



# 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*
- Kennebек 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 Arrowine, 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, linguiça 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, sherry 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 Kennebек fries*

15 Jan

— WINE 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 Tonico 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 \*\*