

# 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 7*

### CRAB & SALMON CAKES 17

honey mustard aioli, diced red bell pepper

### GARLIC CILANTRO HUMMUS 12

grilled flatbread, fresh vegetables

### SAUSAGE TRIO 16

grain mustard, dijon mustard, pickled garnishes, grilled bread

### TROPICAL TUNA TARTARE\* 20

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

### GLAZED BRUSSELS SPROUTS 15

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

### SEARED PORK BELLY 15

spiced wildflower 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 marinated tri-tip \$12*

### CITRUS GRILLED SALMON\* 20

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

wildflower honey, mustard grains

### SPICY TRUFFLE WINGS 13

Carolina Reaper sauce, white truffle oil

### BLACKENED BLEU 22

grilled 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.*