STARTERS & SMALL PLATES

Caprese Bruschetta 16
oven-roasted tomatoes, fresh mozzarella,
garlic basil pesto, balsamic reduction

Crab & Salmon Cakes 23.5
honey mustard aioli, diced red bell pepper

Cheese Plate 27
european imported cheeses, fresh fruit, lavash,
local honey, organic fig jam, spiced pecans
add chef selected cured meats 10

Lemon Garlic Hummus 16.5
corn salsa, chili oil, grilled na'an, fresh vegetables

Sausage Trio 21
grain & dijon mustard, pickled garnishes, grilled crostini

Ahi Poke Nachos* 26
sushi grade tuna, fried won-ton crisps, avocado,
sriracha aioli, unagi sauce, red onion, cucumber

Steamed Mussels 23
green chili curry, coconut milk, chili crisps, garlic bread

Seared Pork Belly 24.5
spiced wildflower honey, toasted pistachios

Crispy Brussels Sprouts 18.5
lightly fried, feta crumbles, balsamic drizzle

Pan Seared Scallops* 29
parmesan polenta, pistachio romesco,
herb oil, pistachio crumble

Truffle Parmesan Fries 15
white truffle oil, parmesan, black truffle salt

SOUP & SALADS

Soup Du Jour 13

French Onion Soup 15

Beet Chip Salad 14.5
spinach, arugula, feta cheese, pureed beets, diced onion,
crispy beet chips, balsamic glaze, champagne vinaigrette

Wild River Salad 14.5
spring mix, apples, dried cranberries,
spiced pecans, marinated red onions,
gorgonzola, honey white balsamic dressing

Endive Pear Salad 15.5
endive, radicchio, roasted pear, blue cheese crumbles,
hazelnut, apple cider vinaigrette

Caesar Salad 15.5
shaved parmesan cheese, house garlic croutons

House Wedge Salad 16
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
Bonanza Produce Co., Sparks
Great Basin Food Co-op, Reno
Sierra Meat & Seafood, 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 $5

SEAFOOD

Plum Chipotle Salmon* 43
lightly house-smoked fresh salmon, plum chipotle sauce,
basmati rice, seasonal squash medley

Seared Red Snapper 40
pacific red snapper, papaya & avocado salsa,
cilantro rice, garlic broccolini

Idaho Trout Almondine 39
pan seared rainbow filet, lemon beurre blanc with capers,
toasted almonds, basmati rice, hericots verts

Spicy Shrimp Pasta 38
chili-marsala sauce, roasted red peppers, mushrooms,
scallions, shaved parmesan, diced tomatoes, garlic bread

Linguine & Clams 37
short neck clams, garlic butter, white wine, lemon,
crushed red peppers, garlic bread

STEAKS & CHOP

Ribeye* 57
14 oz., fried onions, port demi-glace,
red potato garlic mash, honey roasted carrots

New York* 49
12 oz., blackened seasoned, blue cheese compound butter,
parmesan polenta, broccolini

Filet Mignon* 55
8 oz., black garlic compound butter,
parmesan risotto cake, delta asparagus

Add
Seared Scallops - 21
Surf (6 Scampi Style Shrimp) - 15
Bleu Cheese Cream - 8
Sautéed Mushroom Blend - 8
Black Garlic Butter OR Blue Cheese Butter - 6
Local Sunny-Side Up Farm Fresh Egg* - 4

Pork Ribeye* 45
14 oz., bone in, seeded mustard sauce, red potato garlic mash,
brussels sprouts with candied bacon, crispy sage

HOUSE SPECIALTIES

Bison Burger* 33
8oz., burger, candied bacon, caramelized onion, butter lettuce,
tomato, house made aioli, pretzel bun, truffle parmesan fries

House Meatloaf 35
fresh ground beef, italian sausage, mushroom ragout gravy,
portabellos, red potato garlic mash, seasonal squash medley

Braised Short Ribs 49
slow cooked, garlic & ginger demi-glace,
red potato garlic mash, honey roasted carrots

Chicken Milanese 36
panko breaded chicken breast, whipped feta, spinach arugula
salad, cherry tomato, balsamic reduction

Wild Mushroom Ravioli 38
herb button mushrooms, shaved parmesan cheese,
garlic & shallot cream sauce, garlic bread

Grilled Elk Medallions* 48
blackberry bourbon demi-glace, seasonal mushroom,
cherry tomatoes, delta asparagus, parmesan risotto cake

Crispy Skin Duck* 44
10 oz. pan seared, delicata squash, mole,
pickled plum & apricots, broccolini