

# wild } river GRILLE

## STARTERS & SMALL PLATES

### CAPRESE BRUSCHETTA 16

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 15

pico de gallo, avocado puree, flatbread, fresh vegetables

### SAUSAGE TRIO 18

grain mustard, dijon mustard, pickled garnishes, grilled bread

### AHI POKE\* 23

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

### BEER STEAMED MUSSELS 18

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

### SEARED PORK BELLY 18

spiced wildflower honey, toasted pistachios

### GLAZED BRUSSELS SPROUTS 17

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

### PAN SEARED SCALLOPS 28

mango puree, sweet pepper relish, avocado crema

## SOUP & SALADS

### SOUP DU JOUR 10

### FRENCH ONION SOUP 12

### BET CHIP SALAD 12

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

### WILD RIVER SALAD 12

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

### CAESAR SALAD 13

shaved parmesan cheese, house garlic croutons

### ANTIPASTO SALAD 14

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

### HOUSE WEDGE SALAD 14

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

Ponderosa Meat Co., 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\* 36

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

### LE MAHI VELOUTE 33

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

### IDAHO TROUT ALMONDINE 34

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

### SPICY SHRIMP PASTA 32

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

### LAND & SEA\* 37

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

## STEAKS & CHOP

### RIBEYE\* 50

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

### NEW YORK\* 44

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

### FILET MIGNON\* 52

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\* 38

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

## HOUSE SPECIALTIES

### CHICKEN MARSALA 32

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

### HOUSE MEATLOAF 29

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

### BRAISED SHORT RIBS 37

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

### CHICKEN PICCATA 29

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

### WILD MUSHROOM RAVIOLI 31

seasonal mushroom blend, shaved parmesan cheese, garlic and shallot cream sauce, garlic bread

### SAUTEED ELK MEDALLIONS\* 40

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