

# wild } river

GRILLE

## LATE AFTERNOON

### CAPRESE BRUSCHETTA 14

oven-roasted tomato, 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, 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, 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 16

spiced wildflower honey, toasted pistachios

### TRUFFLE FRIES 12

white truffle oil, rosemary, garlic, grated parmesan

### SOUP DU JOUR 9

### FRENCH ONION SOUP 11

## FRESH SQUEEZED LEMONADE

Traditional, 3.25

Strawberry, 3.75

Raspberry, 3.75

Peach, 3.75

Mango, 3.75

Pomegranate, 3.75

*Refills...\$2.00*

*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.*

### BEEF CHIP SALAD 11

spinach, arugula, feta cheese, beet puree, diced red 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, spinach, chopped dill, goat cheese, apple cider vinaigrette

### MT. ROSE COBB 18

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

### ARTICHOKE FLATBREAD 17

garlic basil pesto, spinach, mozzarella, bell peppers, grated parmesan, cauliflower flatbread, kettle chips  
*add grilled pesto chicken \$9*  
*add marinated tri-tip \$13*

### CITRUS GRILLED SALMON\* 22

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 15

wildflower honey, mustard grains

### SPICY TRUFFLE WINGS 15

Carolina Reaper sauce, white truffle oil

### BLACKENED BLEU 22

grilled blackened tri-tip, parmesan risotto cake, bleu cheese cream