

wild } river GRILLE

STARTERS & SMALL PLATES

CAPRESE BRUSCHETTA 16

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

CHEESE PLATE 24

european imported cheeses, fresh fruit, lavash, local honey, organic fig jam, spiced pecans
add chef selected cured meats 9

CRAB & SALMON CAKES 21

honey mustard aioli, diced red bell pepper

BUTTERNUT SQUASH HUMMUS 15

goat cheese, pepitas, grilled flatbread, fresh vegetables

SAUSAGE TRIO 19

grain mustard, dijon mustard, pickled garnishes, grilled bread

AHI POKE* 24

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

BEER STEAMED MUSSELS 19

'local' 10 Torr Cerveza, roasted tomatoes, garlic, sriracha, spicy chorizo, cilantro, grilled crostini

SEARED PORK BELLY 20

spiced wildflower honey, toasted pistachios

CRISPY BRUSSELS SPROUTS 17

lightly fried, bleu cheese crema, bacon lardons, cured ham vinaigrette

PAN SEARED SCALLOPS 28

citrus beurre blanc, bacon, mushrooms, creamy polenta

SOUP & SALADS

SOUP DU JOUR 11

FRENCH ONION SOUP 13

BET CHIP SALAD 13

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

WILD RIVER SALAD 13

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

HARVEST SALAD 13

arugula, spinach, crispy prosciutto, goat cheese, roasted pears, chopped walnuts, fig balsamic vinaigrette

CAESAR SALAD 14

shaved parmesan cheese, house garlic croutons

HOUSE WEDGE SALAD 15

butter lettuce, bacon lardons, tomato, pickled red onions, diced cucumbers, gorgonzola, peppercorn ranch 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* 37

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

GLAZED MAHI MAHI 35

grilled dorado, sweet kabayaki, red cabbage slaw, parmesan risotto cake, red pepper & broccoli mélange

IDAHO TROUT ALMONDINE 36

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

SPICY SHRIMP PASTA 34

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

LAND & SEA* 41

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

STEAKS & CHOP

RIBEYE* 50

14 ounce, juicy flavor, intense marbled, topped with fried leeks, port demi-glace served with garlic red potato mash & honey roasted carrots

NEW YORK* 46

12 ounce, rich flavor, slight marbled, topped with a bourbon peppercorn reduction, served with creamy polenta & brussels sprouts

FILET MIGNON* 52

8 ounce, lean cut, tender, no marbled, 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 - 7

Sauteed Mushroom Blend - 8

Local Sunny-Side Up Farm Fresh Egg* - 4

DOUBLE CUT PORK CHOP* 42

berkshire all natural 14 ounce bone-in, spiced blonde gravy, garlic red potato mash, haricots vert beans, fried leeks

HOUSE SPECIALTIES

RACK OF LAMB 54

herb crusted, honey mascarpone, crumbled pistachio, chili oil, basmati rice, delta asparagus

HOUSE MEATLOAF 31

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

BRAISED SHORT RIBS 39

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

CHICKEN PICCATA 32

free range Petaluma chicken breast, lemon caper beurre blanc, herb panko crusted, creamy polenta, brussels sprouts

WILD MUSHROOM RAVIOLI 34

herb button mushrooms, shaved parmesan cheese, garlic and shallot cream sauce, garlic bread

GRILLED ELK MEDALLIONS* 43

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

PAN SEARED DUCK BREAST* 37

8 ounce skin on breast, orange rosemary reduction, creamy polenta, red pepper & broccoli mélange