



11AM - CLOSE

APPETIZERS & SHAREABLES

\$16

12 CT

\$17

\$14

SAGE ELK SLIDERS

A tasty house specialty with three hand pattied elk sliders. Served with shredded lettuce, fried onions, & housemade sage aioli.

CHICKEN WING BASKET

6 CT Delicious wings with your choice of sauce: \$9 Cold Smoke BBQ, Frank's Red Hot, Cajun,

Teriyaki, or Curry. Served with carrot & celery sticks.

LOCHSA NACHO PLATTER

Crisp corn tortilla chips, housemade beer cheese, shredded cheese, jalapenos, shredded lettuce, diced tomatoes & onions. Served with a side of sour cream & fresh salsa.

ADD: Seasoned ground beef +\$5 Seasoned ground bison +\$7 Diced grilled chicken +\$4

CRISPY BRUSSEL SPROUTS	\$15
Tossed in balsamic reduction & toasted almonds.	
POT OF DIRT Housemade Gouda Fondue! Served with rye bread crumbs, chefs' choice seasonal herbs & vegetables, end grien berhed teast for diaming	\$16
and crisp herbed toast for dipping.	
FALAFEL PLATE Housemade falafel fritters, served with carrot & celery sticks, crisp pita chips, & cucumber aioli.	\$12
GIANT BAVARIAN PRETZEL Served with housemade beer cheese.	\$8
LOCHSA FRIES Basket of house cut french fries. Standard or Cajun. - \$3 ADD ONS - Beer Cheese & Bacon • Chili & Cheese	\$7

All Day Breakfast!

OLD NUMBER NO.1

\$15



CHOOSE YOUR SIDE OF: Baked beans, toast, or fruit.

SOUPS & SALADS

SOUP OF THE DAY

Ask your server about today's selection.

HOMEMADE CHILI

Lodge made cowboy style beef & bean chili.

CHOOSE **YOUR SIZE**



ADD House baked honey-butter cornbread - or - crispy herbed bread +\$2

HOUSE

carrots, &

croutons.

SMALL \$7 Mixed greens,

LARGE S10 cherry tomatos,

cucumber, . ADD . Grilled Chicken to any salad!

\$7

CLASSIC CAESAR ······

SMALL \$8 Fresh chopped LARGE S11 Romaine tossed with traditional Caesar dressing, croutons & parmesan cheese.

SANDWICHES

Served with regular fresh cut house fries. Sub onion rings +\$2

Go for the fry upgrade!	1
Chili Cheese	

\$3

Beer Cheese & Bacon Sweet Potato Fries

BIG SKY PHILLY CHEESESTEAK	\$17
Sauteed bell peppers, onions, mushrooms, an	
thin sliced beef [*] & Swiss cheese on a baguette. *Substitute chicken for beef upon request.	
SPICY FRIED CHICKEN SANDO	\$18
Southern fried chicken, Fresno pepper jam,	

Southern fried chicken, Fresno pepper jam,	
lettuce, tomato, onion, pickle, & honey mustare	l
aioli.	

RUSTIC RUEBEN	\$10
Thinly sliced corned beef, sauerkraut, swiss	
cheese, & 1000 Island. Served on marbled	
rye bread.	

COUNTRY WRAP \$18 Southern fried chicken, mustard greens, roasted sweet potatoes, cherry tomatoes, & melty gouda served wrapped in a flour tortilla.

FALAFEL FRITTER SANDO \$17

Housemade falafel fritters, lettuce, tomatoes, and cucumber aioli on a Grains of Montana bun.

Go for the fry upgrade! **BURGERS & SLIDERS** Served with house cut french fries. • Beer Cheese & Bacon

Sub onion rings, +\$2 or ==

Chili Cheese Fries S3

Sweet Potato Fries

THE STANDARD S15 Lettuce, tomato, onion, mayo & pickles. THE LOCHSA \$18 Shaved ham, American & Swiss cheese, lettuce, tomato, onion, pickle & mayo. THE RODEO \$17 Pepper jack, onion rings, Cold Smoke BBQ sauce. Add bacon for the full effect +\$3 THE BIG TEX BURGER \$19 Spicy Andouille sausage & beef patty with melted cheddar, Cold Smoke BBQ sauce, lettuce, tomato, onion, mayo, & pickles. BEER BATTERED COD SLIDERS \$17

Fresh Cod in McDuff's Blonde Ale batter, tartar sauce, lettuce, onion, & pickles.

DESSERT

1.	CAMPFIRE PUMPKIN SKILLET	\$8
1-	CAMPFIRE PUMPKIN SKILLET Pumpkin bread baked in a cast iron skillet fireside. Drizzled with pumpkin ganache and topped with candied seasonal nuts.	
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	and topped with candied seasonal nuts.	
ÀLA	MODE: Vanilla ice cream +\$2	
LO	CHSA STYLE CHEESECAKE	\$8

Rotating seasonal flavors.

A traditional old fashioned custard baked , bread pudding finished with a warm sticky toffee sauce.

À LA MODE: Vanilla ice cream +\$2

FAMOUS BERRY COBBLER \$8 Served à la mode

MOLTEN CHOCOLATE LAVA CAKE

Dark chocolate cake filled with a dark chocolate truffle. Serve warm with a rush of molten chocolate. À LA MODE: Vanilla ice cream +\$2

GOURMET ICE CREAM

Served by the scoop in a bowl. Choose your flavor: Vanilla Bean, Huckleberry, & seasonal rotating flavors.



ADD: Crispy waffle bowl +\$2 Chocolate and/or caramel syrup +\$1

Enhance any burger!

BISON PATTY \$4 BACON \$4 **OVER EASY EGG \$2**

SLICE OF CHEESE \$2 **VEGGIE PATTY \$1 GLUTEN FREE BUN \$1**

Substitute grilled chicken breast for beef patty, no extra charge.

DRINKS

BLENDED \$6 SMOOTHIE Organic Blueberries, Strawberries, Raspberries, Kale, Spinach, & Banana BOTTOMLESS MUG COFFEE ······ \$4 CUP OF TEA \$3 Assorted black, green, & herbal HOT APPLE CIDER \$3 HOT COCOA ······ \$4 By the glass: SMALL JUICE \$3



LRG

\$4

SPECIALTY **ICED TEAS &** LEMONADES ······ \$4

Huckleberry, Peach, Strawberry, & Raspberry. Other seasonal flavors available. ICED TEA Fresh Brewed unsweetened Tea over ice FOUNTAIN DRINKS \$3 Pepsi, Diet Pepsi, Mt. Dew, Dr. Pepper, Rootbeer, 7-Up, Lemonade

ROY ROGERS	\$4
SHIRLEY TEMPLE	\$4
ARNOLD PALMER	\$3

Alcoholic Reverages

Please see our drink menu. We have local draught beers on tap. Wine list available upon request.



\$8

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Parties of 8 or more guests and/or split checks 4 ways or more are subject to automatic 20% gratuity.