

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

SAUSAGE TRIO 16

artisanal mustards, hand-selected pickled garnishes, grilled bread

SPICY TUNA 18

sushi grade ahi tuna, sesame, sweet onion, won-tons, spicy house aioli

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

GARLIC FENNEL CLAMS* 14

garlic, fennel, chardonnay, grilled bread

BRAISED BACON 10

local smoked honey, toasted pistachios

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

SPINACH SALAD 9

warm bacon vinaigrette, crispy shitake mushrooms, shallots, egg, toasted almonds

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
7 Troughs Distillery, 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

SEAFOOD

PLUM CHIPOTLE SALMON* 26

lightly house smoked fresh salmon, plum chipotle sauce, butter herb orzo

PAN SEARED HALIBUT* 38

ratatouille, basil oil, nicoise olives

SPICY SHRIMP PASTA 25

chili-marsala sauce, roasted red peppers, mushrooms, scallions, shaved parmesan, diced tomatoes

PAN SEARED DAY BOAT SCALLOPS* 36

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

STEAK & CHOPS

Our premium, dry aged steaks are locally sourced from Sierra Basque Ranch, hand cut in house, and served with duck fat potatoes, sautéed swiss chard, bordelaise

RIBEYE* 35

14 ounce, juicy flavor, intense marble

NEW YORK* 32

12 ounce, rich flavor, slight marble

FILET MIGNON* 37

8 ounce, lean cut, tender, no marble

ADD

Surf (6 scampi style shrimp) - 9

Local Sunny-Side Up Duck Egg* - 3.5

Bleu Cheese Cream - 4

Sauteed Mushroom Blend - 5

Parmesan Peppercorn Compound Butter - 3

DOUBLE CUT PORK CHOP* 30

Berkshire all natural 14 ounce bone-in chop, honey corn bread, chorizo butter, brussel sprouts

HOUSE SPECIALTIES

HOUSE MEATLOAF 25

portabella mushrooms, fresh ground beef, Italian sausage, mushroom ragout gravy, potato puree

DUCK CONFIT* 29

Bulger wheat, currants, pistachios, dark herb jus

BRAISED SHORT RIBS 29

slow braised, port shallot demi-glace, potato puree, brussel sprouts

GRILLED FREE RANGE CHICKEN 24

bone-in, Petaluma chicken breast, potato puree, haricot verts beans, dark herb jus

WILD MUSHROOM RAVIOLI 28

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

**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