wild river GRILLE

Speciality Menu

Chef's Vegan Dinner 34
Seared Cauliflower Steak
red pepper romesco, cilantro rice,
mirco arugala salad, citrus viniagrette

STARTERS & SMALL PLATES

Caprese Bruschetta 16
GF - with no bread or sub gluten-free crackers
Vegan - no cheese

Cheese Plate 26
GF - sub gluten-free crackers

Lemon Garlic Hummus 16.5
GF - sub gluten-free crackers
Vegan - as is

Sausage Trio 21
GF - with no grilled crostinis

Seared Pork Belly 24
GF - as is

Ahi Poke* 26
GF - no wasabi peas or fried won-tons

Crispy Brussels Sprouts 18
GF - as is*

Pan Seared Scallops* 29
GF - as is

Steamed Mussels* 22
GF - no bread

Truffle Duck fat Fries 22
GF - sub sweet potato fries
Vegan - no parmesan or duck fat, sub sweet potato

SOUP & SALAD

Soup du Jour 12.5
Varies from day to day - ask your server

French Onion Soup 15
GF - no bread or sub gluten-free bun

Beet Chip Salad 14
GF - as is*
Vegan - no feta

Wild River Salad 14
GF - as is
Vegan - no gorgonzola, sub champagne vinaigrette

Sweet Kale Salad 15
GF - as is*
Vegan - no feta

Caesar Salad 15
GF - no croutons
Vegan - no parmesan, sub champagne vinaigrette

House Wedge Salad 15
GF - as is
Vegan - no bacon or gorgonzola, sub champagne vinaigrette

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

SEAFOOD

Plum Chipotle Salmon* 42
GF - as is

Seared Red Snapper 39
GF - as is

Panko Crusted Idaho Trout 38
GF - no panko, sub cilantro rice, potato garlic mash, or creamy polenta

Spicy Shrimp Pasta 38
GF - no garlic bread, sub gluten free pasta

Seafood Primavera 46
GF - no garlic bread, sub gluten free pasta

STEAK & CHOPS

Our premium, dry aged steaks are hand cut in house, and served with our special gluten free shallot demi-glace

Ribeye* 53
GF - no fried onions

New York* 48
GF - sub shallot demi, cilantro rice, potato garlic mash, or polenta

Filet Mignon* 55
GF - sub cilantro rice, red potato garlic mash, or creamy polenta

ADD
Seared Scallops 21 - GF
Surf (6 Scampi Style Shrimp) 15 - GF
Blue Cheese Cream 7 - GF
Sautéed Mushroom Blend 8 - GF & Vegan
Cowboy Butter OR Lavender Butter 5 - GF
Local Sunny-Side Farm Fresh Egg* 4 - GF

HOUSE SPECIALTIES

Double Cut Pork Chop* 46
GF - as is

Grilled Lamb Chop* 54
GF - as is

Bison Burger 30
GF - sub gluten-free bun or lettuce wrap

Braised Short Ribs 44
GF - as is

Chicken Marsala 36
GF - no dredge

Grilled Elk Medallions* 47
GF - sub cilantro rice, red potato garlic mash, or creamy polenta

Children's special menu available upon request
Maximum 4 payments per table / split plate charge $5

*PLEASE NOTE THAT ALL FRIED ITEMS ARE COOKED IN THE SAME SOYBEAN OIL AS BREAD CRUMBS AND SEAFOOD.

WE ARE PLEASED TO OFFER OUR GUESTS GLUTEN FREE, VEGAN, AND VEGETARIAN OPTIONS.