

THANK YOU  
FOR DINING  
WITH US!



Welcome to

# THE PEAKS



DINNER

AT WUKSACHI LODGE

Long before green was fashionable, Delaware North Parks and Resorts set about the task of establishing an environmental management system to help protect the parks in its care. That was the beginning of GreenPath®, the first environmental management system of a U.S. hospitality company to be registered to the standards put forth by the International Organization for Standardization.

Now in place companywide, GreenPath® has made a remarkable difference. It has helped us divert thousands of tons from the solid waste stream, save millions of gallons of water, reduce energy consumption and devise new and better ways of doing things. We are leading the way in environmental management for a hospitality company. If accolades from our guests and the 40-plus awards GreenPath® has won are any indication, it is by far one of our most successful endeavors of late.

## STARTERS

### BUFFALO WINGS • 10.95

Choice of Hot, BBQ or Thai Chili sauce, served with ranch, celery sticks

### ♥ AHI POKE\* • 13.50

Endive, avocado, green onion, sesame seed, wasabi microgreens

### CRISPY SOUTHWEST EGG ROLL • 7.95

Chicken, cheese, corn, black beans & chopped peppers rolled into a flour tortilla

### SAUTÉED MUSHROOMS • 8.95

Garlic butter, white wine, toasted sourdough

### QUESADILLA • 9.75

Flour tortilla, shredded jack & cheddar cheeses, cilantro salsa roja, sour cream

*Add chicken or steak 3.50*

## SOUPS and GREENS

### TODAY'S SOUP

CUP • 4.95 BOWL • 5.95

### ♥ BEAN & LENTIL SOUP

CUP • 4.95 BOWL • 5.95

### ♥ HOUSE SALAD

SIDE • 6.25 LARGE • 11.25

Dijon vinaigrette

*Add chicken or steak 3.50*

### ♥ CAESAR SALAD

SIDE • 6.25 LARGE • 11.25

*Add chicken or steak 3.50*

### ♥ CHOPPED SALAD • 11.25

Romaine lettuce, turkey, bacon, red onion, corn, egg, chickpeas, sherry-thyme vinaigrette dressing

### ♥ ASIAN AHI SALAD\* • 13.95

Sesame seared ahi, shredded kale, cabbage, pickled daikon, crispy wonton strips, wasabi microgreens, ginger-orange dressing

### ♥ GRILLED & CHILLED VEGGIE SALAD • 11.95

Organic field greens, red, yellow & green bell peppers, red onion, sweet corn, zucchini, cilantro, avocado, aged Sonoma jack cheese, citrus vinaigrette

## BURGERS

CHOICE OF FRENCH FRIES, SEASONAL VEGETABLES OR FRESH-CUT FRUIT  
SUB SIDE SALAD FOR 1.00

*Add cheese 1.00, bacon 1.50, avocado 1.25, mushrooms .75*

### ½ LB WUKSACHI BURGER\* • 13.95

Grass-fed beef, chipotle Thousand Island dressing, lettuce, tomato, red onion, sesame seed bun

### ½ LB BISON BURGER\* • 17.95

Applewood-smoked bacon, smoked cheddar cheese, lettuce, tomato, caramelized onion, garlic aioli, pugliese bun

### ♥ ¼ LB VEGGIE BURGER • 11.95

"Field Roast" vegetarian patty, lettuce, tomato, onion, roasted Anaheim chilies, avocado, honey wheat bun

## DINNER ENTRÉES

SERVED WITH SEASONAL VEGETABLES

### PAN-SEARED TROUT • 24.95

Wild rice, lemon caper dill, beurre blanc

### VEGAN "FIELD ROAST" • 20.95

Roasted red potatoes, mushroom gravy

### ROTISSERIE CHICKEN • 23.75

Mary's Organic Free Range Chicken, garlic mashed potatoes, honey herb glaze

### ♥ PACIFIC ROCKFISH • 23.95

Cajun blackened, court bouillon, wild rice

### POT ROAST

HALF • 16.95 FULL • 24.50

Slow roasted, garlic whipped potatoes, pan gravy

### NEW YORK STEAK AU POIVRE\*

8 oz. • 28.95 12 oz. • 32.95

Grass-fed beef, peppercorn Cognac sauce, mushroom risotto

### ♥ RACK OF LAMB\* • 36.95

Dijon mustard & pistachio crusted, mint sauce, garlic whipped potatoes

### WAGYU BARBACOA BEEF BRISKET • 27.95

Sweet chipotle & guajillo pepper sauce, black beans, flour tortilla

### BACON-WRAPPED PORK TENDERLOIN • 23.95

Plum & port reduction, garlic whipped potatoes

## PASTAS

### ♥ EGGPLANT PARMIGIANO • 17.95

Marinara, mozzarella, ricotta, basil, linguini pasta

### SHRIMP LINGUINI FRESCA

HALF • 11.50 FULL • 19.95

Roasted artichoke, cherry tomato, pine nuts, garlic, basil, fresh mozzarella

### HAMBURGER • 6.95

*Add cheese 1.00*

### GRILLED CHEESE • 5.75

*Add ham 1.50*

## 'LIL ONES

CHOICE OF FRIES  
OR FRESH FRUIT

### GRILLED CHICKEN BREAST • 6.75

CHICKEN TENDERS • 6.75

### PASTA WITH MARINARA • 5.75

*Add meatballs 2.75*

♥ Healthy Options

*An 18% gratuity will be added to parties of 6 or more. A 5.00 charge will be applied to all split-plate orders.*

\*Eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. The cooking of such animal foods reduces the risk of illness.

