

## **STARTERS & SMALL**

#### CAPRESE BRUSCHETTA 11

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

#### **DEVILED EGGS 10**

crispy chorizo, jalapeno, micro cilantro

## CHEESE PLATE 17

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

## 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-ton

## **ROASTED GARLIC HUMMUS 12**

grilled flatbread, fresh vegetables

## **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

## SOUP AND SALAD 13

choice of soup and any small salad

Add Grilled Chicken Breast \$6 Add Sauteed Shrimp \$9 Add Grilled Salmon\* \$9 Add Pepper Seared Ahi \$12 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

# LUNCH

## **LUNCH ENTREES**

Substitute any small salad or soup for \$2.50 Add bacon or avocado to any sandwich for \$2.50 Substitute sweet potato fries for \$1.00

## TRUCKEE RIVER BURGER\* 15

8 oz. Master blend burger, toasted brioche bun, aged cheddar, caramelized onion, roasted garlic aioli add a duck egg\* \$3.50 turkey burger substitution available

## SHRIMP PO'BOY 14

corn meal crusted gulf shrimp, shaved lettuce, tomato, old bay aioli, red onion

#### MT. ROSE COBB 14

whole leaf gem lettuce, avocado, point reyes bleu cheese, bacon lardons, egg, cucumber, tomato, chef's bleu cheese dressing

## "ICKY" ROLL BLTA 13

thick cut bacon, late harvest tomato, avocado roasted garlic aioli, gem lettuce add a duck egg\* \$3.50

#### PRIME RIB MELT 16

house cooked prime rib served on a french roll, provolone cheese, mushrooms, caramelized onions, au jus

#### PORTABELLA & BLACK BEAN BURGER 14

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

## **GRILLED CHICKEN SANDWICH 14**

balsamic marinated chicken thighs, avocado, bacon, onion, shaved lettuce add a duck egg\* \$3.50

## **CHEF'S CORNED BEEF STACK 16**

slow cooked corned beef, braised cabbage, thick cut gruyere cheese, russian dressing

## STEAK FRITES\* 23

prime flatiron steak, caramelized onion, crispy frites, garlic herb butter

#### **BRIE & PEAR SANDWICH 13**

warm brie, fig jam, arugula, roasted pears, french baguette, house-made kettle chips add prosciutto \$2

## **CRISPY SHRIMP TACOS** 15

cilantro and lime slaw, salsa molcajete, sliced lime, tortilla chips

## **CHICKEN SALAD WRAP 12**

house-made chicken salad, spring mix, slivered almonds, honey white balsamic, wheat tortilla, house-made kettle chips

## 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.

Children's special menu available upon request Maximum 4 payments per table / split plate charge \$2