

wild } river GRILLE

STARTERS & SMALL

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

european imported 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, beet reduction

APPLE POMEGRANATE SALAD 8

apple, walnuts, pomegranate seeds, diced red onion,
spinach, arugula, maple cider vinaigrette

SOUP AND SALAD 11.5

choice of soup and any small salad

Add Grilled Chicken Breast \$6

Add Sautéed Shrimp \$9

Add Grilled Salmon* \$9

Add Pepper Seared Ahi \$11.5

Add Flat Iron Steak* \$13

Wild River Grille proudly supports these local businesses:

New Harvest Farms, Reno

Great Basin Brewery, Sparks

Dayton Valley Aquaponics, Dayton

Sierra Gold Seafood, Reno

Great Basin Food Co-op, Reno

House of Bread, Reno

Butcher Boy Meats, Reno

Lattin Farms, Fallon

Palomino Valley Eggs, Reno

Diamond F. Baker Ranch, CA

Children's menu available upon request

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

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 a 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

SAUTÉED SHRIMP SANDWICH 14.5

garlic sautéed shrimp, honey mustard aioli, butter lettuce,
tomato, sourdough bread, shoestring fries

PORTABELLA & BLACK BEAN BURGER 13.5

grilled portabella, black bean patty, roasted garlic aioli,
local pea shoots, house kettle chips

HOUSE BLT SANDWICH 11.5

applewood smoked bacon, avocado aioli,
Great Basin 'Icky' bread, shoestring fries
add duck egg \$3.5

HOUSE FRENCH DIP 14.5

local beef, sauteed onions, 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, roasted pears, french baguette,
house kettle chips add prosciutto \$2

BLACKENED MAHI MAHI TACOS 15

cilantro cream, mango pico de gallo, tortilla chips

CHICKEN SALAD WRAP 12.5

housemade chicken salad, spring mix, slivered almonds,
honey white balsamic, wheat tortilla, kettle chips

SEARED AHI SALAD 17

carrots, cucumber, pickled ginger, black sesame seeds,
crisp wontons, spring mix, dijon vinaigrette

STEAK SALAD* 18

7 ounce flat iron steak, spinach, arugula, bleu cheese crumbles,
marinated onions, cherry tomato, 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

**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