

# 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

### GARLIC & RED PEPPER HUMMUS 11

grilled flatbread, fresh vegetables

### SAUSAGE TRIO 13

grain mustard, dijon mustard, pickled garnishes, grilled bread

### TROPICAL TUNA TARTARE\* 17

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

### GLAZED BRUSSELS SPROUTS 13

lightly fried, house curry rub, toasted pepitas, labneh

### SEARED PORK BELLY 14

local spiced honey, toasted pistachios

### GRILLED OCTOPUS 16

octopus tentacles, harissa puree, red serrano peppers, green onions, fresh strawberries

### PAN SEARED CITRUS SCALLOPS 24

creamy garlic polenta, 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

### HOUSE WEDGE SALAD 11

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\* 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

### CRAB STUFFED HALIBUT 42

snow crab & cucumber stuffing, champagne citrus beurre blanc, brussels sprouts, parmesan risotto cake

## 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\* 39

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

### NEW YORK\* 35

12 ounce, rich flavor, slight marble, served with duck fat potatoes, delta asparagus

### FILET MIGNON\* 38

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) - 9  
Bleu Cheese Cream - 4  
Sautéed Mushroom Blend - 5  
Parmesan Peppercorn Compound Butter - 3

### DOUBLE CUT PORK CHOP\* 31

blackened Berkshire all natural 14 ounce bone-in, poblono puree, pepper & corn salsa, red potato mash

## HOUSE SPECIALTIES

### HOUSE MEATLOAF 25

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

### PAN SEARED DUCK BREAST\* 29

10 ounce skin-on breast, smoky mezcal honey glaze, cherry tomatoes, haricot vert beans, parmesan risotto cake

### BRAISED SHORT RIBS 30

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

### CHICKEN FRANCESE 24

free range Petaluma chicken breast, panko crusted, italian herbs, duck fat potatoes, brussels sprouts, lemon caper beurre blanc

### 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