

# 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

grain mustard, dijon mustard, house 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 STEAMED CLAMS\* 14

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, haricot verts beans

### PAN SEARED ALASKAN HALIBUT\* 38

cannellini beans, wild arugula, radishes, crispy capers, sauce remoulade

### 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, delta asparagus, 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

Oscar Style (fresh crab meat and bearnaise)- 7

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, grain mustard jus, chive spaetzle, English peas, spring ham, pea tendrils

## HOUSE SPECIALTIES

### HOUSE MEATLOAF 25

portabella mushrooms, fresh ground beef, Italian sausage, mushroom ragout gravy, red potato mash, summer squash

### DUCK CONFIT\* 29

Bulgur wheat, currants, pistachios, dark herb jus, summer squash

### BRAISED SHORT RIBS 29

slow braised, port shallot demi-glace, wild mushroom risotto, summer squash

### GRILLED FREE RANGE CHICKEN 24

bone-in, Petaluma chicken breast, wild mushroom risotto, 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*