

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, seared pancetta, roasted garlic cloves, peppercorn brandy glaze

SEARED PORK BELLY 14

local spiced honey, toasted pistachios

GRILLED OCTOPUS 16

octopus tentacles, harissa puree, toasted almonds red chilis, fresh strawberries, green onions

PAN SEARED CITRUS SCALLOPS 24

creamy garlic polenta, mushrooms, bacon, lemon glaze

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 & white wine butter, 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

Sauteed Mushroom Blend - 5

Parmesan Peppercorn Compound Butter - 3

DOUBLE CUT PORK CHOP* 31

blackened Berkshire all natural 14 ounce bone-in, poblano 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