

COCKTAILS

COSMOPOLITAN

Absolut Vodka, Cointreau Orange Liqueur, Cranberry Juice

POMEGRANITE MARGARITA

*Sauza Hornitos Tequila, Pomegranate Liqueur, Cointreau Orange Liqueur, Served Up,
Frozen or on Rocks*

LEMON DROP

Absolut Citron Vodka, Simple Syrup, Fresh Lemon Juice, Served Up

BLOODY MARY

Absolut Peper Vodka and Our Own Spicy Mix

TOM COLLINS

Bombay Gin, Lemon-Lime, Splash of Soda

OLD FASHIONED

Jim Beam Bourbon, Bitters and Soda; Muddled the "Old Fashioned" Way

MANHATTAN

Maker's Mark Bourbon with a Splash of Sweet Vermouth and a hint of Bitters

SILLIMAN MADRAS

Skyy Vodka, Cranberry and Orange Juice

BEER SELECTIONS

*Budweiser, Bud Light, Miller Genuine Draft, Miller Lite, Michelob Ultra
Sierra Nevada Pale Ale, Sierra Nevada Stout, Corona, Heineken, Fat Tire
Samuel Smith Organic Ale, Samuel Smith Organic Lager (18.5 Oz.)*

~ ~ About Our Menu ~ ~

*As part of Delaware North Companies Environmental Management Program
"GreenPath," Wuksachi Lodge is committed to addressing Environmental Issues in
our Operation. When available, menu items offered are local and organic. Our
seafood options are sustainable in accordance with the "Monterey Seafood
Watch" program.*

*Fresh Organic Greens grace our Tossed and Wuksachi Salads.
Our Coffee is Certified Organic, Shade Grown, and Certified Fair Trade. As we
continue into the future, we will continue to seek out Organic and Environmentally
Sustainable Choices to Offer Our Guests.*

~Chef Matthew Halecky~ ~Sous Chef Keith Kelly~

~Restaurant Manager Joni Badley~

SMALL PLATES

WUKSACHI QUESADILLA

Choice of Steak or Chicken. Cheddar and Jack Cheese, Whole Wheat Tortilla, Onions, Cilantro, with Salsa on the side.

GREAT TO SHARE!!

HUMMUS

House-Made White Bean Herb Hummus, House made Black Pepper Lavash

CHARRED ASPARAGUS

Grilled Asparagus Spears, Spicy Remoulade, Sprouts, Black Olives

BRUSCHETTA

Fresh Tomatoes, Basil, Garlic, Olive Oil, Artesian Ciabatta Bread, Cracked Pepper, House Made Mozzarella

LAVASH PIZZAS

THE CALIFORNIAN

Cilantro Almond Pesto Sauce, Spinach, Sun Dried Tomatoes and Cypress Grove Goat Cheese

THE ITALIAN

Thin Slices of Heirloom Tomatoes, Fresh Basil, Prosciutto and Mozzarella

SOUPS

DAILY SOUP

*Your Server Will Describe Today's
Fresh-Made Selection
Small ~ Large*

TOMATO BISQUE

*With Cheddar Bread Stick
Small ~ Large*

SALADS

SUMMER BIBB SALAD

*Bibb Lettuce, Cypress Grove Goat
Cheese, California Strawberries,
Balsamic Lemongrass Vinaigrette*

CAESAR SALAD

*Crisp Romaine, Roasted Garlic
Dressing, Parmesan Cheese*

WUKSACHI SALAD

*Field Greens, Prosciutto, Feta Cheese, Pear-Walnut
Vinaigrette*

Add

--Grilled Chicken or Grilled Steak to Any Salad \$3.50
--Side Spring Green Salad to any Entrée for \$4.50

ENTREES

MARBLE FORK MEATLOAF

*House Made Kobe Meatloaf, Served with Roasted Garlic Mashed Potatoes,
Seasonal House Vegetables and House Made Spicy Ketchup Sauce*

Recommended Pairing: Sam Smith Organic Ale (18.5 oz.)

CITRUS THYME CHICKEN

*Mary's Farm Locally Raised Organic Chicken, Marinated and Grilled in a
Fresh Citrus Reduction, served with Rosemary Roasted Potatoes and
Seasonal Vegetables*

Recommended Pairing: Toasted Head Chardonnay

PORK CHOP

*Grilled Pork Chop, served Medium, Cilantro-Almond Pesto Glaze,
Rosemary Roasted Potatoes, Seasonal Vegetables*

Recommended Pairing: Estancia Pinot Grigio

ANGUS BEEF TENDERLOIN

*Chargrilled Certified Angus Beef with Roasted Garlic Mashed Potatoes and
Seasonal Vegetables*

Recommended Pairing: Paso Creek Cabernet Sauvignon

RAINBOW MOUNTAIN TROUT

*Seared Fillet, Steamed Lemongrass Basmati Rice,
Vera Cruz Sauce*

Recommended Pairing: St. Jean Fume Blanc

MUSHROOM FETTUCCHINI

*Sautéed Portobello, Crimini and Button Mushrooms Tossed with Fettuccini and
Shaved Asaigo Cheese in Savory Mushroom Broth*

