

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

BLACK BEAN HUMMUS 14

pico de gallo, avocado puree, 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

BEER STEAMED MUSSELS 16

thai chili sambal, local pilsner, garlic, green onions, grilled crustini

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

LE MAHI VELOUTE 31

grilled dorado, red pepper veloute, chimichurri slaw, parmesan risotto cake, delta asparagus, pea shoots

IDAHO TROUT ALMONDINE 33

red rainbow filet, lemon & white wine butter, haricots verts, toasted almonds, arugula & spinach cous-cous

SPICY SHRIMP PASTA 30

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

LAND & SEA* 34

sauteed filet tips, shrimp, linguini, spinach, balsamic, sundried tomato, parmesan, bleu cheese alfredo, garlic bread

STEAKS & CHOP

RIBEYE* 48

14 ounce, juicy flavor, intense marble, topped with fried leeks, port demi-glace served with rosemary truffle mash & honey roasted carrots

NEW YORK* 42

12 ounce, rich flavor, slight marble, topped with whiskey peppercorn glaze, served with roasted duck fat potatoes & brussels sprouts

FILET MIGNON* 49

8 ounce, lean cut, tender, no marble, topped with garlic shallot butter, 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

Local Sunny-Side Up Farm Fresh Egg* - 3.5

DOUBLE CUT PORK CHOP* 35

berkshire all natural 14 ounce bone-in, cajun bechemel, rosemary truffle mash, haricot vert beans, creamed spinach

HOUSE SPECIALTIES

CHICKEN MARSALA 31

bone-in airline chicken, mushroom marsala jus, roasted duck fat potatoes, delta asparagus

HOUSE MEATLOAF 28

fresh ground beef, Italian sausage, mushroom ragout gravy, portabello mushroom, rosemary truffle mash, squash medley

BRAISED SHORT RIBS 35

slow braised, garlic & ginger demi-glace, roasted duck fat potatoes, honey roasted carrots

CHICKEN PICCATA 28

free range Petaluma chicken breast, lemon caper beurre blanc, herb panko crusted, rosemary truffle mash, brussels sprouts

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