

# wild } river

GRILLE

## LATE AFTERNOON

### CAPRESE BRUSCHETTA 15

oven-roasted tomato, 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

sweet pepper, 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, diced onion, cucumber, wasabi peas, fried won-tons

### GLAZED BRUSSEL SPROUTS 16

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

### SEARED PORK BELLY 17

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, 2.75

Strawberry, 3.25

Raspberry, 3.25

Peach, 3.25

Mango, 3.25

Pomegranate, 3.25

*Refills...\$1.50*

### BEET 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

### CEASAR SALAD 12

shaved parmesan cheese, house garlic croutons

### ANTIPASTO SALAD 13

spring mix, onion, tomato, provolone, penne pasta, olives, banana pepper, chickpeas, italian vinaigrette

### MT. ROSE COBB 18

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

### SPINACH QUESO 15

panko crust, artichokes, grilled flatbread, tortilla chips

### CITRUS GRILLED SALMON\* 22

chilled tabbouleh, chick peas, red onions, cucumbers, cherry tomatoes, citrus vinaigrette

### CHICKEN SALAD WRAP 16

house-made chicken salad, spring mix, pecans, honey white balsamic, house-made kettle chips

### HONEY GLAZED WINGS 15

wildflower honey, mustard grains

### JALAPEÑO BBQ WINGS 15

spicy house-made barbecue sauce, ranch dressing

### BLACKENED BLEU 22

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

*Children's 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.*

WE ARE PLEASED TO OFFER OUR GUESTS GLUTEN FREE, VEGAN, AND VEGETARIAN OPTIONS. PLEASE NOTE THAT ALL FRIED ITEMS ARE COOKED IN THE SAME SOYBEAN OIL AS BREADCRUMBS AND SEAFOOD