

wild } river GRILLE

STARTERS & SMALL PLATES

CAPRESE BRUSCHETTA 15

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

CHEESE PLATE 22

european imported cheeses, fresh fruit, lavash, local honey, organic fig jam, spiced pecans
add chef selected cured meats 8

CRAB & SALMON CAKES 18

honey mustard aioli, diced red bell pepper

ROASTED RED PEPPER HUMMUS 14

diced sweet peppers, grilled flatbread, fresh vegetables

SAUSAGE TRIO 18

grain mustard, dijon mustard, pickled garnishes, grilled bread

AHI POKE* 22

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

GRILLED OCTOPUS 24

octopus tentacle, spicy cucumber salad, pickled onions, charred citrus vinaigrette, sesame seeds

SEARED PORK BELLY 17

spiced wildflower honey, toasted pistachios

GLAZED BRUSSELS SPROUTS 16

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

PAN SEARED SCALLOPS 27

mango puree, sweet pepper relish, avocado crema

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

ANTIPASTO SALAD 13

spring mix, marinated red onion, black olives, cubed provolone, cherry tomato, banana pepper, penne pasta, roasted chickpeas, italian vinaigrette

HOUSE WEDGE SALAD 13

butter lettuce, bacon, tomato, pickled red onions, diced cucumbers, chef's bleu cheese dressing

Wild River Grille proudly supports these local businesses:

House of Bread, Reno

Frey Ranch, Fallon

Great Basin Food Co-op, Reno

Joy's Honey Ranch, Reno

Palomino Valley Eggs, Reno

Sierra Gold Seafood, Reno

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

MEDITERRANEAN MAHI MAHI 31

citrus marinated grilled dorado, kalamata olive tapenade, arugula & spinach cous-cous, delta asparagus, pea shoots

IDAHO TROUT ALMONDINE 33

red rainbow filet, lemon & white wine butter, toasted almonds, basmati rice, haricot vert beans

SPICY SHRIMP PASTA 30

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 & honey roasted carrots

NEW YORK* 42

12 ounce, rich flavor, slight marble, served with basmati rice & sauteed brussels sprouts

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

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* 35

berkshire all natural 14 ounce bone-in, cajun bechemel, red potato mash, haricot vert beana

HOUSE SPECIALTIES

BROWN BUTTER SAGE GNOCCHI 31

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

HOUSE MEATLOAF 28

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

BRAISED SHORT RIBS 35

slow braised, garlic & ginger demi-glace, basmati rice, honey roasted carrots

CHICKEN PICCATA 28

free range Petaluma chicken breast, panko crusted, italian herbs, red potato mash, brussels sprouts, lemon caper beurre blanc

WILD MUSHROOM RAVIOLI 30

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