

# wild river

## GRILLE

### STARTERS & SMALL PLATES

#### SEARED PORK BELLY 9.5

rosemary french toast, red wine and cherry reduction

#### CAPRESE BRUSCHETTA 9.5

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 16.5

avocado, seaweed salad, pickled ginger, fried won-tons

#### SEARED SCALLOPS 19.5

sweet corn, mushroom and bacon cream, garlic bread

#### ROASTED CAULIFLOWER AND ARTICHOKE HUMMUS 11.5

grilled flatbread, bistro olives

#### CHEESE PLATE 15.5

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

#### STEAMED CLAMS 13.5

garlic, white wine, garlic bread

#### STEAMED MUSSELS 14.5

mergeuze sausage, saffron, white wine, garlic bread

### SOUP & SALAD

#### SOUP DU JOUR 6.5

#### FRENCH ONION SOUP 6.5

crostini, swiss, parmesan

#### 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

#### SUMMER ROOT SALAD 8

apple, fennel, celery root, fresh strawberries, feta strawberry balsamic vinaigrette

*Wild River Grille proudly supports these local businesses:*

New Harvest Farms, Reno

Great Basin Brewery, Sparks

Joy's Honey Ranch, Reno

Stoneyhead 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

Palomino Valley Eggs, Reno

Sierra Gold Seafood, Reno

Brewer's Cabinet, Reno

The Depot, Reno

CHILDREN'S MENU AVAILABLE UPON REQUEST

*maximum 4 payments per table / split plate charge \$2*

### SEAFOOD

#### PAN SEARED IDAHO TROUT 26

cornflake crusted rainbow trout fillet, sauteed mushrooms, herbed buerre blanc, saffron cous cous

#### PLUM CHIPOTLE SALMON 25.5

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

#### COCONUT CRUSTED MAHI MAHI 26.5

wild caught, savory onion glaze, parmesan risotto cake

#### SPICY SHRIMP PASTA 25

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

#### LOBSTER RAVIOLI 28

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 34

14 ounce, house rosemary mashers

#### NEW YORK 31

12 ounce center cut, mushroom risotto

#### FILET MIGNON 36

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

**ADD** Oscar Style (lump crab, asparagus, bearnaise sauce) - 9

Surf (6 scampi style shrimp) - 9

Local Sunny-Side Up Duck Egg - 3.5

Bleu Cheese Cream - 4

Bearnaise Sauce - 4

Sauteed Mushroom Blend - 5

#### HERITAGE TOMAHAWK PORK CHOP 28.5

Berkshire all natural 14 ounce bone-in chop, grilled polenta, bourbon and peach compote

#### NEVADA LAMB CHOPS 37

mint chimchurri, mushroom risotto

### HOUSE SPECIALTIES

#### HOUSE MEATLOAF 22.5

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

#### JERK CHICKEN BREAST 23

orange marmalade reduction, grilled polenta

#### CHEESE TORTELLINI 25

sundried tomatoes, bacon, cream, truffle oil