

— SIDES —

Daily Bread ... 6
ask your server

Garlic Roasted Potatoes ... 10
lemon aioli

Spaghetti Squash ... 12
*pomegranate seeds, raisins, honey lemon oil,
toasted hazelnuts and Ricotta cheese*

Bacon Braised Red Cabbage ... 12

Roasted Cauliflower ... 12
yogurt, mint, pomegranate

Kennebec Fries ... 10

— DESSERTS —

Warm Apple Crostata ... 14
Calvados raisin ice cream

Lime Miroir ... 14
Bavarian cheesecake with passion fruit sauce

**Chocolate, Coffee and Hazelnut
Cake ... 14**
dulce de leche

Butterscotch Pudding ... 14
*butterscotch sauce, whipped cream, cocoa crisp
and toffee crumbles*

Doris' Delight ... 14
*chocolate swirled coffee ice cream, hot fudge,
chocolate covered salted almonds, marshmallow,
whipped cream and maraschino cherry*

Daily Cheese ... 14
*hand selected cheese from Arrowwine, served with
house-made jam, fennel crisps and grilled
baguette*

**Daily Assortment of Tasty Cookies
... 6/9**
ask your server

**House-Made Ice Cream or Sorbet
with Cookies ... 6/9**
ask your server

dinner menu

— APPETIZERS —

Soup of the Day ... 14
ask your server

The Daily Board ... 30
*artisan cheese, Genoa salami, chicken liver pâté, salmon rillettes, fennel crisps, grilled bread, mustard,
housemade jam, cornichons, olives*

Steak Tartare ... 18
quail egg, caper aioli, dijon, petite salad, grilled bread

Prince Edward Island Mussels ... 17
white wine herb broth with chorizo sausage, tomato, garlic, citrus and grilled bread

Miso Salmon Tartare ... 16
wasabi cream, sriracha aioli, wakame seaweed, miso-sesame dressing and anise crisps

Shrimp Tempura ... 17
napa cabbage slaw, sriracha aioli and yuzu dressing

Scallop Margarita ... 19
chilies, avocado and oranges with sour cream, tequila ice and tortilla chips

Crispy Brussels Sprouts ... 15
Thai chili lime sauce with bacon and peanuts

French Greens Salad ... 14
mixed greens, haricots verts, onions, radish, tarragon, Champagne vinaigrette, Gruyère cheese

Spring Salad ... 16
*asparagus, fava beans, peas, carrots, fennel, arugula, spinach, crispy prosciutto ham, feta cheese and
lemon mint honey dressing*

Simply Grilled Preparations
order a salad or side and add grilled: Chicken 15, Salmon 16, Steak 16, Shrimp 16

— ENTRÉES —

Today's Special ... 29
ask your server

Duck Leg Confit ... 42
bacon braised red cabbage, potato galette, Morello cherry and Port sauce

Clams Linguini ... 35
with white wine garlic butter sauce, chili flakes, Parmesan and croutons

Pepita Crusted Salmon ... 38
shrimp, chiles, lime, tomato, hominy, tomatillos, pico de gallo, ancho crema, cilantro
* From the Kitchen of Bob Kinhead *

Grilled Beef Tenderloin ... 48
*Gruyere potato gratin, roasted beets, brussels sprouts, horseradish cream, sherried onions and
mushrooms*

Scallop Risotto ... 40
buttered cabbage, mushrooms and tomatoes and caramelized onions

Portuguese Seafood Stew ... 42
clams, shrimp, squid, mussels, scallops, linguica sausage, tomato saffron broth, romesco, grilled bread

Crown of Cauliflower ... 32
green lentils, spaghetti squash, raisins, yogurt, pomegranate, mint, pistachios, lemon honey

Chicken Milanese ... 32
herb crusted chicken breast, garlic potatoes, aioli, arugula and capicola ham salad, tomato vinaigrette

Ris' Cheeseburger ... 25
house made potato roll, onion jam, secret sauce, pickles and a side of Kennebec fries



15 April

— WINES BY THE GLASS —

SPARKLING

Prosecco, Fiol ... 14/56
Treviso, Italy NV

WHITE & ROSE

Verdicchio, Ze Becco ... 10/40
Marche, Italy 2024

Sauvignon Blanc, Louis de Tourny
... 12/48
Bordeaux, France 2024

Rose, Moment de Plaisir ... 12/48
Languedoc, France 2024

Chardonnay, Dierberg ... 17/68
Santa Rita Hills, California 2021

Albarino, La Cana ... 16/64
Rias Baixas, Spain 2024

RED

Portuguese Red Blend, '80' ... 10/40
Alentejano, Portugal 2023

Malbec, Areo ... 12/48
Patagonia, Argentina 2024

Tempranillo, Artadi 'Goros' ...
16/64
Rioja, Spain 2020

Cabernet Sauvignon, Babylonstoren
... 18/72
Franschhoek, South Africa 2023

Pinot Noir, Siduri ... 19/76
Willamette Valley, Oregon 2024

— TAKE ME WITH YOU —

Anise Crackers ... 8/bag

Dressings ... 8/half pint
*White Balsamic Vinaigrette and Champagne
Vinaigrette*

Chicken Pot Pie (frozen) ... 15

House-made Soups ... 16/quart
Ask your server about today's selection

Vegetarian Lasagna (frozen) ... 24

Housemade Ice Cream and Sorbet
... 8/pint
*assortment of delicious flavors - ask your server
about today's selection*

— HOUSE COCKTAILS —

Death in Venice ... 16
aperol, bubbles, grapefruit bitters

Hialeah Holiday ... 16
Tito's Vodka, lime, grapefruit soda, Tajin

Rosita ... 16
blanco tequila, sweet vermouth, dry vermouth, Campari, bitters

Dark and Stormy ... 16
dark rum, fresh squeezed ginger, lemon, soda

Hurlyburly ... 16
Alpeggio Hay Liqueur, Carpano Antica, rye whiskey

Casual Black Magic ... 16
reposado tequila, Amaro Montenegro, lime, grapefruit, honey

French 77 ... 16
Hendrick's Gin, St. Germain, lemon juice, bubbles

House-made Ginger Beer (non-alcoholic) ... 8

— BEER —

Lager, Monopolio ... 8

Cider, Atomic Dog ... 8

IPA, Evil Twin 'Our Most Popular IPA' ... 12

Stout, Weyerbacher 'Tiny' (11.2% abv) ... 12

Non-Alcoholic Beer ... 8

Coffee by Santa Lucia, Nicaragua

Regular and Decaf Coffee ... 5

Regular and Decaf Espresso ... 6

Cappuccino or Latte ... 7

Teas by Teatism

Premium Teas ... 7

*Darjeeling, Oolong, Earl Grey, Jasmine Green, Herbal "Ginger Zing" Herbal "World Peace"
peppermint/clove, Herbal "Chamomile" lavender/mint*



** Our entire menu is available to-go **