

SPECIALITY MENU

CHEF'S CHOICE VEGAN DINNER:

vegetable stir-fry with asparagus, squash, and bell peppers, over a bed of fresh spring mix 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 - no cheese

CHEESE PLATE 17

GF - sub gluten free crackers

GARLIC FENNEL CLAMS* 14

GF - no garlic bread

ROASTED GARLIC HUMMUS 12

GF - sub cucumber slices or gluten free crackers
Vegan - as is

SAUSAGE TRIO 16

GF - with no grilled bread

BRAISED BACON 10

GF - as is

TROPICAL TUNA TARTARE 15

GF - no sauce, wasabi peas, or fried won-tons

SOUP & SALAD

SOUP DU JOUR 7

Varies from day to day - ask your server

FRENCH ONION SOUP 7

GF - no bread

CAESAR SALAD 9

GF - no croutons

Vegan - with a honey white balsamic

WILD RIVER SALAD 8

GF - as is

Vegan - no spiced pecans or gorgonzola

SPINACH SALAD 9

GF - as is

Vegan - no egg, sub honey white balsamic dressing

HOUSE WEDGE SALAD 10

GF - as is

Vegan - no bacon, sub honey white balsamic dressing

Wild River Grille proudly supports these local businesses:

New Harvest Farms, Reno	House of Bread, Reno
Great Basin Brewery, Sparks	Silver Peak Brewery, Reno
Joy's Honey Ranch, Reno	Palimino Valley Eggs
Under the Rose Brewery, Reno	Eggs 'n' Quackers, Reno
Great Basin Community Co-op, Reno	Sierra Gold Seafood, Reno
Diamond F, Baker Ranch, Doyle, CA	Lattin Farms, Fallon

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 wild mushroom risotto with haricot verts beans

SEAFOOD

PLUM CHIPOTLE SALMON* 26

GF - sub wild mushroom risotto, duck fat potatoes, red potato mash

PAN SEARED IDAHO TROUT 27

GF - as is

PAN SEARED ALASKAN 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, delta asparagus, bordelaise

RIBEYE* 35

GF - as is

NEW YORK* 32

GF - as is

FILET MIGNON* 37

GF - as is

ADD

Surf 9 - GF

Oscar Style 7 - 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 wild mushroom risotto, duck fat potatoes, red potato mash

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

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

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.