# WINES

# BEER

GLASS • BOTTLE

## SPARKLING

### BRUT

Domaine Ste. Michelle <i>Washington</i>	•	27
Scharffenberger <i>North Coast, California</i>	•	42
Gloria Ferrer Blanc de Noirs <i>Carneros, California</i>	•	54

## BLUSH/WHITE

### WHITE ZINFANDEL

Canyon Road <i>Modesto, California</i>	7	•	27
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### RIESLING

Chateau Ste. Michelle <i>Washington</i>	8	•	31
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### PINOT GRIGIO

Estancia Paso Robles, <i>California</i>	9	•	35
Ecco Domani <i>delle Venezie, Italy</i>	•	31	

### SAUVIGNON BLANC

Clos du Bois <i>Russian River, California</i>	11	•	43
Kenwood <i>Sonoma, California</i>	•	39	

### CHARDONNAY

Canyon Road <i>Modesto, California</i>	7	•	27
Clos du Bois <i>Russian River, California</i>	11	•	43
Toasted Head <i>California</i>	•	30	
Sequoia Grove <i>Napa Valley, California</i>	•	50	

## RED

### PINOT NOIR

Clos du Bois <i>Modesto, California</i>	10	•	39
Meiomi <i>Monterey, California</i>	12	•	46

### MERLOT

Canyon Road <i>Modesto, California</i>	7	•	27
Wild Horse <i>Central Coast, California</i>	9	•	35

### TUSCAN RED BLEND

Antinori Santa Cristina Toscana Rosso <i>Italy</i>	10	•	39
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### CABERNET SAUVIGNON

Canyon Road <i>Modesto, California</i>	7	•	27
Estancia Paso Robles, <i>California</i>	10	•	39
Franciscan <i>Napa, California</i>	15	•	58
Sequoia Grove <i>Napa Valley, California</i>	•	80	

### ZINFANDEL

Ravenswood "Old Vine" <i>Sonoma, California</i>	11	•	43
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## DRAFT

BUD LIGHT	• 7
BLUE MOON BELGIAN WHITE	• 8
SAMUEL ADAMS BOSTON LAGER	• 8
TIOGA-SEQUOIA GENERAL SHERMAN IPA	• 8
SEASONAL LOCAL BREWS	• 8

## BOTTLE

BUDWEISER	• 5.50
CORONA EXTRA	• 7
SIERRA NEVADA PALE ALE	• 7
805 BLONDE ALE	• 7
ANGRY ORCHARD HARD CIDER	• 7
SEASONAL LOCAL BREWS	• 7

# BEVERAGES

### ITALIAN SODA • 5

Blueberry, Blackberry or Raspberry

### ♥ O.N.E. COCONUT WATER • 5

### RED BULL • 3.50

Regular, Blueberry or Tangerine

### FEVER-TREE GINGER BEER • 3.50

### FRUIT PUNCH GATORADE • 2.75

### ♥ SAN PELLEGRINO SPARKLING MINERAL WATER (1L Bottle) • 5

### ♥ FIJI WATER (1L Bottle) • 5

### ♥ SOBE LIFEWATER YUMBERRY POMEGRANATE (Zero Calories) • 2.75

### FRESH BREWED ICED TEA • 2.75

### LEMONADE • 2.75

### PEPSI • 2.75

### DIET PEPSI • 2.75

### MIST TWST • 2.75

### ROOT BEER • 2.75

### DR PEPPER • 2.75

### GINGER ALE • 2.75



## Specialty

# COCKTAILS

### TRAILBLAZER

ABSOLUT Vodka, Red Bull Blue Edition,  
splash of lemon  
11.00

### ALPINE GIMLET

Rogue Distillery  
Spruce Gin, rosemary syrup, lime  
12.00

### MAKER'S ALL-AMERICAN

Maker's Mark Bourbon, Monin Agave  
Nectar, lemon bitters, lemon, mint  
12.00

We believe in using locally grown and sustainably harvested products whenever possible as part of our commitment to protect our environment.  
Our seafood is "Sustainably Sourced" as approved by the Monterey Bay Aquarium.

Should you need any further assistance with food descriptions, allergies, dietary concerns or wine pairings,  
don't hesitate to ask your server or one of our restaurant supervisors, managers or chefs.



♥ Healthy Options

