



dinner menu



-- SIDES --

- Daily Bread ... 6**
ask your server
- Sautéed Market Green Beans ... 12**
tomato caper vinaigrette
- Garlic Roasted Potatoes ... 10**
lemon aioli
- Sherry Roasted Beets ... 10**
walnut vinaigrette
- Spaghetti Squash ... 12**
*pomegranate seeds, raisins, honey lemon oil,
toasted hazelnuts and Ricotta cheese*
- Roasted Cauliflower ... 12**
yogurt, mint, pomegranate
- Garlic Spinach ... 12**
- Kennebec Fries ... 10**

-- DESSERTS --

- Peach Crostata ... 14**
blackberry ice cream
- Blueberry Cobbler ... 14**
vanilla bean ice cream
- Butterscotch Pudding ... 14**
*butterscotch sauce, whipped cream, cocoa crisp
and toffee/nut crumbles*
- Lime Miroir ... 14**
Bavarian cheesecake with passion fruit sauce
- 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 Arrowvine, served with
house-made jam, fennel crisps and grilled
baguette*
- Daily Assortment of Tasty Cookies
... 1.25/ea**
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
- The Daily Board ... 30**
*artisan cheese, Genoa salami, chicken liver pâté, salmon rilletes, fennel crisps, grilled bread, mustard,
housemade jam, cornichons, olives*
- Steak Tartare ... 18**
quail egg, caper aioli, dijon, petite salad, grilled bread
- Scallop Margarita ... 19**
chilies, avocado and oranges with sour cream, tequila ice and tortilla chips
- 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
- Fried Green Tomatoes ... 16**
on tarragon aioli with tomato caper vinaigrette, balsamic glaze and Parmesan cheese
- Tomato & Watermelon Salad ... 16**
heirloom tomatoes, cherry tomatoes, watermelon, feta cheese, basil, white balsamic, pesto
- French Greens Salad ... 15**
mixed greens, haricots verts, onions, radish, tarragon, Champagne vinaigrette, Gruyère cheese
- Ris' Caesar Salad ... 15**
market romaine, pickled carrots and red onions, croutons, egg, caesar dressing
- Simply Grilled Preparations**
order a salad or side and add grilled: Chicken +14, Salmon +16, Steak +16, Shrimp +16

-- ENTRÉES --

- Today's Special ... 29**
ask your server
- Pepita Crusted Salmon ... 38**
shrimp, chiles, lime, tomato, hominy, tomatillos, pico de gallo, ancho crema, cilantro
** From the Kitchen of Bob Kinkead **
- Portuguese Seafood Stew ... 42**
clams, shrimp, squid, mussels, scallops, linguica sausage, tomato saffron broth, romesco, grilled bread
- Scallop Risotto ... 40**
buttered cabbage, mushrooms, tomato sauce and english peas
- Clams Linguini ... 35**
with white wine garlic butter sauce, chili flakes, Parmesan and croutons
- Crown of Cauliflower ... 35**
green lentils, spaghetti squash, raisins, yogurt, pomegranate, mint, pistachios, lemon honey
- Chicken Milanese ... 35**
*herb crusted chicken breast, tomato vinaigrette, garlic potatoes, aioli with an arugula, spinach and
capicola ham salad*
- Grilled Beef Tenderloin ... 48**
*wilted spinach, white balsamic and rosemary potatoes, paprika aioli and a bacon, grilled red onion,
cherry tomato and blue cheese salad*
- Ris' Cheeseburger ... 25**
house made potato roll, onion jam, secret sauce, pickles and a side of Kennebec fries

17 July

Please inform your server of any food allergies or dietary restrictions. While we can modify many menu items and take extensive precautions to minimize risk, please be advised that our kitchen is not a cross-contamination-free environment. Directly communicating your needs to your server will help us best accommodate you and ensure a safe dining experience.

-- WINES BY THE GLASS --

SPARKLING

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

WHITE & ROSE

Pinot Grigio, Benvolio ... 10/40
Friuli, Italy 2024

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

Rose, Boxwood ... 14/56
Middleburg, Virginia 2025

Chardonnay, Diatom ... 17/68
Santa Barbara, CA 2024

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 --

Uber Black Manhattan ... 20

Bardstown Bourbon, Don Ciccio Amaro Tonic Ferra Kina, bourbon macerated cherries, walnut
bitters

RIS 75 ... 16

Gin, Lemon, Bitters, Bubbly

Casual Black Magic ... 16

reposado tequila, Amaro Montenegro, lime, grapefruit, honey

Hialeah Holiday ... 16

vodka, lime, grapefruit soda, Tajin

Dark and Stormy ... 16

dark rum, fresh squeezed ginger, lemon, soda

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

-- BEER --

Lager, Monopolio ... 8

Cider, Atomic Dog ... 8

IPA, Triple Crossing 'Falcon Smash' ... 12

Oatmeal Stout, Samuel Smith ... 9

Non-Alcoholic Beer ... 8

Coffee by Santa Lucia, Nicaragua

Regular and Decaf Coffee ... 6

Regular and Decaf Espresso ... 7

Cappuccino or Latte ... 8

Teas by Teaism

Premium Teas ... 7

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



**Spring Market Items are available for sale,
ask your server what is available**

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