

# dinner menu

## -- SIDES --

**Daily Bread ... 6**

*ask your server*

**Kennebec Fries ... 9**

**Garlic Roasted Potatoes ... 10**

*lemon aioli*

**Spaghetti Squash ... 10**

*honey lemon oil, toasted hazelnuts and aged ricotta*

**Roasted Cauliflower ... 10**

*yogurt, mint, pomegranate*

## -- DESSERTS --

**"Simply The Zest" ... 14**

*vanilla ice cream, lemon ice cream, lemon sauce and brûléed meringue, mint, candied lemon and Trefoil cookies*

**Chocolate Crème Brûlée ... 14**

*with vanilla poached pear*

**Warm Apple Crostata ... 14**

*cinnamon ice cream*

**Butterscotch Pudding ... 12**

*butterscotch sauce, whipped cream, cocoa crisp*

**Lime Miroir ... 14**

*lime Bavarian cheesecake with passion fruit sauce*

**House-Made Ice Cream or Sorbet**

**with Cookies ... 6/9**

*ask your server*

\* \* Ingrid's Bakery vegan chocolate wafers available upon request \*

**Daily Assortment of Cookies ... 6/9**

*ask your server*

## -- APPETIZERS --

**Soup of the Day ... 12**

*ask your server*

**The Daily Board ... 25**

*chef's selection of cheese, Genoa salami, chicken liver pâté, smoked salmon rillettes, fennel crisps, grilled bread, Ingrid's Bakery vegan flatbreads, onion jam, mustard, honey, cornichons and olives*

**French Onion Soup Gratinée ... 14**

*Gruyère, croutons, Port*

**Scallop Margarita**

*chilies, avocado and oranges with sour cream, tequila ice and tortilla chips*

**Crispy Fried Brussels Sprouts ... 14**

*Thai chili lime peanut sauce with bacon*

**Prince Edward Island Mussels ... 17**

*garlic white wine broth with chorizo, tomato and grilled bread*

**Shrimp Tempura ... 17**

*napa cabbage slaw, sriracha aioli and yuzu dressing*

**Miso Salmon Tartare ... 16**

*wasabi cream, sriracha aioli, wakame seaweed and anise crisps*

**Grilled Octopus Salad ... 18**

*spinach and cucumber salad with croutons, yogurt, red peppers, feta cheese and lemon vinaigrette*

**Endive, Blue Cheese and Walnut Salad ... 15**

*poached pears and Port vinaigrette*

**French Greens Salad**

*mixed greens, onions, radish, tarragon, Champagne vinaigrette, Gruyere cheese*

**Caesar Salad ... 13**

*anchovies, olive oil - garlic croutons, hard boiled egg, pickled carrots and onions, shaved Parmesan*

**Simply Grilled Preparations**

*order a salad or side and add: Chicken 14, Salmon 16, Shrimp 16, Steak 16*

## -- ENTRÉES --

**Daily Special ... 29**

*ask your server*

**New England Baked Haddock ... 32**

*herb and bread crusted haddock, Boston baked beans, brown bread and coleslaw*

**Chicken Milanese ... 32**

*herb crusted chicken breast, roasted garlic potatoes with aioli, arugula and capicola salad,*

*tomato-caper vinaigrette*

**Pepita Crusted Salmon ... 35**

*shrimp, chiles, lime, tomato, hominy, tomatillos, pico de gallo, ancho crema, cilantro*

\* From the Kitchen of Chef Bob Kinkead \*

**Grilled Whole Branzino ... 40**

*on olive oil crushed potatoes, broccoli rabe with roasted garlic, tomato white wine sauce with green olives and lemon*

**Braised Lamb Shank ... 42**

*chick peas, spinach, yogurt, pomegranate, pine nuts and sumac toasted pita chips*

**Portuguese Seafood Stew ... 42**

*with shrimp, scallops, mussels, clams and octopus in a tomato herb citrus broth with linguica,*

*romesco sauce and grilled bread*

**Grilled Beef Short Ribs ... 40**

*smothered in sherry caramelized onions, with roasted beets and Brussels sprouts on horseradish*

*cream, cheesy potato gratin and red wine steak sauce*

**Clams Linguini ... 32**

*with garlic white wine butter sauce, chili flakes, Parmesan and croutons*

**Crown of Cauliflower ... 30**

*French green lentils, spaghetti squash, yogurt, pomegranate, mint, pistachios and lemon honey*

**Ris' Cheeseburger ... 25**

*on a house made potato roll with your choice of cheese, onion jam, secret sauce, pickles and side of Kennebec fries*

# ris



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Consuming raw or under-cooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.

-- WINES BY THE GLASS --

SPARKLING

Sparkling, Francois Montand ...  
13/52  
Jura, France NV

WHITE & ROSE

Sauvignon Blanc, Roberterrie ...  
12/48  
Bordeaux, France 2020

Chardonnay, Domaine Gueguen ...  
16/64  
Burgundy, France 2021

Pinot Grigio, Benvolio ... 10/40  
Veneto, Italy 2022

Albarino, Paco y Lola ... 16/64  
Rias Baixas, Spain 2021

Rose, Moment de Plaisir ... 11/ 44  
Provence, France 2022

RED

Pinot Noir, Bryn Mawr ... 18/72  
Willamette Valley, OR 2021

Cotes du Rhone, Bonpas 'Reserve  
de Bonpas' ... 13/52  
Rhône Valley, France 2020

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

Cabernet Sauvignon, Enos ... 17/68  
Sonoma County, California 2017

-- TAKE ME WITH YOU --

Anise Crackers ... 8/bag

Dressings ... 7/half pint  
White Balsamic Vinaigrette and Champagne  
Vinaigrette

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

Vegetarian Lasagna (frozen) ... 22

Chicken Pot Pie (frozen) ... 15

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

-- CLASSIC COCKTAILS --

House Negroni ... 14  
Plymouth, Campari, Carpano Antica

Naked and Famous ... 14  
mezcal, Yellow Chartreuse, Aperol, lime

Dark and Stormy ... 14  
rum, fresh squeezed ginger, lemon, soda

Black Manhattan ... 14  
rye, amaro, bitters

Aviation ... 14  
gin, maraschino liquor, creme de violette. lemon

Sidecar ... 14  
Hennessy VSOP, orange liqueur, lemon, sugar rim

Ris 75 ... 14  
gin, lemon, bitters, bubbles

El Diablo ... 14  
tequila, cassis, lime, ginger, soda

Sazerac ... 14  
Hennessy VSOP, absinthe, sugar, twist

-- BEER --

Pilsner, Eggenberg ... 9

Kolsch, Gaffel ... 9

Stout, Old Rasputin ... 9

IPA, Sloop 'Juice Bomb' ... 9

Hard Cider, Lostboy Cider 'Comeback Kid' ... 9  
dry, tart, local

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

All Teas ... 7  
Great Falls Grey, Jasmine Green, Ris Breakfast Blend, Sunny Honeybush Herbal, Lemon Ginger,



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

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