

wild } river GRILLE

STARTERS & SMALL PLATES

CAPRESE BRUSCHETTA 11

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

CHEESE PLATE 17

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

CRAB & SALMON CAKES 13

honey mustard aioli, diced red bell pepper

ROASTED RED PEPPER HUMMUS 11

grilled flatbread, fresh vegetables

SAUSAGE TRIO 13

grain mustard, dijon mustard, pickled garnishes, grilled bread

TROPICAL TUNA TARTARE* 16

sushi grade tuna, pineapple-mango ponzu, avocado, diced mangos, wasabi peas, fried won-tons

CURRY CAULIFLOWER 12

lightly fried, house curry rub, toasted pepitas, labneh

SEARED PORK BELLY 14

morello cherry port reduction, green onion, rosemary na'an

STEAMED MUSSELS* 14

spicy chorizo, tomatoes, green onions, white wine
add shellfish medley 12

SEARED CITRUS SCALLOPS 20

creamy garlic polenta, mushrooms, bacon, lemon glaze, garlic bread

SOUP & SALADS

SOUP DU JOUR 7

FRENCH ONION SOUP 7

CAESAR SALAD 8

shaved parmesan cheese, house garlic croutons

BEEF CHIP SALAD 8

spinach, arugula, feta cheese, pureed beets, diced red onion, crispy beet chips, balsamic glaze, champagne vinaigrette

WILD RIVER SALAD 9

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

HOUSE WEDGE SALAD 10

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

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, vegetable orzo, summer squash medley

COCONUT CRUSTED MAHI-MAHI 26

honey mandarin creme, toasted macadamia nuts, parmesan risotto cake, summer squash medley

IDAHO TROUT ALMONDINE 27

red rainbow filet, lemon thyme caper sauce, toasted almonds, charred lemon, vegetable orzo, haricot vert beans

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 almonds

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

Sauteed 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, haricot vert beans, pea tendrils

HOUSE SPECIALTIES

HOUSE MEATLOAF 25

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

PAN SEARED DUCK BREAST* 28

mango-coconut sauce, pickled daikon, sliced carrots, coriander salad, parmesan risotto cake

BRAISED SHORT RIBS 27

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

CARIBBEAN JERK CHICKEN 24

bone-in, free range Petaluma chicken breast, delta asparagus, orange marmalade reduction, creamy garlic polenta

WILD MUSHROOM RAVIOLI 28

hand foraged sierra mushrooms, crispy sage, garlic bread, garlic and shallot cream sauce, shaved parmesan cheese

SAUTEED ELK MEDALLIONS* 29

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