



POND'S LODGE



Starters

* IDAHO POTATO SKINS \$9

Cheese, Bacon, Sour Cream, Roasted Salsa, Green Onion.

AVALANCHE NACHOS \$15

Roasted Salsa, Guacamole, Sour Cream, Jalapeños, Cheese Sauce, Choice of Chicken, Beef or Pork.

SHORT RIB POUTINE \$14

Homemade Fries, Blended Cheese, Braised Short Ribs, Brown Gravy.

CHICKEN LETTUCE WRAPS \$12

Five Grain Quinoa Salad, Red Bell Pepper, Butter Leaf Lettuce, Red Onion, Cranberry, Balsamic Vinaigrette.

BONE IN WINGS (12) \$15

Choice of: Buffalo, BBQ, Honey Sriracha, or Sweet Chili Sauce.

STEAMED CLAMS \$14

Garlic Butter, Chili Flakes, Grilled Bread.

* BACON WRAPPED JALAPEÑOS \$12

Cream Cheese, Grilled Pineapple Rings.

SOFT PRETZEL STICKS \$11

Jalapeño Bacon Cream Cheese Dip, and Whole Grain Mustard Cream Cheese Dip.

Salads

SM. \$5 / LG. \$8

Dressings: Ranch, Blue Cheese, 1000 Island, Balsamic, Spicy Ranch, Honey Mustard, Citrus Basil Vinaigrette, Caesar.

HOUSE

Mixed Greens, Tomatoes, Red Onion, Cucumber, Croutons.

ROASTED BEET

Mixed Greens, Red Onion, Goat Cheese, Candied Walnuts, Balsamic Vinaigrette.

CAESAR

Romaine, Parmesan, Croutons.

CLASSIC WEDGE

Iceberg Lettuce, Bacon, Red Onion, Bleu Cheese.

Additional Protein Options:

Chicken \$4, Ground Beef \$5, Bison \$7

CHEF SALAD \$15

Romaine, Smoked Turkey, Ham, Avocado, Cheddar Cheese, Bacon, Tomato, Ranch.

* SOUTHWESTERN CHICKEN \$15

Romaine, Grilled Chicken, Cheddar Cheese, Black Bean Corn Salsa, Avocado, Spicy Ranch.

* FRESH MIXED BERRY SALAD \$15

Mixed Greens, Grilled Chicken, Red Onion, Cucumber, Goat Cheese, Citrus Basil Vinaigrette.

BLACK AND BLUE SALAD \$15

Romaine, Cold Smoked Beef Tips, Cucumber, Tomato, Red Onions, Croutons, Bleu Cheese.

Signature 1/2 Pound Burgers \$13

With Homemade fries.

AVOCADO • BACON • CHEDDAR

MUSHROOM • BACON • SWISS

JALAPEÑO • CREAM CHEESE

BACON • APPLE • BLEU CHEESE

BBQ SAUCE • ONION STRINGS • CHEDDAR

BUILD YOUR OWN BURGER \$10

With Homemade fries.

Lettuce, Tomato, Onion, Pickle.

Substitute Buffalo on Any Burger for \$4

TOPPINGS: Add \$1 each

Cheddar, Swiss, American, Pepper Jack, Bleu Cheese, Cream Cheese, Grilled Onion, Mushroom, Jalapeño.

PREMIUM TOPPINGS: Add \$2 each

Bacon, Ham, Pastrami, Avocado, Fried Egg.

From the Smoker*

\$22

Served with Apple Jalapeño Slaw and Cream Corn.
Homemade BBQ Sauces; Chipotle Orange and KC Style.

SMOKED BEEF BRISKET

PULLED PORK

1/2 RACK BABY BACK RIBS

COLD SMOKED TROUT SALAD \$15

Mixed Greens, 5 Grain Quinoa Blend, Red Onion,
Cucumber, Tomatoes, Citrus Vinaigrette.

SMOKED PRIME RIB \$32

FRIDAY AND SATURDAY ONLY AFTER 5PM

Classic Loaded Baked Potato, Seasonal Vegetables, Au Jus,
Horseradish Cream.

Homemade Sides

\$6

- * **FRIES**
- * **LOADED IDAHO BAKED POTATO**
- * **MASHED POTATOES**
- * **SAUTÉED SEASONAL VEGETABLES**

Children's Choices

\$8

AGES 12 AND UNDER
YOUR CHOICE OF FRIES, APPLES OR CARROT
AND CELERY STICKS

CHICKEN TENDERS 3 Breaded Tenders with BBQ Sauce.

CHEESE BURGER American Cheese, Lettuce & Pickles.

HOT DOG Nathans Famous Hot Dog, Toasted Bun.

GRILLED CHEESE American Cheese, White Bread.

MAC N' CHEESE Elbow Macaroni, Cheese Sauce.

Entrees

SPICY CHICKEN PENNE \$16

Broccolini, Red Bell Pepper, Onion, Tomato, Spicy Cream Sauce.

SHELLS'N CHEESE \$18

Grilled Chicken, Gruyere Cheese Sauce, Bacon, Rosemary.

SHRIMP GUMBO \$18

Spicy Andouille Sausage, Okra, Served Over Rice.

PAN SEARED IDAHO TROUT \$19

Brussels Sprouts, Bacon, Leek, Potato Hash.

FISH AND CHIPS \$16

Hand Battered Pacific Cod, Homemade Fries.

* **FISH TACO (3) \$16**

Blackened Cod, Pineapple Salsa, Cabbage, Cheddar Cheese,
Ranch, Corn Tortillas.

* **ROASTED CHICKEN BREAST \$18**

Mashed Potatoes, Seasonal Vegetables, Mushroom Cream Sauce.

COUNTRY FRIED CHICKEN \$17

Mashed Potatoes, Creamy Corn Gravy.

PORK SCHNITZEL \$18

Warm German Potato Salad, Lemon Beurre Blanc.

ROASTED PORK TENDERLOIN \$20

Mashed Potatoes, Seasonal Vegetables, Mushroom Cream Sauce,
Onion Strings.

* **STREET TACOS (3) \$16**

Choice of Pork Carnitas or Beef Short Ribs, Onions, Cilantro, Lime,
Homemade Salsas.

CHICKEN FRIED STEAK \$18

Mashed Potatoes, Seasonal Vegetables, Peppered Country Gravy.

* **16 OZ. RIB-EYE \$32**

Homemade Fries, Seasonal Vegetables, Homemade Steak Sauce.

* **BISTRO FILLET AND FRIES \$21**

Homemade Fries, Seasonal Vegetables, Homemade Steak Sauce.

HOMEMADE BISON MEATLOAF \$20

Mashed Potatoes, Seasonal Vegetables, BBQ Brown Gravy, Onion Strings.

**ASK YOUR SERVER ABOUT
THE DESSERT OF THE DAY 6**

* **Gluten Friendly**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase health risk.