

wild } river

GRILLE

STARTERS & SMALL PLATES

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 CAKES 15

honey mustard aioli, diced red bell pepper

GARLIC CILANTRO 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, mango, cucumber, wasabi peas, fried won-tons

GRILLED OCTOPUS 19

octopus tentacles, pineapple salsa, garlic & ginger demi-glaze, pea shoots

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 SCALLOPS 24

grilled watermelon, watermelon gastrique, cucumber, tajin, lime, pea shoots

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

PACIFIC DORADO 28

grilled mahi-mahi, red pepper coulis, jasmine rice, 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

SEAFOOD TRUFFLE RISOTTO 39

Atlantic sea scallops, sauteed shrimp, white truffle oil, red pepper, green onion, peas, 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, steamed broccoli

NEW YORK* 38

12 ounce, rich flavor, slight marble, served with red potato mash, delta asparagus

FILET MIGNON* 43

8 ounce, lean cut, tender, no marble, served with a parmesan risotto cake, steamed broccoli

ADD

Seared Scallops - 15
Surf (6 scampi style shrimp) - 13
Local Sunny-Side Up Duck Egg* - 3.5
Oscar Style (fresh crab meat and bernaïse) - 9
Bleu Cheese Cream - 4
Sauteed Mushroom Blend - 5
Spicy Chipotle Compound Butter - 4
Lavender Hibiscus Compound Butter - 4

DOUBLE CUT PORK CHOP* 32

Berkshire all natural 14 ounce bone-in, homemade adobo, pineapple salsa, jasmine rice, sauteed brussels sprouts

HOUSE SPECIALTIES

RACK OF LAMB* 46

herb crusted, blueberry balsamic reduction, red potato mash, sauteed brussels sprouts

HOUSE MEATLOAF 26

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

BRAISED SHORT RIBS 32

slow braised, garlic & ginger demi-glaze, jasmine rice, 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* 35

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