

wild } river GRILLE

STARTERS & SMALL PLATES

CAPRESE BRUSCHETTA 16

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

CHEESE PLATE 22

european imported cheeses, fresh fruit, lavash, local honey, organic fig jam, spiced pecans
add chef selected cured meats 9

CRAB & SALMON CAKES 19

honey mustard aioli, diced red bell pepper

GARLIC CITRUS HUMMUS 15

garlic gremolata, grilled flatbread, fresh vegetables

SAUSAGE TRIO 18

grain mustard, dijon mustard, pickled garnishes, grilled bread

AHI POKE* 23

sushi grade tuna, pineapple-soy ponzu, avocado, cucumber, diced red onion, wasabi peas, fried won-tons

BEER STEAMED MUSSELS 18

'local' 10 Torr Cerveza, roasted tomatoes, garlic, sriracha, spicy chorizo, cilantro, grilled crostini

SEARED PORK BELLY 18

spiced wildflower honey, toasted pistachios

GLAZED BRUSSELS SPROUTS 17

lightly fried, seared pancetta, roasted garlic cloves, roasted red pepper-shallot coulis

PAN SEARED SCALLOPS 28

citrus beurre blanc, bacon, mushrooms, creamy polenta

SOUP & SALADS

SOUP DU JOUR 10

FRENCH ONION SOUP 12

BET CHIP SALAD 12

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

WILD RIVER SALAD 12

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

CAESAR SALAD 13

shaved parmesan cheese, house garlic croutons

WATERMELON SALAD 14

arugula, spinach, sliced shallots, goat cheese, cucumber, roasted pepitas, avocado, honey-lime vinaigrette

HOUSE WEDGE SALAD 14

butter lettuce, bacon, tomato, pickled red onions, diced cucumbers, chef's bleu cheese dressing

Wild River Grille proudly supports these local businesses:

House of Bread, Reno

Frey Ranch, Fallon

Great Basin Food Co-op, Reno

Joy's Honey Ranch, 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 \$3*

SEAFOOD

PLUM CHIPOTLE SALMON* 36

lightly house-smoked fresh salmon, plum chipotle sauce, arugula & spinach cous-cous, seasonal squash medley

LE MAHI VELOUTE 33

grilled dorado, red pepper veloute, roasted fennel chimichurri, parmesan risotto cake, delta asparagus, pea shoots

IDAHO TROUT ALMONDINE 34

red rainbow filet, lemon & white wine butter, haricots verts, toasted almonds, arugula & spinach cous-cous

SPICY SHRIMP PASTA 32

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

LAND & SEA* 39

sauteed filet tips, shrimp, linguini, spinach, balsamic, sundried tomato, parmesan, bleu cheese alfredo, garlic bread

STEAKS & CHOP

RIBEYE* 50

14 ounce, juicy flavor, intense marble, topped with fried leeks, port demi-glace served with garlic red potato mash & honey roasted carrots

NEW YORK* 44

12 ounce, rich flavor, slight marble, topped with a rich cognac dijon, served with creamy polenta & brussels sprouts

FILET MIGNON* 52

8 ounce, lean cut, tender, no marble, topped with garlic shallot butter, served with a parmesan risotto cake & delta asparagus

ADD

Seared Scallops - 21

Surf (6 Scampi Style Shrimp) - 15

Bleu Cheese Cream - 6

Sauteed Mushroom Blend - 6

Local Sunny-Side Up Farm Fresh Egg* - 4

DOUBLE CUT PORK CHOP* 38

berkshire all natural 14 ounce bone-in, honey bourbon glaze, apricot compote, basmati rice, haricot vert beans

HOUSE SPECIALTIES

CHICKEN MARSALA 32

bone-in airline chicken, mushroom marsala jus, creamy polenta, delta asparagus

HOUSE MEATLOAF 29

fresh ground beef, Italian sausage, mushroom ragout gravy, portabello mushroom, garlic red potato mash, squash medley

BRAISED SHORT RIBS 37

slow braised, garlic & ginger demi-glace, basmati rice, honey roasted carrots

CHICKEN PICCATA 29

free range Petaluma chicken breast, lemon caper beurre blanc, herb panko crusted, garlic red potato mash, brussels sprouts

WILD MUSHROOM RAVIOLI 32

seasonal mushroom blend, shaved parmesan cheese, garlic and shallot cream sauce, garlic bread

GRILLED ELK MEDALLIONS* 40

port shallot demi-glace, seasonal mushroom blend, cherry tomatoes, delta asparagus, parmesan risotto cake