

# STARTERS & SMALL PLATES

#### PORK BELLY CANAPE 11.5

asian slaw, crispy pickled ginger, fried wonton

#### CAPRESE BRUSCHETTA 10.5

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

### **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, ponzu gel, fried wonton

#### SEARED SCALLOPS 19.5

polenta, bacon, crispy mushrooms, lemon butter sauce, garlic bread

# ROASTED BUTTERNUT SQUASH HUMMUS 12

grilled flatbread, fresh vegetables

#### CHEESE PLATE 17

european imported cheeses, fresh fruit and berries, local honey, organic fig jam, spiced pecans, lavash

# STEAMED CLAMS PROVENÇALE 14.5

garlic, white wine, fresh aromatics, garlic bread

#### **STEAMED MUSSELS** 15.5

cherry tomato and chiffonade, white wine, garlic bread

# **SOUP & SALAD**

# SOUP DU JOUR 7

FRENCH ONION SOUP 7

### CAESAR SALAD 7.5

shaved parmesan, 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

### Wild River Grille proudly supports these local businesses:

New Harvest Farms, Reno Great Basin Brewery, Sparks Joy's Honey Ranch, Reno 10 Torr Brewery, Reno Great Basin Food Co-op, Reno Diamond F. Baker Ranch, CA 50/50 Brewery, Truckee Dayton Valley Aquaponics House of Bread, Reno Butcher Boy Meats, Reno Frey Ranch, Fallon Palomino Valley Eggs, Reno Sierra Gold Seafood, Reno Brewer's Cabinet, Reno The Depot, Reno Lattin Farms, Fallon

## **SEAFOOD**

#### PAN SEARED IDAHO TROUT 27.5

cornflake crusted, smoked fingerling potatoes, pea shoot pesto, charred lemon

#### PLUM CHIPOTLE SALMON 26

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

#### COCONUT CRUSTED MAHI MAHI 27

wild caught, sweet onion glaze, parmesan risotto cake

#### SPICY SHRIMP PASTA 25

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

### TUXEDO LOBSTER RAVIOLI 32

white wine butter sauce, fresh lobster chunks, crispy shallots, garlic bread

# **STEAK & CHOPS**

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

#### RIBEYE 35

14 ounce, house rosemary mashers, house vegetable

### NEW YORK 32

12 ounce center cut, parsnip and leek risotto, house vegetable

#### FILET MIGNON 37

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

#### **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
Parmesan Peppercorn Compound Butter - 3

# HERITAGE TOMAHAWK PORK CHOP 30

Berkshire all natural 14 ounce bone-in chop, roasted garlic polenta, bacon blackberry compote

# HOUSE SPECIALTIES

### HOUSE MEATLOAF 25

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

#### PAN SEARED DUCK BREAST 29

parmesan risotto cake, mango pomegranate chipotle glaze

#### **BRAISED SHORT RIBS 29**

slow braised, port shallot demi-glace, parsnip and leek risotto

## FREE RANGE MARY'S CHICKEN PICCATA 24

lemon and thyme butter sauce, fried capers, roasted garlic polenta

#### WILD ARUGULA RAVIOLI 24

Meyer lemon ricotta, cherry tomato and basil ragout, shaved parmesan, garlic bread

#### BRAISED LAMB SHANK 32

14 ounce bone-in volcano shank, chilled mediterranean tabbouleh, mint chimichurri, asparagus

CHILDREN'S MENU AVAILABLE UPON REQUEST

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

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