

wild } river

GRILLE

STARTERS & SMALL

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

CRISPY BRUSSELS SPROUTS 18

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

SEARED PORK BELLY 22

spiced wildflower honey, toasted pistachios

TRUFFLE FRIES 14

white truffle oil, rosemary, garlic, grated parmesan

SOUP & SALAD

SOUP DU JOUR 12

FRENCH ONION SOUP 14

BEEF CHIP SALAD 13

spinach, arugula, feta cheese, beet puree, diced red onion, crispy beet chips, balsamic glaze, champagne vinaigrette

WILD RIVER SALAD 14

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

CHOPPED THAI SALAD 14.5

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

CAESAR SALAD 14.5

shaved parmesan cheese, house garlic crouton

SOUP & SALAD 20

choice of soup and any salad

Add Pesto Grilled Chicken Breast \$10

Add Sautéed Shrimp \$14

Add Center Cut Sirloin* \$17

Add Grilled Salmon* \$18

Add Sesame Crusted Seared Ahi* \$18

Wild River Grille proudly supports these local businesses:

Lattin Farms, Fallon
Joy's Honey Ranch, Reno
Sierra Gold Seafood, Reno

House of Bread, Reno
Frey Ranch, Fallon
Great Basin Food Co-op, Reno

LUNCH

LUNCH ENTREES

Substitute any small salad or soup for \$5.00

Add bacon or avocado to any sandwich for \$4.00

Substitute sweet potato fries for \$2.00 or truffle fries for \$3.00

TRUCKEE RIVER BURGER* 22.5

8 oz. master blend burger, toasted brioche bun, lettuce, tomato, aged cheddar, caramelized onion, zesty remoulade
add local farm fresh egg* \$4

CITRUS GRILLED SALMON* 25

chilled tabbouleh, chickpeas, red onions, cucumbers, cherry tomatoes

MT. ROSE COBB 22

chopped romaine, avocado, point Reyes bleu cheese, egg, bacon lardons, cucumber, tomato, chef's bleu cheese dressing

RIVERSIDE BLTA 19.5

thick cut bacon, romaine lettuce, tomato, avocado, garlic aioli
add local farm fresh egg* \$4

PRIME RIB MELT 23.5

house cooked prime rib served on a french baguette, au jus, provolone cheese, sautéed mushrooms, caramelized onions

THE GAMBLING PIG 21

slow roasted pulled pork, cilantro and lime slaw, spicy pickled peppers, marinated red onion, zesty jalepeño BBQ, toasted telera

BIGGEST LITTLE TUNA MELT 20

albacore tuna, capers, dill mayo, red onion, cheddar cheese

SPINACH ARTICHOKE FLATBREAD 21

garlic basil pesto, shredded mozzarella, roasted red bell peppers, grated parmesan, grilled cauliflower flatbread, house-made kettle chips
add grilled pesto chicken \$10 add center cut sirloin \$17

BRIE & PEAR SANDWICH 20

warm brie, fig jam, arugula, roasted pears, french baguette, kettle chips
add prosciutto \$6

GRILLED SHRIMP TACOS 23

cilantro and lime slaw, pico de gallo, tortilla chips, house salsa

CHICKEN SALAD WRAP 19

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

TURKEY SANDWICH 21

thick sliced honey roasted turkey breast, bacon, cheddar, tomato, living butter lettuce, zesty dijonaise, house-made kettle chips

THE RENO CUBAN 23

honey ham, pulled pork, maple honey mustard, swiss cheese, pickles, toasted telera

BOURBON GLAZED FILET CHEESESTEAK* 26

pan seared tenderloin filet tips, caramelized onion, grilled bell pepper, cheddar, provolone, french baguette

BLACKENED CHICKEN PO'BOY 21

grilled blackened chicken breast, creole aioli, ortega chilis, tomato, pepper jack, lettuce, french baguette, house-made kettle chips

FRESH SQUEEZED LEMONADE

Traditional, 4.00

Strawberry, 4.50

Raspberry, 4.50

Peach, 4.50

Mango, 4.50

Pomegranate, 4.50

Refills...\$2.00

Children's special menu available upon request

Maximum 4 payments per table / split plate charge \$3

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.