Recommended Pairing: Greg Norman Pinot Noir

PAN SEARED BARRAMUNDI

*Mint-Macadamia Crusted Fillet, Steamed Lemongrass Basmati Rice and
Seasonal Vegetables*

Recommended Pairing: Clos du Bois Sauvignon Blanc

VEGAN POLENTA PLATE

Soy Milk-White Wine Polenta, Fennel, Tomato, and a Spinach Emulsion

Recommended Pairing: St. Michelle Riesling

*Thoroughly Cooking Foods of Animal Origin Such as Beef, Eggs, Fish, Lamb, Pork, Poultry or
Shellfish Reduces the Risk of Food-Born Illness. Individuals with Certain Health Conditions May
Be at Higher Risk if These Foods are Consumed Raw or Undercooked.*

~An 18% Gratuity will be added to all Parties of Six or Larger~

CHILDREN'S MENU

CHEESE PIZZA

CHILDREN'S QUESADILLA

GRILLED CHICKEN

4oz Breast, Mashed Potatoes, Vegetable

CHILDREN'S PASTA

Fettuccini, Butter, Parmesan

GRILLED CHEESE SANDWICH

French Fries

CHEESEBURGER

With American Cheese and French Fries

~Make any Kids Meals A combo with a small Beverage and scoop of ice Cream for Dessert for \$2.00 more~

DESSERTS

SEASONAL FRUIT COBBLER

*Our Signature House Made Cobbler,
Served Warm, Vanilla Ice Cream,
Caramel Sauce
GREAT TO SHARE!!*

CHOCOLATE HAZELNUT MOUSSE

*House Made Dark Chocolate Mousse,
Hazelnut Liqueur, Whipped Cream &
Chocolate Cookie*

NEW YORK STYLE CHEESECAKE

With Strawberry Sauce

MOLTEN CHOCOLATE CAKE

*Mini Chocolate Bunt Cake Served Warm with
Vanilla Ice Cream & Chocolate Sauce*

WARM WHITE CHOCOLATE BREAD PUDDING

Served with Cinnamon Bourbon sauce

VANILLIA CREME BRULEE

*Smooth Vanilla bean Custard with
Caramelized Sugar*

CHOCOLATE - CARAMEL SUNDAE

*Vanilla and Chocolate Ice-Cream served with warm Caramel and Chocolate Sauces,
Whipped Cream, Chopped Nuts & Cherry on Top*

~ASK YOUR SERVER ABOUT OUR DESSERT OF THE WEEK~

WINE LIST

Dry Sparkling Wines

Gloria Ferrer Brut, Sonoma
Domaine St Michelle Brut, Columbia Valley
Domaine Mumms Brut 187 ml ~ Split

Sweet White/Blush Wines

Beringer White Zinfandel, California
Chateau St. Michelle Riesling, Columbia Valley

Dry Light Intensity White/Rose Wines

Stone Cellars Chardonnay by Beringer, California
Toasted Head Chardonnay, California
Estancia Pinot Grigio, California
Talus Pinot Grigio, California
Clos du Bois Sauvignon Blanc, Sonoma

Dry Medium Intensity White Wines

Chateau St Jean, Fume Blanc, Sonoma
Wild Horse Viognier, Central Coast
Clos du Bois Chardonnay, Russian River
Paul Dolan "Organic" Sauvignon Blanc, California
Paul Dolan "Organic" Chardonnay, California
Robert Mondavi Chardonnay, Napa Valley

Dry Light Intensity Red Wines

Parducci Pinot Noir, Mendocino
Greg Norman Pinot Noir, Santa Barbara
Wild Horse Merlot, Central Coast
Stone Cellars by Beringer, Merlot, California
Talus, Zinfandel, California

Dry Medium Intensity Red Wines

Stone Cellars by Beringer, Cabernet Sauvignon, California
Parducci Cabernet Sauvignon, Mendocino
Rodney Strong Merlot, Sonoma
Robert Mondavi "Private Selection" Cabernet Sauvignon, California
Paso Creek, Zinfandel, Paso Robles
Wente Syrah, "Short horn Canyon", Livermore

WINE LIST

Dry Full Intensity Red Wines

Estancia Cabernet Sauvignon, Paso Robles
Paso Creek Cabernet Sauvignon, Paso Robles
Paul Dolan "Organic" Cabernet Sauvignon, Mendocino
Franciscan Cabernet Sauvignon, Napa Valley
Charles Krug Cabernet Sauvignon, Napa Valley

Port and After Dinner Drinks

Presidential Ruby Port, Portugal
Presidential 10 Yr Tawny, Portugal
Ficklin Chocolate Port, Maderia

Harvey's Bristol Cream Sherry
Gran Marnier ~ Triple Orange Liqueur, France
Frangelico ~ Hazelnut Liqueur, Italy
Kahlua ~ Coffee Liqueur, Mexico
Bailey's ~ Irish Cream Liqueur
Amaretto di Saronno ~ Almond Liqueur, Italy

Drinking Distilled Spirits, Beer, Coolers, Wine And Other Alcoholic Beverages May Increase Cancer Risk And, During Pregnancy, Can Cause Birth Defects.