

## **COCKTAILS**

### **COSMOPOLITAN**

*Stolichnaya Vodka, Triple-Sec, Cranberry Juice and a Splash Lime Juice*

### **GOLD MARGARITA**

*Gold Tequila, Cointreau Orange Liqueur; Served Up, Frozen or on Rocks*

### **FRENCH MARTINI**

*Grey Goose Vodka, Raspberry Liqueur, and a Splash of Pineapple*

### **BLOODY MARY**

*Absolut Peppar Vodka and Our Own Spicy Mix*

### **TOM COLLINS**

*Bombay Gin, Sweet & Sour, Splash of Soda*

### **OLD FASHIONED**

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

### **RUSTY NAIL**

*Johnny Walker Red, Drambuie*

### **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 ~ Jaime Rigau, CSC**

**Sous Chef ~ Keith Kelly**

## **STARTERS**

### **WUKSACHI QUESADILLA**

*Choice of Steak or Chicken, Cheddar and Jack Cheese, Whole Wheat Tortilla,  
Caramelized Onions, Chipotle Crème Fraiche*

**GREAT TO SHARE!!**

### **HUMMUS**

*House-Made White Bean Hummus, Homemade Black Pepper Lavash*

### **CAJUN SEAFOOD CAKES**

*Pan Seared Blue Seafood Cakes, Orange Guava Aioli*

## **SOUPS**

### **DAILY SOUP**

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

### **SWEET POTATO ANCHO SOUP**

*Small ~ Large  
Bread Bowl*

## **SALADS**

### **WINTER BEET SALAD**

*Bibb Lettuce, Cypress Grove Goat  
Cheese, Fresno Baby Beets, Toasted  
Macadamia Nuts, California Orange  
Vinaigrette*

### **WUKSACHI BEAN SALAD**

*Kidney, Garbanzo, & White Beans,  
Roasted Corn, California Queso  
Fresco, Organic Field Greens*

### **CAESAR SALAD**

*Crisp Romaine, Roasted Garlic  
Dressing, Parmesan Cheese  
Small ~ Large*

### **ORGANIC FIELD GREENS**

*Tomato Wedge, Sliced Cucumber,  
Choice of Dressing*

### **WUKSACHI SALAD**

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

**AN 18% GRATUITY WILL BE ADDED TO ALL PARTIES OF SIX OR LARGER  
A \$1.50 CHARGE WILL BE ADDED TO ALL "TO GO" ORDERS**

## **ENTREES**

### **MARBLE FORK MEATLOAF**

*8 oz House Made Kobe Meatloaf (Wrapped in Bacon), Roasted Garlic Mashed Potatoes,  
Seasonal House Vegetables, House Made Worcestershire Sauce*

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

### **ROASTED HALF CHICKEN**

*Mary's Farm Locally Raised Organic Chicken, Wild Rice, Seasonal House Vegetables,  
Enriched Natural Jus*

**Recommended Pairing: Estancia Pinot Grigio**

### **PORK TENDERLOIN**

*Chargrilled, Chili Glazed, Served Medium, Sage Sweet Potato Mashed,  
Seasonal House Vegetables*

**Recommended Pairing: Paso Creek Zinfandel**

### **PRIX FIX**

*Small Organic Greens Salad*

*Chargrilled Flat Iron Steak, Roasted Garlic Mashed Potatoes,  
Seasonal House Vegetables*

*Choice of:*

*Molten Chocolate Cake or Cheesecake*

### **RAINBOW MOUNTAIN TROUT**

*Seared Fillet, Wild Rice, Green Beans, Toasted Almonds, Beurre Noisette*

**Recommended Pairing: Wente Chardonnay**

### **VEGETABLE ROULADE**

*Sliced Eggplant, Zucchini, Squash, Herb Ricotta Filling, Sage Sweet Potato Mashed*

**Recommended Pairing: Wente Syrah**

### **VEGETARIAN PASTA**

*Sautéed Seasonal Vegetables, White Wine Garlic Herb Sauce*

**Recommended Pairing: Chateau St. Jean Fume Blanc**

### **GRILLED MAHI MAHI**

*8 oz. Filet, Wild Rice, Seasonal House Vegetables, Central Valley Tomatillo Chutney*

