

# wild } river GRILLE

## STARTERS & SMALL PLATES

### CAPRESE BRUSCHETTA 13

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

### CHEESE PLATE 20

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

### CRAB & SALMON CAKES 15

honey mustard aioli, diced red bell pepper

### GARLIC & RED PEPPER HUMMUS 12

grilled flatbread, fresh vegetables

### SAUSAGE TRIO 15

grain mustard, dijon mustard, pickled garnishes, grilled bread

### TROPICAL TUNA TARTARE\* 19

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

### GRILLED OCTOPUS 19

octopus tentacles, carrot puree, pickled cabbage, house-made unagi sauce

### SEARED PORK BELLY 15

local spiced honey, toasted pistachios

### GLAZED BRUSSELS SPROUTS 14

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

### PAN SEARED CITRUS SCALLOPS 24

carrot puree, mushrooms, bacon, lemon beurre blanc

### BEER STEAMED MUSSELS 15

'local' amber beer, garlic, thai chili sauce, garlic bread

## SOUP & SALADS

### SOUP DU JOUR 8

### FRENCH ONION SOUP 10

### BEEF CHIP SALAD 10

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

### CAESAR SALAD 11

shaved parmesan cheese, house garlic croutons

### WILD RIVER SALAD 11

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

### HOUSE WEDGE SALAD 12

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 \$3*

## SEAFOOD

### PLUM CHIPOTLE SALMON\* 29

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

### DORADO DE MARCELLA 28

grilled mahi-mahi, cilantro chimichurri, julienned peppers, parsnip puree, delta asparagus

### IDAHO TROUT ALMONDINE 30

red rainbow filet, lemon & white wine butter, toasted almonds, charred lemon, arugula & spinach cous-cous, haricot vert beans

### SPICY SHRIMP PASTA 27

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

### CRAB & SHRIMP TRUFFLE RISOTTO 38

Atlantic blue crab, sauteed shrimp, white truffle oil, mushrooms, sweet chilis, shaved parmesan, garlic bread

## STEAKS & CHOPS

*Our premium steaks are hand cut in house, and topped with our house-made red wine bordelaise*

### RIBEYE\* 48

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

### NEW YORK\* 38

12 ounce, rich flavor, slight marble, served with parsnip puree, delta asparagus

### FILET MIGNON\* 43

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

#### ADD

Seared Scallops - 15

Surf (6 scampi style shrimp) - 11

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

Romesco Style - 4

### DOUBLE CUT PORK CHOP\* 32

Berkshire all natural 14 ounce bone-in, parsnip puree, house-made verte sauce, chopped walnuts, brussels sprouts

## HOUSE SPECIALTIES

### HOUSE MEATLOAF 26

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

### SLOW ROASTED DUCK CONFIT 31

braised duck legs, spicy marinara, fettucine pasta cherry tomatoes, shaved parmesan, basil

### BRAISED SHORT RIBS 32

slow braised, garlic & ginger demi-glace, parsnip puree, haricot vert beans

### CHICKEN PICCATA 25

free range Petaluma chicken breast, panko crusted, italian herbs, red potato mash, brussels sprouts, lemon caper beurre blanc

### WILD MUSHROOM RAVIOLI 29

seasonal mushroom blend, shaved parmesan cheese, garlic and shallot cream sauce, garlic bread

### SAUTEED ELK MEDALLIONS\* 34

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