

wild river GRILLE

STARTERS & SMALL PLATES

CAPRESE BRUSCHETTA 11

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

CRAB AND SALMON CAKES 13

honey mustard aioli

GRUYERE CROQUETTES 11

stone ground mustard, house french onion dip

POKE JAR 18

sushi grade ahi tuna, sesame, sweet onion, won-tons

ROASTED GARLIC 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

garlic, white wine, fresh aromatics, garlic bread

STEAMED MUSSELS* 15

cherry tomato and chiffonade, white wine, garlic bread

SOUP & SALAD

SOUP DU JOUR 7

FRENCH ONION SOUP 7

CAESAR SALAD 9

shaved parmesan cheese, house garlic croutons

WILD RIVER SALAD 8

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

GREEN GODDESS SALAD 9

whole leaf gem lettuce, avocado, citrus, picked herbs, radish, house garlic croutons

HOUSE WEDGE SALAD 10

butter lettuce, bacon, tomato, pickled onion, cucumber, chef's bleu cheese dressing

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

CHILDREN'S MENU AVAILABLE UPON REQUEST

Special Dietary Menu Available upon Request

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

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

SEAFOOD

PAN SEARED IDAHO TROUT 28

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

PAN SEARED DAY BOAT SCALLOPS* 37

cauliflower puree, hand foraged sierra mushrooms, caramelized cauliflower, toasted almonds

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 MUSHROOM RAVIOLI 28

hand foraged sierra mushroom, crispy sage, brown butter, shaved parmesan cheese, garlic bread