

# wild } river GRILLE

## STARTERS & SMALL PLATES

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### CAPRESE BRUSCHETTA 11

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

### BRAISED BACON 10

local smoked honey, toasted pistachios

### 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

### SAUSAGE TRIO 16

artisanal mustards, hand-selected pickled garnishes,  
grilled bread

### SPICY TUNA 18

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

### ROASTED GARLIC HUMMUS 12

grilled flatbread, fresh vegetables

## SOUP & SALAD

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### 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, eggs, bacon, toasted almonds

### SOUP AND SALAD 13

choice of soup and any small salad

Add Grilled Chicken Breast \$6

Add Sautéed 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

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*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

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Traditional, 2.75

Peach, 3.25

Strawberry, 3.25

Mango, 3.25

Raspberry, 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*