

Only The Best

We think that food tastes better when prepared with better ingredients. That's why we have sought out items to serve in our restaurant that are of a very high quality.



Wayfinder

DINNER MENU

4 p.m. - 9 p.m.

www.wayfindercolorado.com

Appetizers

Friturra Di Calamari^{GF}

Lightly fried calamari, pepperoncini, cherry pepper jam and lemon caper aioli 14

FRIED HOUSE KIRBY PICKLES^{GF V}

Smoked paprika and cherry pepper aioli 10

WAYFINDER JUMBO WINGS^{GF}

One pound lightly fried red bird wings with house bleu cheese 13

Choice of sauce: Buffalo, sweet chili or garlic parmesan

SHRIMP COCKTAIL^{GF}

Steamed and chilled jumbo shrimp, frisee salad, watermelon radish and house cocktail sauce 15

QUESO FUNDIDO^{GF}

Melted three mexican cheese blend, chorizo, rajas, wild mushroom and corn chips 11

CHEF SELECTION CHEESE BOARD

Rotating artisan cheese, fruit, house preserves, mixed nuts on flat breads 15

Add Charcuterie +6

ROCKY MOUNTAIN NACHOS

Pulled pork or grilled chicken with homemade tortilla chips, black beans, pico de gallo, diced avocado, sour cream, mixed cheese and salsa 16

Add Steak +4

BRUSSELS SPROUTS

Lightly fried Brussels sprouts topped with melted parmesan cheese 8

Off The Grill

All steaks come with 2 sides: mixed veggies or Brussels sprouts and homemade Yukon mashed potatoes.

BEEF RIBEYE 12oz. 33

FILET MIGNON 8 oz. 36

ELK STRIP 8oz. 36

TOP SIRLOIN 8oz. 23

ADD SAUCE +2.5 EACH

Red Wine Peppercorn Demi-Glace

Wild Mushroom Demi-Glace

Green Peppercorn Balsamic Demi-Glace

Salads

Add: Steak +7, Rotisserie Chicken +5, Shrimp +6, Calamari +5, Salmon +5

FARMERS SALAD^{GF V}

Heritage mix, english cucumber, heirloom tomato, watermelon radish and shredded carrots 9

Choice of Dressings: Ranch, Bleu Cheese, Honey Mustard, Bourbon Maple or Raspberry Vinaigrette

GRILLED SHRIMP CAESAR SALAD

House caesar dressing, rosemary croutons, crisp romaine and pecorino cheese 16.5

Super Salad^{GF V}

Baby arugula, blueberry, blackberry, strawberries, gorgonzola, candied almonds and raspberry vinaigrette 11

WARM ANCIENT GRAIN BOWL

Aztec multi grain bowl, avocado, grilled corn, pickled onion, heirloom tomato, artichokes, and arugula tossed with whiskey maple vinaigrette 12

Add Steak +7 | Shrimp +6 | Grilled Chicken +5 Calamari +5 | Salmon +5

BLACKENED SALMON SALAD

Blackened salmon with spinach, English cucumbers, fresh blueberries, heirloom cherry tomatoes, corn, almonds, raisins, goat cheese with raspberry vinaigrette 17

Pasta

ASPARAGUS CHICKEN PASTA

Linguini pasta with basil pesto, all natural chicken breast, fresh asparagus spears and heirloom cherry tomatoes 23

ANGUS BEEF TIP STROGANOFF

House pappardelle, shaved pecorino and gremolata 22

WHITE CHEDDAR MAC

White cheddar béchamel, cavatappi pasta, fresh herbs 10

Add: Bacon +3, Chicken +4, Pork Belly +5, Elk Meatballs +5

CHIPOTLE SHRIMP LINGUINI

Chipotle pesto basil with heirloom cherry tomatoes, baby spinach, large grilled shrimp and calamari 26

TRADITIONAL SPAGHETTI AND MEATBALLS

Bowl of spaghetti with homemade marinara with 3 large meatballs 20

Add: Elk +3

^{GF} GLUTEN FREE
^V VEGETARIAN

18% gratuity added for parties of 6 or more

These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Entrees

PAN ROASTED SALMON^{GF}

Fall succotash, vanilla scented carrot beurre blanc and baby arugula 24

CAST IRON RIBEYE

Chipotle lime butter, yukon mash, and lightly fried Brussels sprouts with melted parmesan cheese 33

PAN FRIED TROUT^{GF}

Poblano and chorizo rajas, goat cheese yukon mash 24

DUCK BREAST^{GF}

Mocha rubbed duck breast with luxardo cherry and red wine pan sauce, sweet potato puree, frisee salad, grilled asparagus 28

SHRIMP & GRITS^{GF}

Jumbo shrimp, creole sauce, stone ground cheddar grits, braised arugula with bacon and tabasco butter 21

Filet Mignon^{GF}

Au poivre style, fall succotash, parsnip puree and port wine demi 37

SLOW ROASTED CHICKEN^{GF}

1/2 roasted chicken, thyme demi, baby arugula salad, yukon mashed potatoes 19

FISH & CHIPS^{GF}

Alaskan cod, brussels slaw, lemon caper tartar sauce with hand cut fries 16

Sandwiches and Burgers

Served with hand cut fries, sweet potato or side salad. Substitute GF bun or Beyond burger +1, Onion rings +1

PORK BELLY SANDWICH

Crispy pork belly with a chipotle aioli and homemade slaw on top of a brioche bun with a side of hand cut fries 15

WAYFINDER CUBANO

House carnitas, shaved ham, swiss cheese, pickled relish and chipotle mustard aioli on ciabatta with house pickle 16

PRIME RIB DIP

Shaved prime rib on rustic baguette, gruyere cheese, caramelized onions, horseradish cream and rosemary au jus with house pickle 17.5

PORTABELLA CHICKEN

All natural chicken breast, grilled portabella mushroom, cherry chipotle aioli, pepperjack cheese and fresh avocado 15

*WAYFINDER ELK BURGER

Bacon jam, caramelized onion and bleu cheese 18

*MOUNTAIN MAN BURGER

Bison burger, pepper jack, grilled poblano, avocado, garlic aioli 18

*CLASSIC CHEESEBURGER

All natural beef patty, cheddar cheese and house pickle 12 *Sub elk +3 or bison +3*

ESTES BBQ BURGER

All natural beef patty, pulled pork, BBQ sauce, onion strings, and double cheddar 16

Sides 5

BACON BRAISED BRUSSELS SPROUTS

VEGETABLE DU JOUR

YUKON MASHED POTATOES

GRILLED ASPARAGUS

CUP OF ANCIENT GRAINS

Beverages

2% MILK 3

ICED TEA 3

TEA (regular, iced or hot) 3

Chai

Jasmine

Alpine Berry

Matcha Mint Green

Orange Sencha

Peppermint

Assam

Chamomile

Earl Grey

SODAS 3 (refills included)

Coca Cola

Diet Coke

Sprite

Dr. Pepper

Fanta

JUICE 3

Orange

Apple

Cranberry

Tomato

COFFEE 3

Fresh ground regular medium

roast coffee

(refills included)

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