HORSESHOE BEND • IDAHO

208.793.2651

LOCKING HORNS RIVERSIDE RESTAURANT

HORSESHOE BEND, IDAHO

LIKE US ON FACEBOOK

LHRIVERSIDERESTAURANT.COM

SHAREABLES

FRIED OYSTERS
Fresh beer battered oysters served with our house cocktail sauce. 16

KICKIN' CALAMARI
Slightly spicy rings and tentacles served with our house marinara and tartar. 15

OYSTER SHOOTER
Large raw oyster served with cocktail and buffalo sauce. 5

DIRTY FRIES/TOTS
Fries or tots topped with queso, smoked pulled pork, onions, cilantro and drizzled with our honey cilantro lime sauce. 15

DIP FLIGHT
House fried tortillas served with Pico de Gallo, guacamole and queso. 15

COCONUT SHRIMP
Large breaded coconut shrimp served with horseradish marmalade. 14

BIRRIA QUESO
House fried corn tortillas served with queso for dipping. Topped with Birria Pork, Pico de Gallo, jalapeños, and cilantro. 17

LETTUCE WRAPS
Marinated chicken and veggies served on lettuce cups drizzled with firecracker, eel sauce and Togarashi spices. 13

NACHOS
House fried corn tortillas layered with queso, Pico de Gallo, jalapeños, cilantro, guacamole, and lime aioli. 17
Add chicken, birria pork or pulled pork +4

AHI NACHOS
Freshly fried wonton chips topped with lightly sauced Ahi, edamame, corn, jalapeños, cilantro, pickled red onions, drizzled with firecracker and eel sauce. Topped with Togarashi spices. 20

BURNT ENDS
Slow smoked brisket burnt ends served with Cherry Chipotle BBQ sauce and Horsey. 14

RIVERSIDE WINGS

Tossed in your choice of sauce:
Buffalo, Mango Habanero, Cherry Chipotle BBQ, Thai Chili or Cajun Spice dry rub.
Served with our house dressing for dipping. 16
Choose: un-breaded or boneless wings

BASKETS

Served with 1 side and choice of sauce. Upgrade to onion rings, salad, or loaded potato.

FINGER STEAKS 14

CHICKEN STRIPS 14

BEER BATTERED COD 16

SALADS

Dressings: House dressing, 1000 Island, Honey Mustard, Poppyseed, Balsamic Vinaigrette, Toasted Sesame Vinaigrette, and Caesar

BLACKENED CAESAR
Crisp greens with creamy Caesar, parmesan, sunflower kernels and croutons.
Chicken 15 / Mahi Mahi 18

STEAKHOUSE WEDGE
Lettuce wedges topped with bacon, tomatoes, red onions, blue cheese crumbles, house dressing and balsamic glaze served alongside a 6 oz. steak. 21

ASIAN
Greens, edamame, Mandarin Oranges, pickled red onions, crispy wontons, Sunflower Kernels, topped with Toasted Sesame Vinaigrette and peanut sauce drizzle.
Chicken 16 / Ahi 21

STRAWBERRY CHICKEN
Crisp greens, sliced apples, strawberries, dried cranberries, feta, and sunflower kernels. 16

COBB
Crisp greens with garlic chicken, bacon, egg, tomatoes, avocado slices, olives, croutons and blue cheese crumbles. 17
Make it a Flat Iron Steak Cobb Salad for 23

SOUTHWEST
Choice of chicken or pulled pork, tomatoes, fire roasted corn, pickled red onions, bell peppers, feta, and crispy jalapeños. Served with ranch dressing and a honey cilantro lime drizzle. 16

SANDWICHES

Served with 1 side. Upgrade to onion rings, salad, or loaded potato.

THE SMOKEY
House smoked roast beef and pulled pork make up this delicious signature sandwich. Finished off with queso and pickled red onion, drizzled with BBQ sauce. 17

RIVERSIDE CLUB
House smoked turkey with pesto mayo, bacon, Swiss, lettuce and tomato on ciabatta. 16

FRENCH DIP
Smoked roast beef on a hoagie, served with Au Jus. 15
Make it "Philly Style" for 1.50 more.

