

wild } river GRILLE

STARTERS & SMALL PLATES

CAPRESE BRUSCHETTA 12

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

CHEESE PLATE 18

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, crostinis

TROPICAL TUNA TARTARE* 17

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

GLAZED BRUSSELS SPROUTS 13

lightly fried, seared pancetta, roasted garlic cloves, peppercorn brandy

BRAISED PORK BELLY 13

local spiced honey, toasted pistachios

STEAMED MUSSELS* 15

spicy chorizo, tomatoes, green onions, white wine
add shellfish medley (4 scampi style shrimp & 2 seared scallops) 15

PAN SEARED CITRUS SCALLOPS* 24

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

SOUP & SALADS

SOUP DU JOUR 7

FRENCH ONION SOUP 8

CAESAR SALAD 9

shaved parmesan cheese, house garlic croutons

BET CHIP SALAD 9

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

WEDGE SALAD 11

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

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* 27

lightly house-smoked fresh salmon, plum chipotle sauce, arugula & spinach cous-cous, seasonal squash medley

COCONUT CRUSTED MAHI-MAHI 27

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

IDAHO TROUT ALMONDINE 28

red rainbow filet, lemon thyme caper sauce, toasted almonds, charred lemon, arugula & spinach cous-cous, haricot vert beans

SPICY SHRIMP PASTA 26

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

PAN SEARED CITRUS SCALLOPS* 35

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

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* 38

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

NEW YORK* 34

12 ounce, rich flavor, slight marble, served with root vegetable hash, delta asparagus

FILET MIGNON* 37

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

ADD

Seared Scallops - 15

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

Sauteed Mushroom Blend - 5

Parmesan Peppercorn Compound Butter - 3

DOUBLE CUT PORK CHOP* 31

Berkshire all natural 14 ounce bone-in, root vegetable hash, sage & apple cider reduction, brussels sprouts, diced apples

HOUSE SPECIALTIES

HOUSE MEATLOAF 25

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

RACK OF LAMB* 42

herb crusted, cherry-rosemary reduction, red potato mash, brussels sprouts

BRAISED SHORT RIBS 30

slow braised, garlic & ginger demi-glaze, red potato mash, haricot vert beans

GRILLED AIRLINE CHICKEN 24

bone-in, free range Petaluma chicken breast, brussels sprouts, maple dijon glaze, 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* 31

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