

wild } river

GRILLE

LATE AFTERNOON

CAPRESE BRUSCHETTA 13

oven-roasted tomato, 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, mangos, cucumber, 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

TRUFFLE FRIES 12

white truffle oil, rosemary, garlic, grated parmesan

SOUP DU JOUR 8

FRENCH ONION SOUP 10

FRESH SQUEEZED LEMONADE

Traditional, 3.00

Strawberry, 3.50

Raspberry, 3.50

Peach, 3.50

Mango, 3.50

Pomegranate, 3.50

Refills...\$1.75

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

MT. ROSE COBB 16

romain lettuce, avocado, bacon lardons, egg, cucumber, tomato, point Reyes bleu cheese, chef's bleu cheese dressing

FRESH VEGETABLE GYRO 15

kalamata olives, cucumber, cherry tomato, spinach, feta cheese, creamy tzatziki, grilled flatbread, house-made kettle chips

add grilled pesto chicken \$7

add slow roasted Tri-Tip \$14

CITRUS GRILLED SALMON* 18

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

CHICKEN SALAD WRAP 15

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

HONEY GLAZED WINGS 13

local honey, mustard grains

SPICY TRUFFLE WINGS 13

Carolina Reaper sauce, white truffle oil

BLACKENED BLEU 16

slow roasted blackened Tri-Tip, parmesan risotto cake, bleu cheese cream

Children's special 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.*