

wild } river GRILLE

STARTERS & SMALL PLATES

CAPRESE BRUSCHETTA 16

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

CHEESE PLATE 26

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

BLACK BEAN HUMMUS 16

roasted peppers, pico de gallo, grilled flatbread, fresh vegetables

SAUSAGE TRIO 19.5

grain mustard, dijon mustard, pickled garnishes, grilled bread

AHI POKE* 25

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

STEAMED MUSSELS 21

garlic white wine broth, seared shallots, grilled crostini

SEARED PORK BELLY 22

spiced wildflower honey, toasted pistachios

CRISPY BRUSSELS SPROUTS 18

lightly fried, gorgonzola crumbles, bacon lardons, cured ham vinaigrette

PAN SEARED SCALLOPS 28

citrus beurre blanc, bacon, mushrooms, creamy polenta

SOUP & SALADS

SOUP DU JOUR 12

FRENCH ONION SOUP 14

BET CHIP SALAD 13

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

WILD RIVER SALAD 14

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

CHOPPED THAI SALAD 14.5

iceberg lettuce, mandarin wedges, red bell pepper, carrot, cucumber, rice noodles, candied almond, thai vinaigrette

CAESAR SALAD 14.5

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* 39

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

GLAZED MAHI MAHI 36

grilled dorado, ginger-honey glaze, pea shoots, basmati rice, red pepper & broccoli mélange

IDAHO TROUT ALMONDINE 37

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

SPICY SHRIMP PASTA 35

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

LAND & SEA* 44

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

STEAKS & CHOP

RIBEYE* 52

14 ounce, intense marble, topped with fried shallots, port demi-glace served with vidalia onion potato mash & honey roasted carrots

MARINATED FLANK* 42

12 ounce, lean cut, house marinade, topped with a rosemary chimi-churri, served with creamy polenta & brussels sprouts

FILET MIGNON* 54

8 ounce, tender, no marble, topped with cowboy 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

Cowboy Butter OR Lavender Butter - 5

Local Sunny-Side Up Farm Fresh Egg* - 4

DOUBLE CUT PORK CHOP* 44

berkshire all natural 14 ounce bone-in chop, garlic mustard marinade, smoky gouda bechamel, vidalia onion potato mash, haricots vert beans, fried shallots

HOUSE SPECIALTIES

MEDITERRANEAN LAMB CHOP 54

herb crusted, olive & cherry tomato tapenade, fresh spinach, feta crumbles, garlic na'an, basmati rice

HOUSE MEATLOAF 33

fresh ground beef, Italian sausage, mushroom ragout gravy, portobellos, vidalia onion potato mash, seasonal squash medley

BRAISED SHORT RIBS 42

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

CHICKEN PICCATA 34

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

WILD MUSHROOM RAVIOLI 36

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

GRILLED ELK MEDALLIONS* 45

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