

wild river

GRILLE

STARTERS & SMALL PLATES

SEARED PORK BELLY 11

flour tostada, shishito pepper puree, pickled radish

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, ponzu gel, fried won-tons

SEARED SCALLOPS 19.5

sweet corn, mushroom and bacon cream, garlic bread

ROASTED BUTTERNUT SQUASH HUMMUS 12

grilled flatbread, fresh vegetables

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

spicy chorizo, 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

APPLE POMEGRANATE SALAD 8

apple, walnuts, pomegranate seeds, diced red onion, spinach, arugula, maple cider 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
50/50 Brewery, Truckee
Dayton Valley Aquaponics, Dayton

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
Lattin Farms, Fallon

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

SEAFOOD

IDAHO TROUT ALMONDINE 27

cornflake crusted rainbow trout fillet, toasted almonds, lemon butter, almond sauce, 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, sweet 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, garlic bread

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, parsnip and leek 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, caramelized fennel polenta, ginger and pear chutney

NEVADA LAMB CHOPS 37

pomegranate molasses, garlic rosemary gnocchi

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, parsnip and leek risotto

FREE RANGE CHICKEN BREAST 24

smoked apple onion maple compote, caramelized fennel polenta

BUTTERNUT SQUASH RAVIOLI 26

pumpkin sage cream, toasted pepitas, garlic bread