

SPECIALITY MENU

CHEF'S CHOICE VEGAN DINNER:

vegetable stir-fry with asparagus, squash, and bell peppers over a bed of chilled tabbouleh topped with grilled a portabella mushroom and black bean medallion slices

STARTERS & SMALL PLATES

CAPRESE BRUSCHETTA 10.5

GF - with no bread or sub gluten free crackers
Vegan - with no cheese

SEARED SCALLOPS 19.5

GF - no garlic bread

AHI POKE 17.5

GF - sub cucumber slices or gluten free crackers,
no soy sauce or ponzu gel

CHEESE PLATE 17

GF - sub gluten free crackers

STEAMED CLAMS PROVENCAL 14.5

GF - with no garlic bread

STEAMED MUSSELS 15.5

GF - with no garlic bread

BUTTERNUT SQUASH HUMMUS 12

GF - sub cucumber slices or gluten free crackers
Vegan - as is

SOUP & SALAD

SOUP DU JOUR 7

Varies from day to day - ask your server

FRENCH ONION SOUP 7

GF - made without bread

CAESAR SALAD 7.5

GF - with no croutons

Vegan - with a honey white balsamic or soy-dijon dressing

WILD RIVER SALAD 7.5

GF - as is

Vegan - with no spiced pecans or gorgonzola

BEET CHIP SALAD 7.5

GF - as is (beets may possess a gluten contaminant)

Vegan - with no feta

AVOCADO SUMMER SALAD 8

GF and Vegan - as is

CHEF'S CHOICE GLUTEN-FREE DINNER:

roasted tomato and mushroom risotto with the choice of: shrimp scampi, flat iron steak, seared ahi, grilled salmon, grilled chicken, or a fried duck egg

SEAFOOD

PAN SEARED IDAHO TROUT 27.5

GF - no cornflakes

PLUM CHIPOTLE SALMON 26

GF - sub parsnip and leek risotto, mashed potatoes, or polenta

COCONUT CRUSTED MAHI MAHI 27

GF - uncrusted Mahi, sub parsnip and leek risotto, or polenta

SPICY SHRIMP PASTA 25

GF - sub gluten free pasta

STEAK & CHOPS

RIBEYE 35

GF - as is

NEW YORK 32

GF - as is

FILET MIGNON 37

GF - sub parsnip and leek risotto, mashed potatoes, or polenta

ADD Oscar 9 - GF

Surf 9 - GF

Duck Egg 3.5 - GF

Blue Cheese Cream 4 - GF

Bearnaise 4 - GF

Sautéed Mushroom Blend 5 - GF and Vegan

HERITAGE TOMAHAWK PORK CHOP 30

GF - as is

BRAISED LAMB SHANK 32

GF - sub parsnip and leek risotto, mashed potatoes, or polenta

HOUSE SPECIALTIES

PAN SEARED DUCK BREAST 29

GF - sub parsnip and leek risotto, mashed potatoes, or polenta

BRAISED SHORT RIBS 29

GF - as is

FREE RANGE MARY'S CHICKEN PICCATA 24

GF - as is

Wild River Grille proudly supports these local businesses:

New Harvest Farms, Reno

House of Bread, Reno

Great Basin Brewery, Sparks

Silver Peak Brewery, Reno

Joy's Honey Ranch, Reno

Palimino Valley Eggs

Under the Rose Brewery, Reno

Eggs 'n' Quackers, Reno

Great Basin Community Co-op, Reno

Sierra Gold Seafood, Reno

Diamond F, Baker Ranch, Doyle, CA

Lattin Farms, Fallon

We are pleased to offer our guests gluten free, vegetarian, and vegan options. Please note that all items are fried in the same soybean oil as breadcrumbs and seafood.