

wild river

GRILLE

STARTERS & SMALL PLATES

SEARED PORK BELLY 9.5

rosemary french toast, red wine and cherry reduction

CAPRESE BRUSCHETTA 9

oven-roasted tomatoes, fresh mozzarella, garlic basil pesto, balsamic reduction

CRAB AND SALMON CAKES 12.5

honey mustard aioli

GRUYERE CROQUETTES 9.5

stone ground mustard, house french onion dip

AHI POKE 16

seaweed salad, pickled ginger, fried won-tons

SEARED SCALLOPS 19

sweet corn, mushroom and bacon cream, garlic bread

BRIE AND PEAR FLATBREAD 11.5

organic fig spread, roasted pears, brie, caramelized onions

CHEESE PLATE 14.5

chef selected cheeses, fresh fruit and berries, local honey, organic fig jam, spiced pecans, lavash

STEAMED CLAMS 13.5

garlic and white wine sauce, garlic bread

STEAMED MUSSELS 13.5

spicy chorizo sauce, garlic bread

SOUP & SALAD

SOUP DU JOUR 6.5

FRENCH ONION SOUP 6.5

crostini, swiss, parmesan

BUTTERNUT SQUASH SALAD 8.5

persimmons, pomegranate, goat cheese, candied pecans, arugula, maple vinaigrette

CAESAR SALAD 7.5

shaved parmesan, house garlic croutons

WILD RIVER SALAD 7.5

fresh greens, apple, dried cranberry, spiced pecan, marinated red onion, gorgonzola, honey white balsamic dressing

BEEF CHIP SALAD 7.5

spinach, arugula, feta, red onion, balsamic glaze, champagne vinaigrette

Wild River Grille proudly supports these local businesses:

New Harvest Farms, Reno

Great Basin Brewery, Sparks

Joy's Honey Ranch, Reno

Pigeon Head Brewery, Reno

Great Basin Food Co-op, Reno

Diamond F, Baker Ranch, Doyle, CA

Silver Peak Brewery, Reno

House of Bread, Reno

Butcher Boy Meats, Reno

Sierra Basque Ranch, Fallon

Eggs 'n' Quackers, Reno

Sierra Gold Seafood, Reno

Brewer's Cabinet, Reno

SEAFOOD

PAN SEARED IDAHO TROUT 25

cornflake crusted rainbow trout fillet, sauteed mushrooms, herbed buerre blanc, pearl cous cous with quinoa

PLUM CHIPOTLE SALMON 25.5

lightly house smoked fresh salmon, plum chipotle sauce, butter herb orzo

COCONUT CRUSTED MAHI MAHI 25

wild caught, sweet chili onion sauce, parmesan risotto cake

SPICY SHRIMP PASTA 25

chili-marsala sauce, roasted red peppers, mushrooms, scallions, shaved parmesan

LOBSTER RAVIOLI 27

lobster basil cream

STEAK & CHOPS

Our premium, dry aged steaks are locally sourced from Sierra Basque Ranch and hand cut by Butcher Boy Meats

RIBEYE 33

14 ounce, house mashers,

NEW YORK 30

12 ounce center cut, mushroom risotto

FILET MIGNON 35

8 ounce center cut, parmesan risotto cake, port shallot demi-glace

ADD Oscar Style (lump crab, asparagus, bearnaise sauce) - 8

Surf (6 scampi style shrimp) - 9

Local Sunny-Side Up Duck Egg - 3.5

Bleu Cheese Cream - 3

Bearnaise Sauce - 4

Sauteed Mushroom Blend - 5

HERITAGE TOMAHAWK PORK CHOP 28

Berkshire all natural 14 ounce bone-in chop, pancetta hash, roasted cherry demi-glace

NEVADA LAMB CHOPS 37

mushroom risotto, red wine reduction

HOUSE SPECIALTIES

HOUSE MEATLOAF 21

portabella mushrooms, fresh ground beef, Italian sausage, mushroom ragout gravy, house mashers

PAN SEARED DUCK BREAST 28

parmesan risotto cake, pomegranate, and roasted pepper glaze

BRAISED SHORT RIBS 28

slow braised, port and shallots demi-glace, house mashers

ROASTED CHICKEN BREAST 23

apricot mostarda sauce, pancetta hash

PORCINI TRUFFLE RAVIOLI 25

garlic cream, roasted tomato, scallions, shaved parmesan

CHILDREN'S MENU AVAILABLE UPON REQUEST
maximum 4 payments per table / split plate charge \$2