BBQ CHICKEN RANCH WRAP
Grilled or crispy chicken, cheese, lettuce, Pico de Gallo, BBQ sauce, and ranch all wrapped in a flour tortilla. 16

L.H. GRILLED CHEESE
3 cheese blend melted with pulled pork, pickled red onions, jalapeños, and a drizzle of BBQ sauce. 15

BLT
Pesto mayo, hickory smoked bacon, Swiss, tomatoes, and crisp lettuce on Ciabatta. 14

PESTO CHICKEN
Your choice of grilled or crispy chicken on ciabatta. Topped with bacon, pesto mayo, Swiss, guacamole, arugula and tomato. 17

PORK CARNITA
Pulled pork on ciabatta with firecracker sauce, Swiss, pickled red onion, guacamole, topped with our honey cilantro lime sauce. 15

SWEET SPICY CHICKEN
Crispy chicken tossed in sweet chili sauce, Swiss, coleslaw and pickles. 17

BURNT END BRISKET
Slow smoked burnt ends smothered with queso, sautéed onions on a hoagie. 20

STREET TACOS

Choice of corn or flour tortillas, served with 1 side. Upgrade to onion rings, salad, or loaded potato.

MAHI MAHI
Grilled with chili lime seasoning, Pico de Gallo, lime aioli, and cotija. 17

BIRRIA PORK
Slow smoked Birria pork served with consomé for dipping. Topped with pickled red onions, cilantro and cotija. 15

BEER BATTERED COD
Classic style fish taco with lime aioli, coleslaw, Pico de Gallo and cotija. 16

PULLED PORK
Cilantro, cotija, pickled red onion and lime aioli. 15

CHICKEN
Guacamole, cotija and lime aioli. 16

BOWLS

Substitute cauliflower rice for 2

TEX MEX
Chili lime chicken or pork, cilantro rice, bell peppers, Pico de Gallo, corn, red onions, guacamole, lime aioli, crispy jalapeños. 16

BIRRIA
Slow smoked pork, cilantro rice, corn, red onion, cilantro, lime, pickled red onion and cotija. 17

AHI
Ahi Poke, cilantro rice, carrots, edamame, red onions, sesame seeds, Firecracker sauce, arugula, and guacamole. 17

ASIAN
Marinated chicken, carrots, coleslaw, sautéed bell peppers and onions, sunflower kernels, green onions. Drizzled with eel sauce, peanut sauce drizzle and Togarashi spices. 16

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
- Idaho Food Code Consumer Advisory 3-700.02

ENTREES

Served with 1 side and soup or salad. Upgrade to onion rings or loaded potato.

RIBEYE
Aged and hand cut! 14 oz. Market Price

FLAT IRON STEAK
Tender and full of flavor 8 oz. 26

HOUSE CUT FINGER STEAKS
Tender strips of steak, seasoned and beer battered, fried to golden brown. Your choice of dipping sauce. 23

CHICKEN FRIED STEAK
8 oz. cubed steak, soaked in buttermilk, battered, fried, and smothered with white gravy. 24

CHILI LIME CHICKEN OR MAHI MAHI
Served on cilantro rice, topped with Pico de Gallo and lime aioli. Chicken 19 / Mahi Mahi 25

CHERRY CHIPOTLE CHICKEN
2 chicken breasts marinated in our house made Cherry Chipotle BBQ and grilled. 18

FRIED OYSTERS
Fresh oysters soaked in beer then coated in our dry batter and fried until golden brown. Served with lemon and cocktail sauce. 26

COCONUT SHRIMP
Shrimp coated in our house coconut breading and fried until golden brown. Served with horseradish marmalade. 26

STEELHEAD TROUT
Grilled filet topped with garlic butter. 27

TOPPER
Add coconut shrimp or fried oysters to any entrée. 8

BRISKET BURNT ENDS
Slow smoked brisket burnt ends served on a bed of mashed potatoes drizzled with BBQ sauce. 22

PRIME RIB DINNER

Friday + Saturday | 4pm until gone

Slow smoked with a garlic steak rub - Market Price

PIZZA

Cauliflower crust available

Hand tossed, thin crust pizza that starts with our own house made dough and sauce.
Dine in, Carry out, or Take & Bake

