

wild } river

G R I L L E

STARTERS & SMALL

- CAPRESE BRUSCHETTA 16**
oven-roasted tomatoes, fresh mozzarella,
garlic basil pesto, balsamic reduction
- CRAB & SALMON CAKES 23**
honey mustard aioli, diced red bell pepper
- CHEESE PLATE 26**
european imported cheeses, fresh fruit, lavash,
local honey, organic fig jam, spiced pecans
add chef selected cured meats 9
- BUTTERNUT SQUASH HUMMUS 16.5**
roasted pepitas, feta cheese, grilled flatbread, fresh vegetables
- SAUSAGE TRIO 20**
grain mustard, dijon mustard, pickled garnishes, grilled bread
- AHI POKE* 26**
sushi grade tuna, orange-soy ponzu, avocado, cucumber,
diced red onion, wasabi peas, fried won-ton crisps
- QUESADILLA DE CERDO 19**
pulled pork, provolone, mozzarella, house salsa, sour cream
- CRISPY BRUSSELS SPROUTS 18**
lightly fried, gorgonzola crumbles,
bacon lardons, cured ham vinaigrette
- SEARED PORK BELLY 22**
spiced wildflower honey, toasted pistachio
- TRUFFLE MAC & CHEESE 24**
white truffle oil, sautéed mushrooms, three cheese mornay,
panko crust, crispy prosciutto, black truffle dust

SOUP & SALAD

- SOUP DU JOUR 12.5**
- FRENCH ONION SOUP 15**
- BEET 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
- SWEET KALE SALAD 14.5**
kale, spinach, roasted butternut squash, pomegranate arils,
goat cheese, candied pecans, pomegranate-citrus vinaigrette
- CAESAR SALAD 15**
shaved parmesan cheese, house garlic croutons
- SOUP & SALAD 21**
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:

- Bonanza Produce Co., Sparks

House of Bread, Reno

Ponderosa Meat Co., Reno

Sierra Meat & Seafood, Reno

Sierra Gold Seafood, Reno

Great Basin Food Co-op, Reno

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* 23.5**
8 oz. master blend burger, toasted brioche bun, lettuce, tomato,
aged cheddar, caramelized onion, zesty remoulade
add local farm fresh egg* \$4 sub a beyond veggie burger \$1
- CITRUS GRILLED SALMON* 26**
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, multi-grain
add local farm fresh egg* \$4
- PRIME RIB MELT 24**
house cooked prime rib served on a french baguette, au jus,
provolone cheese, sautéed mushrooms, caramelized onions
- THE GAMBLING PIG 22**
slow roasted pulled pork, cilantro and lime slaw, spicy pickled peppers,
marinated red onion, zesty jalapeño BBQ, toasted telera
- FIERY CHICKEN SANDWICH 21.5**
lightly fried chicken breast, carolina reaper ranch, gorgonzola,
shredded lettuce, tomato, toasted brioche bun *It's Spicy*
- “THE WILD” MUSHROOM FLATBREAD 21**
sautéed mushrooms, caramelized onions, goat cheese, white truffle oil,
balsamic glaze, baked 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, flour tortillas, pico de gallo, tortilla chips, house salsa
- CHICKEN SALAD WRAP 19**
house-made chicken salad, spring mix, pecans, spinach tortilla,
honey white balsamic, house-made kettle chips
- THE GOBBLER 22**
thick sliced honey roasted turkey breast, whipped brie spread, multi-grain,
cranberry sauce, arugula, tomato, house-made kettle chips
- THE RENO REUBEN 23**
spiced pastrami, gruyere, russian dressing, sauerkraut, marbled rye
- FILET TIP SANDWICH* 26**
pan seared tenderloin, garlic aioli, crispy onions, arugula,
house-made chimichurri, toasted french baguette
- PESTO CHICKEN PO'BOY 22**
grilled chicken breast, basil pesto, fresh mozzarella, tomato,
spring mix, balsamic glaze, toasted telera, house-made kettle chips
- BIGGEST LITTLE TUNA MELT 20**
albacore tuna, capers, dill mayo, red onion, cheddar cheese, multi-grain

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 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.

LUNCH