

## 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 11

GF - with no bread or sub gluten free crackers

Vegan - with no cheese

#### POKE JAR 18

GF - sub cucumber slices or gluten free crackers,

#### CHEESE PLATE 17

GF - sub gluten free crackers

#### STEAMED CLAMS PROVENÇAL\* 14

GF - with no garlic bread

#### STEAMED MUSSELS\* 15

GF - with no garlic bread

#### ROASTED GARLIC 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 9

GF - with no croutons

Vegan - with a honey white balsamic

#### WILD RIVER SALAD 8

GF - as is

Vegan - with no spiced pecans or gorgonzola

#### GREEN GODDESS SALAD 9

GF - no croutons

Vegan - sub honey white balsamic dressing

#### HOUSE WEDGE SALAD 10

GF - as is

Vegan - no bacon, sub honey white balsamic dressing

*\*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*

### 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 28

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

#### PAN SEARED DAY BOAT SCALLOPS\* 37

GF - as is

### 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

### 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

Great Basin Brewery, Sparks

Joy's Honey Ranch, Reno

Under the Rose Brewery, Reno

Great Basin Community Co-op, Reno

Diamond F, Baker Ranch, Doyle, CA

House of Bread, Reno

Silver Peak Brewery, Reno

Palimino Valley Eggs

Eggs 'n' Quackers, Reno

Sierra Gold Seafood, Reno

Lattin Farms, Fallon

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