

wild } river

GRILLE

STARTERS & SMALL

CAPRESE BRUSCHETTA 13

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

CHEESE PLATE 20

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

CRAB & SALMON CAKE 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

GLAZED BRUSSELS SPROUTS 14

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

SEARED PORK BELLY 15

local spiced honey, toasted pistachios

SOUP & SALAD

SOUP DU JOUR 8

FRENCH ONION SOUP 10

BEET CHIP SALAD 10

spinach, arugula, feta cheese, beet puree, 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, dried cranberries, spiced pecans, marinated red onions, gorgonzola, apples, honey white balsamic dressing

SOUP & SALAD 15

choice of soup and any small salad

Add Pesto Grilled Chicken Breast \$7

Add Sautéed Shrimp \$9

Add Grilled Salmon* \$12

Add Pepper Seared Ahi* \$14

Add Flat Iron Steak* \$14

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
Dayton Valley Aquaponics, Dayton
Brewer's Cabinet, Reno
7 Troughs Distillery, Reno

House of Bread, Reno
Frey Ranch, Fallon
Great Basin Food Co-op, Reno
Verdi Local Distillery, Reno
Lattin Farms, Fallon
10 Torr Brewery, Reno
Great Basin Brewery, Reno

LUNCH

LUNCH ENTREES

Substitute any small salad or soup for \$3.50

Add bacon or avocado to any sandwich for \$2.50

Substitute sweet potato fries for \$1.00

TRUCKEE RIVER BURGER* 16.5

8 oz. master blend burger, toasted brioche bun, lettuce, tomato, aged cheddar, caramelized onion, roasted garlic aioli
add duck egg* \$3.50

CITRUS GRILLED SALMON* 18

chilled tabbouleh, chick peas, red onions, cucumbers, cherry tomatoes, citrus vinaigrette

MT. ROSE COBB 16

chopped romaine, avocado, point Reyes bleu cheese, eggs, bacon lardons, cucumber, tomato, chef's bleu cheese dressing

"ICKY" BLTA 14

thick cut bacon, romaine lettuce, tomato, avocado, roasted garlic aioli, "icky" bread
add duck egg* \$3.50

PRIME RIB MELT 19

house cooked prime rib served on a french roll, au jus, provolone cheese, sautéed mushrooms, caramelized onions

PORTABELLA & BLACK BEAN BURGER 16

grilled portabella, black bean patty, roasted garlic aioli, local pea shoots, radishes, house-made kettle chips

BIGGEST LITTLE TUNA MELT 15.5

albacore tuna, capers, dill mayo, red onion, cheddar cheese, "icky" bread

CLASSIC REUBEN 16.5

smoked corned beef, sauerkraut, gruyere, sweet remoulade, "icky" bread

GREEK STYLE VEGETABLE WRAP 14

kalamata olives, cucumber, cherry tomato, honey white balsamic dressing, hummus, feta cheese, spring mix, wheat tortilla, house-made kettle chips
add grilled pesto chicken \$7 add flat-iron steak* \$14

BRIE & PEAR SANDWICH 15

warm brie, fig jam, arugula, roasted pears, french baguette, house-made kettle chips
add prosciutto \$3

GRILLED SHRIMP TACOS 17

cilantro and lime slaw, pico de gallo, tortilla chips, house salsa

CHICKEN SALAD WRAP 15

house-made chicken salad, spring mix, pecans, wheat tortilla, honey white balsamic, house-made kettle chips

CRANBERRY TURKEY SANDWICH 15.5

thick sliced honey roasted turkey breast, whipped brie, cranberry jam, tomato, arugula, house-made kettle chips

SHORT RIB MAC-N-CHEESE 20

slow braised short ribs, three cheese mornay, panko crust, garlic & ginger demi-glace, pickled onions, micro-salad

FRESH SQUEEZED LEMONADE

Traditional, 3.00

Peach, 3.50

Strawberry, 3.50

Mango, 3.50

Raspberry, 3.50

Pomegranate, 3.50

Refills...\$1.75

Children's special menu available upon request

Maximum 4 payments per table / split plate charge \$3

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*