

# wild } river

GRILLE

## LATE AFTERNOON

### CAPRESE BRUSCHETTA 16

oven-roasted tomato, 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, 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, diced onion, cucumber, wasabi peas, fried won-tons

### CRISPY BRUSSEL SPROUTS 17

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

### SEARED PORK BELLY 20

spiced wildflower honey, toasted pistachios

### TRUFFLE FRIES 13

white truffle oil, rosemary, garlic, grated parmesan

### SOUP DU JOUR 11

### FRENCH ONION SOUP 13

## 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 13

spinach, arugula, feta cheese, beet puree, diced red 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, walnuts, fig balsamic vinaigrette

### CAESAR SALAD 14

shaved parmesan cheese, house garlic croutons

### 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, chickpeas, red onions, cucumbers, cherry tomatoes, citrus vinaigrette

### CHICKEN SALAD WRAP 18

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

### CRISPY CHICKEN WINGS 16

lemon pepper or spicy buffalo, ranch dressing

### VEGGIE BUFFALO BITES 12

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

### BLACKENED STEAK FRITES 25

blackened center cut sirloin, balsamic aioli, crispy french fries

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