wild {rive

STARTERS & SMALL

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

TROPICAL TUNA TARTARE 15

sushi grade tuna, pineapple-orange zest teriyaki, wasabi peas, avocado, sriracha, fried won-tons

ROASTED GARLIC HUMMUS 12 grilled flatbread, fresh vegetables

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, cripsy shitake mushrooms, shallots, eggs, bacon, toasted almonds

SOUP AND SALAD 13

choice of soup and any small salad

Add Grilled Chicken Breast \$6 Add Sauteed 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 Butcher Boy Meats, Reno Dayton Valley Aquaponics, Dayton Sierra Gold Seafood, Reno Great Basin Food Co-op, Reno

House of Bread, Reno Lattin Farms, Fallon Palomino Valley Eggs, Reno Diamond F. Baker Ranch, CA



LUNCH ENTREES

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

CITRUS GRILLED SALMON 13

chilled bulgur wheat salad, chick peas, red onions, cucumbers

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, roasted garlic aioli 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, pecans, honey white balsamic, wheat tortilla, house-made kettle chips

FRESH SQUEEZED LEMONADE

Traditional, 2.75 Strawberry, 3.25 Raspberry, 3.25

Peach, 3.25 Mango, 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