

# THE LODGE



PRESENTED BY EXECUTIVE CHEF LUCAS MOREIRA

## FRIED CHICKEN

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2-PIECE \$8  
2 PIECE BUTTERMILK MARINATED CHICKEN, HOUSE RUB

4-PIECE \$15  
4 PIECE BUTTERMILK MARINATED CHICKEN, HOUSE RUB

8-PIECE \$28  
8 PIECE BUTTERMILK MARINATED CHICKEN, HOUSE RUB

## MOUNTAIN CLASSICS

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HONEY DUCK BUTTER \$8  
BISCUIT  
SIGNATURE FROM SCRATCH BISCUIT TOPPED WITH HONEY DUCK BUTTER

FINGER STEAKS \$12  
AN IDAHO CLASSIC. MARINATED SIRLOIN STEAK STRIPS IN NORTHERN PINE'S CITRUS SQUEEZE, DEEP FRIED

COBB SALAD \$12  
ROMAINE KALE BLEND, TOMATO, EGG, LARDON, CAMBOZOLA, BLUE CHEESE DRESSING

4 SEASON SALAD \$10  
-WINTER  
SPRING MIX, RADISH, PICKLED SHALLOTS, AVOCADO MOUSSE, CITRUS VINAIGRETTE, APPLE, NUTS. ADD PROTEIN +5

SMOKED TOMATO SOUP \$15  
AND GRILLED CHEESE  
ROASTED AND SMOKED TOMATOES, BASIL OIL, BALSAMIC GLAZE, CHIVES, GRILLED CHEESE ON BISCUIT

## FRIED CHICKEN ON BISCUITS

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SUN VALLEY \$15  
FRIED CHICKEN, BASIL AIOLI, HOUSE MADE PICKLES, SPICY HONEY, FRIES

ARROWHEAD \$15  
FRIED CHICKEN, CHEDDAR CHEESE, BACON, LODGE GRAVY, SPICY HONEY, FRIES

BRISTOL \$15  
FRIED CHICKEN, FENNEL ROOT SLAW, LABNEH, FRIES

## PLATES

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SMOKED CHICKEN \$20  
SMOKED CHICKEN, SUN CHOKED PUREE, CHICKEN JUS, SALAD

ROASTED BEEF \$20  
ROASTED BEEF, MASHED POTATO, STEAK DIANE, SALAD

SMOKED MAPLE PORK \$20  
SAUSAGE  
MADE IN HOUSE SMOKED MAPLE PORK SAUSAGE, FAROFA, COLLARD GREENS AND BEANS, MELTED HERB BUTTER

SMOKED LION'S MANE \$22  
SMOKED LION'S MANE, BROWN BUTTER, CRÈME FRAICHE WITH CUCUMBER, PICKLED SHALLOTS

BEAN SOUP \$8  
BEANS, POTATO FRIED TORTILLAS, LARDON, CHIVES

BUCK'S SPUD \$8  
IDAHO TWICE BAKED POTATO WITH LABNEH, BRIE, CHEDDAR, HERB BUTTER, LODGE GRAVY

POUTINE \$12  
FROM SCRATCH CHEESE CURDS CURED 48 HOURS, SMOKED AND FRIED, FRIES, LODGE GRAVY. ADD PROTEIN +5

BONE MARROW \$25  
BONE MARROW TOPPED WITH STEAK TARTARE, SIDE BISCUIT

BEEF CROQUETTES \$12  
BEEF CROQUETTES TOPPED WITH CUMIN MAYO AND MICRO LEEKS

## FRIED SIRLOIN ON BISCUITS

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MAMMOTH \$15  
FRIED SIRLOIN, PICKLED SHALLOTS, HONEY PEPPERCORN, HERB EMULSION, FRIES

SHORE LODGE \$15  
FRIED SIRLOIN, LODGE GRAVY, CHIPOTLE PESTO, FRIES

MENU CONTINUED ON BACK

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## BURGERS

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TAHOE BURGER	\$18
SNAKE RIVER FARMS WAGYU BEEF, LEEK AIOLI, CHEDDAR CHEESE, SMOKED BACON, CRISPY SHALLOTS, SERVED ON A HOUSE MADE BRIOCHE BUN, FRIES	
BRUNDAGE BURGER	\$18
SNAKE RIVER FARMS WAGYU BEEF, SMOKED JALAPEÑO, CAMBOZOLA, GRILLED ONIONS, LABNEH, SERVED ON A HOUSE MADE BRIOCHE BUN, FRIES	
TAMARACK BURGER	\$18
SNAKE RIVER FARMS WAGYU BEEF, FIOR DI LATTE, CHARRED GRILLED ONIONS, OYSTER DEMI-GLACE, SERVED ON A HOUSE MADE BRIOCHE BUN, FRIES	

## BUCKAROOS

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BURGER SLIDERS	\$8
3 MINI BURGERS ON HOUSE MADE BRIOCHE BUNS, FRIES	
CHICKEN TENDERS	\$8
FRIES, APPLE SAUCE	
CHICKEN BREAST	\$8
MASHED POTATO, APPLE SAUCE	
FINGER STEAKS	\$8
FRIES, APPLE SAUCE	

## SWEET TREATS

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360	\$7
BISCUIT VANILLA ICE CREAM, BISCUIT DONUT, CITRUS CARAMEL	
ICY FRITES	\$8
FIOR DI LATTE ICE CREAM, FRIES, PEANUT CRUMBLE, BROWN BUTTER CARAMEL	
CITRUS SORBET	\$15
BISCUIT CAKE, CITRUS SORBET, CREME ANGLAISE, HONEY CREAM	
MILKSHAKES	\$8
VANILLA, CHOCOLATE	

**SATURDAY AND  
SUNDAY  
CHAMPAGNE  
BRUNCH  
STARTS 12/09!  
10AM-2PM**

## SIDES

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POTATO SALAD	\$8
SMOKED LEEK AIOLI, CHOPPED POTATOES AND EGGS, CHIVES, MICRO LEEKS, GREEN OIL	
MIXED PICKLES	\$8
SMOKED PICKLED CARROTS, CUCUMBER DILL CARROTS, AND PICKLED SHALLOTS	
FENEL ROOT SLAW	\$6
SHAVED FENNEL, ORANGE, LEMON CREMA	
FRIES	\$4
CLASSIC IDAHO POTATO FRENCH FRIES, HERBS	
BISCUIT	\$3
SIGNATURE FROM SCRATCH BISCUIT	

## DRINKS

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MINERAGUA	\$3.5
COKE DE MEXICO	\$3.5
SPRITE DE MEXICO	\$3.5
FANTA	\$3.5
DIET COKE	\$2.5
PEPSI	\$2.5
DIET PEPSI	\$2.5
ROOTBEER	\$2.5
APPLEJUICE	\$2.5