#1 HOT HONEY PEPPERONI
Red sauce, mozzarella, garlic, pepperoni drizzled with hot honey.
Medium 22 / Large 24 / Personal 13

#2 PAYETTE RIVER WHITE WATER
Red sauce, mozzarella, Canadian bacon, pineapple and green onion.
Medium 20 / Large 24 / Personal 13

#3 GARLIC PARMESAN CHICKEN
Garlic parmesan sauce, mozzarella, garlic chicken, tomatoes, mushrooms, green onion and a sprinkle of blue cheese.
Medium 21 / Large 25 / Personal 14

#4 BRONCO BUSTER (MEAT LOVERS)
Red sauce, mozzarella, garlic, pepperoni, sausage, Canadian bacon, bacon crumbles, and meatballs.
Medium 24 / Large 28 / Personal 15

#5 RUSTIC RANCHER (COMBINATION)
Red sauce, mozzarella, garlic, pepperoni, sausage, Canadian bacon, bacon crumbles, meatballs, olives, onions, mushrooms, bell peppers, tomatoes, and green onion. Medium 25 / Large 29 / Personal 15

#6 MUSTANG
Red sauce, mozzarella and your choice of one topping.
Medium 19 / Large 23 / Personal 13

#7 BBQ CHICKEN
House made BBQ sauce, mozzarella, garlic chicken, red onion, and fresh cilantro.
Medium 22 / Large 24 / Personal 13

#8 SAUSAGE & RICOTTA HOT HONEY
Garlic sauce, mozzarella, ricotta, sausage, jalapeños, apples, arugula drizzled with hot honey.
Medium 24 / Large 26 / Personal 14

#9 LUAU
House made BBQ sauce, mozzarella, pulled pork, pineapple, red onion, jalapeño, and green onion.
Medium 22 / Large 24 / Personal 14

#10 JALAPEÑO POPPER
Garlic parmesan sauce, mozzarella, jalapeño, bacon, cream cheese, and green onion.
Medium 20 / Large 24 / Personal 14

CALZONE 17

Filled with garlic, mozzarella cheese blend and ricotta. Served with house marinara sauce.

Cheese | Pepperoni | Combo – sausage, pepperoni, onions and peppers.

BEVERAGES

Ask your server for wine and beer selection.

SODA, ICE TEA, COFFEE 3
HOT TEA, HOT COCOA 3.5
MILK, CHOCOLATE MILK, ORANGE JUICE, APPLE JUICE 4
COLD BREW, STRAWBERRY LEMONADE (No refills) 4.5

½ LB BURGERS

Served with 1 side. Upgrade to onion rings, salad, or loaded potato. Substitute black bean burger. Add gluten free bun $1.00

BACON CHEESE
All-American burger topped with hickory smoked bacon and cheese. 18

MUSHROOM SWISS
Piled high with sautéed mushrooms. 17

PB&J
Bacon, Swiss, arugula, topped with creamy peanut butter sauce and huckleberry jam. 20

STEAKHOUSE
Steak seasoning, Swiss cheese, bacon, red onions, and pesto mayo. Try it with steak sauce! 18

JALAPEÑO
Topped with peppered cheese, grilled jalapeños, firecracker sauce and crispy jalapeños. 18

FIRECRACKER
Peppered cheese, bacon, guacamole, topped with firecracker sauce. 19
Try it with Ghost Pepper cheese for extra kick.

BACKING THE BLUE BURGER
Dusted with Cajun seasoning and topped with blue cheese crumbles and arugula. 17
$1.00 of every one sold will go to support law enforcement.

L.H. BURGER
This burger changes daily and is a great way to partner with our local farms, including Locking Horns Ranch. Ask your server for today's protein. 20

BISON BACON
Locally sourced Bison, Swiss, bacon jam, and arugula. 22

HUCKLEBERRY HEAT
Spicy Ghost Pepper Cheese, sweet Huckleberry jam, salty bacon, crispy jalapeños, and arugula. 19

EXTRAS

SAUCES .35
FRIES OR TOTS 5
PUB CHIPS 5
ONION RINGS 6
COLESLAW 3
VEGGIES 4
RED SKIN MASHED POTATOES 4
BAKED POTATO 4
SOUP 5
SALAD 4

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