**Recommended Pairing: Estancia Pinot Grigio**

*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*

## **SANDWICHES**

*Includes Choice of: Coleslaw, Potato Salad, Fruit Cup, Sweet Potato Fries*

### **GRUYERE GRILLED CHEESE**

*Ciabatta Bread, Housemade Tomato Bisque*

### **KOBE BURGER**

*Half Pound Kobe Style American Beef, Sesame Seed Bun*

### **MUFFALATTA**

*Mortadella, Capicola, Provalone Cheese, Italian Dressing, Olive Salad*

### **PRESSED PORK SANDWICH**

*Slow Cooked Pork Shoulder, Coleslaw, Pickles, Sourdough Bread*

*Our Chefs have chosen sides to compliment our entrees.  
Ask your Server about substitutions.*

## **DESSERTS**

### **APPLE COBBLER**

*Our Signature House Made Cobbler, Served Warm, Vanilla Ice Cream,  
Caramel Sauce*

**GREAT TO SHARE!!**

### **WHITE CHOCOLATE BREAD PUDDING**

*House Made, Served Warm, Orange Cinnamon Cream, Macadamia Nut Brittle*

### **NEW YORK STYLE CHEESECAKE**

*With Strawberry Sauce*

### **MOLTEN CHOCOLATE CAKE**

*Mini Chocolate Bunt Cake Served Warm, Vanilla Ice Cream, Chocolate Sauce*

### **CHOCOLATE OR VANILLA ICE-CREAM**

### **CHOCOLATE - CARAMEL SUNDAE**

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

**AN 18% GRATUITY WILL BE ADDED TO ALL PARTIES OF SIX OR LARGER**

## **WINE LIST**

### **Dry Sparkling Wines**

*Gloria Ferrer Brut, Sonoma  
Domaine St. Michelle Brut, Columbia Valley  
Freixinet 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 by Beringer, Chardonnay, California  
Ironstone, Chardonnay, California  
Estancia Pinot Grigio, California  
Talus Pinot Grigio  
Callaway, Sauvignon Blanc*

### **Dry Medium Intensity White Wines**

*Chateau St. Jean, Fume Blanc, Sonoma  
Fess Parker Viognier, California  
Wente, "Morning Fog" Chardonnay, Livermore Valley  
Paul Dolan "Organic" Sauvignon Blanc, California  
Paul Dolan "Organic" Chardonnay, California*

### **Dry Light Intensity Red Wines**

*Parducci Pinot Noir, Mendocino  
Greg Norman Pinot Noir, Santa Barbara  
Callaway, Merlot, California  
Stone Cellars by Beringer, Merlot, California  
Redrock, Merlot, California  
Talus, Zinfandel, California*

## WINE LIST

### **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*

### **Dry Full Intensity Red Wines**

*Wente, Syrah, "Shorthorn Canyon", Livermore Valley*  
*Cline "Cool Climate" Syrah, Sonoma Coast*  
*Estancia, Cabernet Sauvignon, Paso Robles*  
*Paso Creek Cabernet Sauvignon, Paso Robles*  
*Paul Dolan "Organic" Cabernet Sauvignon*

### **Port and After Dinner Drinks**

*Presidential Ruby Port, Portugal*  
*Presidential 10 Yr Tawny, Portugal*  
*Quady's Batch 88 Classic Port, California*  
*Ficklin Chocolate Port, Maderia*

*Harvey's Bristol Cream Sherry*  
*Gran Mariner ~ 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.*

## **CHILDREN'S MENU**

*Served With Choice of Fruit Salad, Potato Salad, Coleslaw, or Side Salad*

### **GRILLED CHICKEN**

*4oz Breast Mashed Potatoes Vegetable*

### **GRILLED CHEESE SANDWICH**

### **PEANUT BUTTER AND JELLY**

### **CHEESE PIZZA**

### **HOT DOG**

### **CHILDREN'S BEVERAGE**

*Milk, Soda, Juice*

### **CHEESEBURGER**

### **"KIDS STYLE" PASTA**

*Marinara Sauce*

### **FISH STICKS**

### **KIDS MEAL**

*Cheese Pizza, Small Green Salad,  
Kids Ice Cream*

### **CHILDREN'S ICE CREAM**

*Chocolate or Vanilla*