wild kriver

STARTERS & SMALL PLATES

CAPRESE BRUSCHETTA 10.5 oven-roasted tomato, fresh mozzarella, garlic basil pesto, balsamic reduction

LOBSTER MAC-N-CHEESE 15 three cheese cognac mornay, panko crust

CHEESE PLATE 17 chef-sourced cheeses, fresh fruit and berries, local honey, organic fig jam, spiced pecans, lavash

CRAB AND SALMON CAKES 12.5 honey mustard aioli

GRUYERE CROQUETTES 10.5 stone ground mustard, house french onion dip

AHI POKE 17.5 avocado, seaweed salad, pickled ginger, fried wontons, ponzu gel

ROASTED BUTTERNUT SQUASH HUMMUS 12 grilled flatbread, fresh vegetables

SOUP & SALAD

SOUP DU JOUR 7

FRENCH ONION SOUP 7

CAESAR SALAD 7.5 shaved parmesan cheese, house garlic croutons

WILD RIVER SALAD 7.5 spring mix, apple, dried cranberry, spiced pecan, marinated red onion, gorgonzola, honey white balsamic dressing

BEET CHIP SALAD 7.5 spinach, arugula, feta, red onion, balsamic glaze, champagne vinaigrette

AVOCADO SUMMER SALAD 8 avocado, cherry tomato, cucumber, spring mix, lemon basil vinaigrette

SOUP AND SALAD 11.5 choice of soup and any small salad

Add Grilled Chicken Breast \$5 Add Sauteed Shrimp \$9 Add Pepper Seared Ahi \$11.5 Add Grilled Salmon \$9 Add Flat Iron Steak \$12

Wild River Grille proudly supports these local businesses:New Harvest Farms, RenoHouse of Bread, RenoGreat Basin Brewery, SparksButcher Boy Meats, RenoDayton Valley Aquaponics, DaytonLattin Farms, FallonSierra Gold Seafood, RenoPalomino Valley Eggs, RenoGreat Basin Food Co-op, RenoDiamond F, Baker Ranch, CA

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



LUNCH ENTREES

Substitute any small salad or soup for \$2.50 Add bacon or avocado to any sandwich for \$2.50

CHEESE BURGER 13.5 1/2 lb local beef, choice of cheddar, swiss or bleu cheese, shoestring fries add pork belly, or duck egg \$3.50

TURKEY BURGER 13

tarragon dijon, swiss cheese, pea shoots. sweet potato fries

MUSHROOM STUFFED GRILLED CHEESE 12 smoked gouda, fontina, sauteed mushrooms, caramelized onions, Great Basin 'Icky' bread, sweet potato fries

SAUTEED SHRIMP SANDWICH 14.5 garlic sauteed shrimp, honey mustard, butter lettuce, tomato, sourdough bread, shoestring fries

TUNA MELT 12.5 cheddar cheese, sourdough bread, shoestring fries

PORK BELLY BAHN'MI 13.5 seared pork belly, Asian slaw, cucumber, French baguette, shoestring fries

PORTABELLA AND BLACK BEAN BURGER 13.5 grilled portabella, black bean patty, roasted garlic aioli, local pea shoots, house kettle chips

HOUSE BLT SANDWICH 11.5 avocado mayonnaise, Great Basin 'Icky' bread, shoestring fries add duck egg \$3.5

HOUSE FRENCH DIP 14.5 local beef, sauteed onion and bell peppers, swiss cheese, french baguette, au jus, shoestring fries

GRILLED HAM AND CHEESE 14 Black Forest ham, sundried tomato and roasted garlic pesto, bacon shallot jam, smoked gouda, Great Basin 'Icky' bread, shoestring fries

BRIE & PEAR SANDWICH 13 warm brie, fig jam, arugula, pears, french baguette, house kettle chips add prosciutto \$2

GARDEN VEGETABLE SANDWICH 11.5 sweet pepper relish, avocado, tomato, cucumber, pea shoots, Great Basin 'Icky' bread, kettle chips

BLACKENED MAHI MAHI TACOS 15 cilantro cream, mango pico de gallo, tortilla chips

CHICKEN SALAD SANDWICH 12.5 housemade chicken salad, Great Basin 'Icky' bread, kettle chips

SEARED AHI SALA'D 17 carrots, cucumber, pickled ginger, black sesame seeds, crisp wontons, spring mix, dijon vinaigrette

FRESH SQUEEZED LEMONADE

Traditional, 2.75 Strawberry, 3.25 Raspberry, 3.25 Peach, 3.25 Mango, 3.25 Pomegranate, 3.25 Refills....\$1.50