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 27
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 24.5
GF - as is

Ahi Poke Nachos* 26
GF - no fried won-tons, no unagi sauce

Crispy Brussels Sprouts 18.5
GF - as is*

Pan Seared Scallops* 29
GF - as is

Steamed Mussels* 23
GF - no bread

Truffle Parmesan Fries 15
GF - sub sweet potato fries*
Vegan - no parmesan, sub sweet potato*

SOUP & SALAD

Soup du Jour 13
Varies from day to day - ask your server

Beet Chip Salad 14.5
GF - as is*
Vegan - no feta

Wild River Salad 14.5
GF - as is
Vegan - no gorgonzola, sub champagne vinaigrette

Endive Pear Salad 15.5
GF - as is
Vegan - no blue cheese

Caesar Salad 15.5
GF - no croutons
Vegan - no parmesan, sub champagne vinaigrette

House Wedge Salad 16
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* 43
GF - no sauce
*cross contanmination with plum chipotle sauce

Seared Red Snapper 40
GF - as is

Idaho Trout Almondine 39
GF - as is

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

Linguine & Clams 37
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* 57
GF - no fried onions

New York* 49
GF - as is

Filet Mignon* 55
GF - sub basmati rice, red potato garlic mash

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

Pork Ribeye 45
GF - as is

HOUSE SPECIALTIES

Bison Burger 33
GF - sub gluten-free bun or lettuce wrap, sub small salad, or sweet potato fries*

Braised Short Ribs 49
GF - as is

Chicken Milanese 36
GF - sub grilled chicken

Grilled Elk Medallions* 48
GF - sub gluten free demi, sub basmati rice, red potato garlic mash

Crispy Skin Duck 44
GF - as is

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.