

# 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 7*

### CRAB & SALMON CAKES 17

honey mustard aioli, diced red bell pepper

### BUTTERNUT SQUASH HUMMUS 12

feta cheese, pepitas, grilled flatbread, fresh vegetables

### SAUSAGE TRIO 16

grain mustard, dijon mustard, pickled garnishes, grilled bread

### AHI POKE\* 20

sushi grade tuna, pineapple-soy ponzu, avocado, cucumber, diced red onion, wasabi peas, fried won-tons

### GRILLED OCTOPUS 22

octopus tentacle, homemade salsa verde, haricot verte beans, diced sweet peppers

### SEARED PORK BELLY 15

spiced wildflower honey, toasted pistachios

### GLAZED BRUSSELS SPROUTS 15

lightly fried, seared pancetta, roasted garlic cloves, roasted red pepper-shallot coulis

### PAN SEARED SCALLOPS 27

creamy polenta, sweet pepper relish, basil cilantro viniagrette, pea shoots

## SOUP & SALADS

### SOUP DU JOUR 8

### FRENCH ONION SOUP 10

### BET CHIP SALAD 10

spinach, arugula, feta cheese, pureed beets, diced 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

### BUTTERNUT SQUASH SALAD 12

roasted butternut squash, diced red onion, chopped dill, spinach, goat cheese, apple cider viniagrette

### 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\* 31

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

### PACIFIC DORADO 29

grilled mahi-mahi, Argentinian chimichurri, sweet pepper relish, root vegetable hash, honey ginger roasted carrots

### IDAHO TROUT ALMONDINE 30

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

### SPICY SHRIMP PASTA 28

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

### SEAFOOD TRUFFLE RISOTTO 42

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\* 46

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

### NEW YORK\* 40

12 ounce, rich flavor, slight marble, served with root vegetable hash & honey ginger roasted carrots

### FILET MIGNON\* 49

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

#### ADD

Seared Scallops - 19  
Surf (6 scampi style shrimp) - 13  
Oscar Style (fresh crab meat and bernaïse) - 12  
Bleu Cheese Cream - 5  
Sauteed Mushroom Blend - 5  
Local Sunny-Side Up Duck Egg\* - 4  
Spicy Chipotle Compound Butter - 4  
Lavender Hibiscus Compound Butter - 4

### DOUBLE CUT PORK CHOP\* 32

Berkshire all natural 14 ounce bone-in, hickory smoked au-jus, red beans, white onion, sauteed spinach

## HOUSE SPECIALTIES

### BROWN BUTTER SAGE GNOCCHI 31

sage & brown butter cream, pecorino cheese, walnuts, crispy pancetta, garlic bread

### 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-glace, creamy polenta, haricot vert beans

### CHICKEN PICCATA 27

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\* 36

port shallot demi-glace, seasonal mushroom blend, cherry tomatoes, delta asparagus, parmesan risotto cake