

wild } river GRILLE

STARTERS & SMALL PLATES

CAPRESE BRUSCHETTA 11

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

CRAB & SALMON CAKES 13

honey mustard aioli, diced red bell peppers

SAUSAGE TRIO 16

grain mustard, dijon mustard, pickled garnishes, grilled bread

TROPICAL TUNA TARTARE* 15

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

WHITE BEAN HUMMUS 12

grilled flatbread, fresh vegetables

CHEESE PLATE 17

european imported cheeses, fresh fruit & berries, local honey, organic fig jam, spiced pecans, lavash
add chef selected cured meats 5

SEARED PORK BELLY 12

rootbeer demi glace, icky bread, spiced pecans, candied sweet potatoes, fresh herbs

CURRY CAULIFLOWER 10

lightly fried, house curry rub, toasted pitas, labneh

GARLIC STEAMED CLAMS* 14

fennel, white wine, angel hair pasta, garlic bread
add shellfish medley 12

SOUP & SALADS

SOUP DU JOUR 7

FRENCH ONION SOUP 7

CAESAR SALAD 9

shaved parmesan cheese, house garlic croutons

WILD RIVER SALAD 8

spring mix, dried cranberries, spiced pecans, marinated red onions, gorgonzola, apples, honey white balsamic dressing

SPINACH SALAD 9

crispy shitake mushrooms, shallots, eggs, bacon, toasted almonds, bacon vinaigrette

HOUSE WEDGE SALAD 10

butter lettuce, bacon, tomato, pickled red onions, diced cucumbers, chef's bleu cheese dressing

ROASTED BEET SALAD 10

spinach, arugala, braised gold & red beets, shallots, feta cheese, spiced walnuts, citrus vinaigrette

Wild River Grille proudly supports these local businesses:

New Harvest Farms, Reno
Joy's Honey Ranch, Reno
Palomino Valley Eggs, Reno
Sierra Gold Seafood, Reno

House of Bread, Reno
Frey Ranch, Fallon
Great Basin Food Co-op, Reno
Diamond F. Baker Ranch, CA

CHILDREN'S MENU AVAILABLE UPON REQUEST

Special Dietary Menu Available upon Request

**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

SEAFOOD

PLUM CHIPOTLE SALMON* 26

lightly house-smoked fresh salmon, plum chipotle sauce, butter herb orzo, autumn squash medley

PAN SEARED IDAHO TROUT 27

red rainbow filet, lemon thyme caper sauce, fried capers, duck fat potatoes, delta asparagus

GRILLED MAHI MAHI* 26

roasted bell pepper beurre blanc, root vegetable hash, shaved green onions

SPICY SHRIMP PASTA 25

chili-marsala sauce, roasted red peppers, mushrooms, scallions, shaved parmesan, diced tomatoes, garlic bread

PAN SEARED DAY BOAT SCALLOPS* 36

carrot puree, hand foraged sierra mushrooms, caramelized cauliflower, toasted almond

STEAKS & CHOPS

Our premium, dry aged steaks are locally sourced from Sierra Basque Ranch, hand cut in house, and topped with our house-made red wine bordelaise

RIBEYE* 35

14 ounce, juicy flavor, intense marble, served with red potato mash, delta asparagus

NEW YORK* 32

12 ounce, rich flavor, slight marble, served with creamy garlic polenta, delta asparagus

FILET MIGNON* 37

8 ounce, lean cut, tender, no marble, served with a parmesan risotto cake, delta asparagus

ADD

Seared Scallops - 13
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
Sautéed Mushroom Blend - 5
Parmesan Peppercorn Compound Butter - 3

DOUBLE CUT PORK CHOP* 30

Berkshire all natural 14 ounce bone-in, creamy garlic polenta, mandarin & apple cider glaze, kim chi, pea tendrils

HOUSE SPECIALTIES

HOUSE MEATLOAF 25

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

PAN SEARED DUCK BREAST* 30

carrot puree, sautéed spinach, root vegetable hash, local honey & mezcal glaze

BRAISED SHORT RIBS 29

slow braised, port shallot demi-glace, red potato mash, autumn squash medley

FREE RANGE CHICKEN PICCATA 24

bone-in, Petaluma chicken breast, delta asparagus, lemon & thyme piccata sauce, creamy garlic polenta

WILD MUSHROOM RAVIOLI 28

hand foraged sierra mushrooms, crispy sage, garlic bread, brown butter beurre blanc, shaved parmesan cheese

SAUTEED ELK MEDALLIONS* 29

port shallot demi-glace, hand foraged sierra mushrooms, cherry tomatoes, delta asparagus, parmesan risotto cake