

SPECIALTY MENU

CHEF'S CHOICE VEGAN DINNER:

vegetable stir-fry with asparagus, squash, and bell peppers over a bed of ratatouille topped with a grilled 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

AHI POKE 18

GF - sub cucumber slices or gluten free crackers

CHEESE PLATE 17

GF - sub gluten free crackers

GARLIC FENNEL CLAMS* 14

GF - with no garlic bread

BRAISED BACON 10

GF - as is

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

SPINACH SALAD 9

GF - as is

Vegan - sub honey white balsamic dressing, no egg

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:

choice of: shrimp scampi, flat iron steak, seared ahi, grilled salmon, grilled chicken, or a fried duck egg.
Served over cauliflower puree with haricot verts beans.

SEAFOOD

PLUM CHIPOTLE SALMON* 26

GF - sub duck fat potatoes

PAN SEARED HALIBUT 38

GF - as is

SPICY SHRIMP PASTA 25

GF - sub gluten free pasta

PAN SEARED DAY BOAT SCALLOPS* 36

GF - as is

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

GF - as is

NEW YORK* 32

GF - as is

FILET MIGNON* 37

GF - as is

ADD

Surf 9 - GF

Duck Egg* 3.5 - GF

Blue Cheese Cream 4 - GF

Sautéed Mushroom Blend 5 - GF and Vegan

DOUBLE CUT PORK CHOP* 30

GF - sub duck fat potatoes

HOUSE SPECIALTIES

DUCK CONFIT* 29

GF - sub duck fat potatoes

BRAISED SHORT RIBS 29

GF - as is

GRILLED FREE RANGE CHICKEN 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.