

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

BUTTERNUT SQUASH HUMMUS 12

feta, 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, diced onion, cucumber, wasabi peas, fried won-tons

GLAZED BRUSSELS SPROUTS 15

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

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

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.*

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

BUTTERNUT SQUASH SALAD 12

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

MT. ROSE COBB 16

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

ARTICHOKE FLATBREAD 15

garlic basil pesto, spinach, mozzarella, bell peppers, grated parmesan, cauliflower flatbread, 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