



# dinner menu



## — SIDES —

**Daily Bread ... 6**

*ask your server*

**Bacon Braised Collard Greens ... 12**

**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*

**White Chocolate and Pear Bread  
Pudding ... 14**

*Poire Williams creme anglaise, raspberry sauce  
and whipped cream*

**Lime Miroir ... 14**

*Bavarian cheesecake with passion fruit sauce*

**Butterscotch Pudding ... 14**

*butterscotch sauce, whipped cream, cocoa crisp  
and toffee crumbles*

**Chocolate, Coffee and Hazelnut  
Cake ... 14**

*dulce de leche*

**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*



## — APPETIZERS —

**Soup of the Day ... 14**

*ask your server*

**French Onion Soup Gratinée ... 15**

*Gruyère, croutons, Port*

**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 toasts*

**Crispy Brussels Sprouts ... 15**

*Thai chili lime sauce with bacon and peanuts*

**Fried Oysters ... 18**

*smoked paprika aioli*

**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*

**Kale and Brussels Sprout Salad ... 15**

*roasted sweet potato, dried cranberries, candied pecans, pickled red onions, goat cheese, sherry-maple  
vinaigrette*

**French Greens Salad ... 14**

*mixed greens, haricots verts, onions, radish, tarragon, Champagne vinaigrette, Gruyère cheese*

## 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*

**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*

**Scallop Risotto ... 40**

*cabbage, mushrooms and apples*

**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*

**Grilled Beef Tenderloin ... 48**

*Gruyere potato gratin, roasted beets and Brussels sprouts, sherryed onions and mushrooms on  
horseradish cream*

**Duck Leg Confit ... 42**

*bacon braised red cabbage, potato galette, Morello cherry and Port sauce*

**Ris' Cheeseburger ... 25**

*house made potato roll, onion jam, secret sauce, pickles and a side of Kennebec fries*

15 Jan

Consuming raw or under-cooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.  
Dietary restrictions can be accommodated. Please speak with your server.

— WINES BY THE GLASS —

SPARKLING

Prosecco, Fiol ... 14/56  
*Veneto, Italy NV*

WHITE & ROSE

Pinot Grigio, Branizzi ... 10/40  
*Veneto, Italy 2024*

Sauvignon Blanc, Louis de Tourny  
... 12/48  
*Bordeaux, France 2023*

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

Chardonnay, Dierberg ... 17/68  
*Santa Rita Hills, California 2023*

Albarino, Paco y Lola ... 16/64  
*Rias Baixas, Spain 2024*

RED

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

Malbec, Areo ... 12/48  
*Patagonia, Argentina 2022*

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*

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

Vegetarian Lasagna (frozen) ... 22

Turkey Pot Pie (frozen) ... 15

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

— HOUSE COCKTAILS —

Hialeah Holiday ... 15  
*Tito's Vodka, lime, grapefruit soda, Tajin*

Dark and Stormy ... 15  
*dark rum, fresh squeezed ginger, lemon, soda*

Negroni Sbaglia 2 ... 15  
*Bitter Mazzetti, Mahon Gin, Carpano Antica, Prosecco*

Casual Black Magic ... 15  
*reposado tequila, Amaro Montenegro, lime, grapefruit, honey*

Ris 75 ... 15  
*gin, lemon, bitters, bubbles*

Uber Black Manhattan ... 20  
*Willett Rye Whiskey, Don Ciccio Amaro Tonic Ferra Kina, bourbon macerated cherries, walnut  
bitters*

Naked and Famous ... 20  
*Mal Bien Mezcal, Aperol, Yellow Chartreuse, lime juice*

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

— BEER —

Lager, Oxbow...8

Cider, Atomic Dog...8 ... 8

IPA, Triple Crossing 'Western Edge' (16.9 oz.) ... 12

Stout, Weyerbacher 'Tiny' (11.8% 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 Great Falls Tea Garden, Great Falls, VA

Premium Teas ... 7

Oolong, Grey, Chinese Green, Mint "World Peace" Tisane, Herbal "Ginger Zing", Chinese Black Tea  
"Yunnan Gold"



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

Consuming raw or under-cooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.  
Dietary restrictions can be accommodated. Please speak with your server.