

wild } river GRILLE

STARTERS & SMALL PLATES

CAPRESE BRUSCHETTA 14

oven-roasted tomatoes, fresh mozzarella, garlic basil pesto, balsamic reduction

CHEESE PLATE 21

european imported cheeses, fresh fruit, lavash, local honey, organic fig jam, spiced pecans
add chef selected cured meats 7

CRAB & SALMON CAKES 18

honey mustard aioli, diced red bell pepper

BUTTERNUT SQUASH HUMMUS 13

feta cheese, pepitas, grilled flatbread, fresh vegetables

SAUSAGE TRIO 18

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 vert beans, diced sweet peppers

SEARED PORK BELLY 16

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 vinaigrette, pea shoots

SOUP & SALADS

SOUP DU JOUR 9

FRENCH ONION SOUP 11

BET CHIP SALAD 11

spinach, arugula, feta cheese, pureed beets, diced onion, crispy beet chips, balsamic glaze, champagne vinaigrette

WILD RIVER SALAD 11

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

CAESAR SALAD 12

shaved parmesan cheese, house garlic croutons

BUTTERNUT SQUASH SALAD 12

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

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* 34

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

PACIFIC DORADO 30

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

IDAHO TROUT ALMONDINE 32

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

SPICY SHRIMP PASTA 29

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

SEAFOOD TRUFFLE RISOTTO 45

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 & delta asparagus

NEW YORK* 42

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 - 21
Surf (6 scampi style shrimp) - 15
Oscar Style (fresh crab meat and bernaise) - 14
Bleu Cheese Cream - 6
Sauteed Mushroom Blend - 6
Lavender Hibiscus Compound Butter - 4
Spicy Chipotle Compound Butter - 4
Local Sunny-Side Up Farm Fresh Egg* - 3.5

DOUBLE CUT PORK CHOP* 34

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 27

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

BRAISED SHORT RIBS 34

slow braised, garlic & ginger demi-glace, creamy polenta, haricot vert beans

CHICKEN PICCATA 28

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* 38

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