

wild } river

GRILLE

LATE AFTERNOON

CAPRESE BRUSCHETTA 16

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 9

CRAB & SALMON CAKES 19

honey mustard aioli, diced red bell pepper

GARLIC CITRUS HUMMUS 15

garlic gremolata, grilled flatbread, fresh vegetables

SAUSAGE TRIO 18

grain mustard, dijon mustard, pickled garnishes, grilled bread

AHI POKE* 23

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

GLAZED BRUSSEL SPROUTS 17

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

SEARED PORK BELLY 18

spiced wildflower honey, toasted pistachios

TRUFFLE FRIES 13

white truffle oil, rosemary, garlic, grated parmesan

SOUP DU JOUR 10

FRENCH ONION SOUP 12

FRESH SQUEEZED LEMONADE

Traditional, 4.00	Peach, 4.50
Strawberry, 4.50	Mango, 4.50
Raspberry, 4.50	Pomegranate, 4.50
Refills...\$2.00	

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.*

BEET CHIP SALAD 12

spinach, arugula, feta cheese, beet puree, diced red 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

WATERMELON SALAD 14

arugula, spinach, sliced shallot, goat cheese, pepitas, cucumber, avocado, honey-lime vinaigrette

MT. ROSE COBB 20

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

SPICY CALAMARI 16

panko crusted, peppers, jalepeno oil, lemon aioli

CITRUS GRILLED SALMON* 25

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

CHICKEN SALAD WRAP 17

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

LEMON PEPPER WINGS 16

lemon pepper seasoning, ranch dressing

VEGGIE BUFFALO BITES 12

lightly fried cauliflower, panko breadcrumbs, spicy buffalo sauce, bleu cheese crema

BLACKENED BLEU 24

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

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