



DINNER

SMALL PLATES

Laffa grilled to order flat bread with olive oil, sumac, & fresh herbs	5
add a spread hummus tzatziki skordalia melitzano	3
Saganaki mataxa flambéed feta cheese, cucumber, olives, cherry tomato	10
Grill Charred Spanish Octopus lemon-garlic vinaigrette, arugula	15
Greek Meatballs tomato sauce, parsley, house flat bread	11
Charred Beef Lettuce Wraps tzatziki, toasted pine nuts, ras el hanout, aleppo	10
Seared Diver Scallops braised fennel, manilla clams, seafood broth	16
Mixed Warm Olives roasted garlic, sundried tomatoes, preserved lemon, olive oil, fresh oregano	8
*Grilled Lamb Rack Lollipops roasted garlic, pickled red onion, olive oil, reduced balsamic	15
Crispy Katsimaki Fritters thyme-honey, whipped feta, berbere, mint	9
Blistered Shishito Peppers anchovy dust, preserved lemon, feta, XO, aleppo	10
Roasted Baby Indian Eggplant sundried tomato, goat cheese, pistachio, thyme-honey	12
Seafood Ceviche salmon, halibut, shrimp, mediterranean spiced tostadas, cilantro	13

SALADS

*TSR Caesar grilled romaine, white anchovy fillet, charred grapes, shaved pecorino, brioche croutons	12
Greek Salad baby tomato, cucumber, bell pepper, toasted sunflower, red onion, kalamata olive, feta	11
Beets & Skordalia braised red & gold beets, potato garlic puree, scallion, dill, olive oil	8
Strawberry & Brie Salad MT Tam brie, rosemary oil, candied walnuts, strawberry emulsion, balsamic	13

ENTREES

Chicken Confit Cacciatore creamy katsimaki, cacciatore sauce, frisse, pickled onion	25
*Pan Roasted Salmon sautéed zucchini & squash, eggplant, fingerling potatoes, puttanesca sauce	27
*Seared Flat Iron Steak garlic-herb mashed potatoes, sautéed asparagus, thyme-wine demi-glace	26
upgrade to fillet of beef – 39 add grilled shrimp souvlaki with lemon caper beurre blanc – 9	
Spring Risotto english peas, carrot, morel mushroom, asparagus, garlic, parmesan	28
Pan Seared Rack of Lamb fondant potato, yellow split pea-tahini puree, mint chimichurri	30
Beef Moussaka greek béchamel, eggplant, yukon gold potatoes, pickled romanesco, arugula & almonds	18
*Pan Roasted Alaskan Halibut asparagus, carrot, zucchini, squash, shallot, fennel, saffron broth	35
Panko Crusted Calamari Steak pickled apple slaw, dill, lemon-caper beurre blanc	23
*Grecian Lamb Burger sliced cucumbers & onions, tzatziki, arugula, tomato, house flat bread, french fries	16

The Shore Room | River Front Dining & Bar
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* Denotes items served with raw or undercooked meats, seafood or eggs. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.