

# 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 pitapas, 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) - 9  
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