



## DINNER

### SMALL PLATES

Laffa grilled to order flat bread with olive oil, sumac, & fresh herbs	5
add a spread   hummus   tzatziki   skordalia   melitzano	3
Grill Charred Spanish Octopus lemon-garlic vinaigrette, arugula	15
Greek Meatballs tomato sauce, parsley, feta, house flat bread	11
*Seared Diver Scallops cauliflower puree, orange supremes, mustard greens, pine nuts, fennel gastrique	18
Mixed Warm Olives roasted garlic, sundried tomatoes, preserved lemon, olive oil, fresh oregano	8
Salmon Rillette capers, frisee, pickled red onion, crostinis	9
*Grilled Lamb Rack Lollipops roasted garlic, pickled red onion, olive oil, reduced balsamic	15
Buttermilk Fried Pork Ribs marinated baby back ribs, white BBQ sauce, scallions, sesame seeds, smoked salt	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	9
Endive & Apple Salad belgian endive, granny smith apples, candied walnuts, goat cheese, champagne vinaigrette	12

### ENTREES

Pan Roasted Chicken Thighs garlic-herb mashed potatoes, cauliflower, broccoli, carrots, charred scallions, veloute	23
*Pan Roasted Atlantic Salmon sautéed squash & zucchini, fingerling potatoes, egg plant, puttanesca sauce	27
Pork Osso Bucco quince glazed llano seco pork shank, white corn polenta, pickled carrots, pine nuts, herbs	32
*Seared Flat Iron Steak garlic-herb mashed potatoes, sautéed mushrooms, broccoli, shiro-miso butter	28
upgrade to 13oz boneless koji rubbed ribeye – 42   add sautéed shrimp – 9	
Seafood Cioppino chefs selection of seasonal seafood, tomato sauce, fennel, shallot, Aleppo, olive oil, crostinis	32
Parisian Gnocchi butternut squash puree, mushrooms, Sonoma goat cheese, fried sage, brown butter, pine nuts	25
*T.S.R. Burger 8oz beef patty, bacon, cheddar, LTO, herb aioli, house potato bun	16

The Shore Room | River Front Dining & Bar  
One South Lake Street, Reno, Nevada 89501 | 775-682-3900

\* 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.