# wild Sriver

## **STARTERS & SMALL**

**CAPRESE BRUSCHETTA** 11 oven-roasted tomato, fresh mozzarella, garlic basil pesto, balsamic reduction

CRAB & SALMON CAKE 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 rosemary oil, grilled flatbread, fresh vegetables

#### CHEESE PLATE 17 european imported cheeses, fresh fruit

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 papitas, labneh

## 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, 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

#### **ROASTED BEET SALAD** 10

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

SOUP & 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 Joy's Honey Ranch, Reno Palomino Valley Eggs, Reno Sierra Gold Seafood, Reno Dayton Valley Aquaponics, Dayton Brewer's Cabinet, Reno 7 Troughs Distillery, Reno House of Bread, Reno Frey Ranch, Fallon Great Basin Food Co-op, Reno Diamond F. Baker Ranch, CA Lattin Farms, Fallon 10 Torr Brewery, Reno 50/50 Brewery, Truckee



## 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, lettuce, tomato, aged cheddar, caramelized onion, roasted garlic aioli add 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, gem lettuce, late harvest tomato, avocado, roasted garlic aioli add duck egg\* \$3.50

#### PRIME RIB MELT 16

house cooked prime rib served on a french roll, au jus, provolone cheese, mushrooms, caramelized onions

#### PORTABELLA & BLACK BEAN BURGER 14

grilled portabella, black bean patty, roasted garlic aioli, local pea shoots, radishes, house-made kettle chips

#### **GRILLED CHICKEN SANDWICH** 14

marinated chicken breast, garlic basil pesto, caramelized onions, citrus vinaigrette, feta cheese, spring mix, house-made kettle chips

#### CHEF'S CORNED BEEF STACK 16

slow cooked corned beef, braised cabbage, thick cut gruyere cheese, russian dressing

#### SAUTEED CAULIFLOWER TACOS 12

sauteed in a local pilsner & fresh squeezed lime juice, purple cabbage, cilantro, tomatoes, labneh, corn tortilla tortilla chips, house salsa

#### BRIE & PEAR SANDWICH 13

warm brie, fig jam, arugula, roasted pears, french baguette, house-made kettle chips add prosciutto \$2

#### **GRILLED SHRIMP TACOS** 15

cilantro and lime slaw, pico de gailo, tortilla chips, house salsa

#### CHICKEN SALAD WRAP 12

house-made chicken salad, spring mix, slivered almonds, pecans, honey white balsamic, wheat tortilla, house-made kettle chips

#### **OVEN ROASTED TURKEY SANDWICH** 14

dipped in house-made mushroom gravy, spring mix, carmelized onions, cranberry jam

## 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