberry Compote 3
 Add Apple Compote 3
 Make it Cinnabon Style 5

Signature Cinnamon Bun10
 Skillet Baked & Topped with Cream Cheese Frosting

Eggs Benedict
 2 Poached Eggs / English Muffin / Hollandaise Sauce
 Hashbrowns

Canadian Bacon 17
 Smoked Salmon 19

IN THE GLASS

Mountain Man-Mosa.....10
 Vodka / Triple Sec / Sparkling Brut / OJ

Skrew'd Up Iced Coffee13
 Screwball Whisky / Baileys / Cold Brew / Whip Cream
 Cocoa Powder

Demetri's Bloody Mary14
 Absolut Citron / Absolut Lime

SOUP & SALADS

Bison Chili12 / 18

Sour Cream / Cheese / Crispy Tortilla / Scallions

Clam Chowder8 / 12

Bacon / Onion / Celery / Potato

Chicken Pozole10 / 14

Hominy / Lime / Oregano / Cilantro / Radish / Avocado

Pork Green Chili12 / 16

Radish / Lime / Cilantro

Cider Spiced Beet Salad18

Poached Beets / Candied Grapefruit
 Crushed Pistachio / Humboldt Fog Goat Cheese
 Balsamic Reduction / Blackberry Vinaigrette / Arugula

Payette Cobb Salad14

Cherry Tomato / Cucumber / Bacon / Blue Cheese
 Boiled Egg / Avocado / Red Onion / Avocado Ranch

Classic Caesar Salad15

Romaine / Parmesan / Anchovy / Croutons
 Caesar Dressing

FOR THE TABLE

Roasted Garlic Hummus Mezze Platter20

Hummus / Pita / Carrots / Celery / Radish / Broccoli

Chili Cheese Bison Nachos17

Bison Chili / Queso / Tomato / Scallion / Pico
 Guacamole / Sour Cream / Tortilla Chips

Crispy Chicken Wings21

1 Doz Wings / Carrots / Celery / Ranch or
 Blue Cheese. Choice of Sauce: Buffalo / Lemon Pepper
 Bourbon BBQ

BURGERS SANDWICHES & MORE

Hamburgers & sandwiches are served with choice of
 Lodge fries, or House-made kettle chips. Burgers are
 cooked to medium temperature unless otherwise specified.

Lodge Burger18

Double R Wagyu Beef Patty / Cheddar Cheese
 LTOP / Sriracha Mayo / Brioche Bun

Idaho Haloumi Veggie Delight Sandwich16

Grilled Haloumi Cheese / Hummus / Cucumber
 Arugula / Heirloom Tomato / Calabrian Chili
 Multi-grain Toast

Salmon BLT22

Applewood Smoked Bacon / Arugula / Tomato
 Basil Aioli / Sourdough

Shore Lodge French Dip23

Shaved Prime Rib / Provolone / Au Jus
 Creamy Horsey Sauce / French Bread
 Add Mushrooms 2
 Add Caramelized Onions 2

SIDES

Bacon 8

Country Sliced Ham 7

2 Sausage Links 7

Biscuits and Gravy 9

Hash Browns 6

Toast 3

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.
 10.7.24