

SELECT 3 COURSES OR 2
COURSES AND A GLASS OF
HOUSE WINE OR BEER.

\$40, \$55 or \$65 menu options

surcharges may apply

DESSERTS

Doris' Delight

chocolate swirled coffee ice cream, hot fudge,
chocolate covered salted almonds, marshmallow,
whipped cream and maraschino cherry

Blueberry Lime Cobbler

vanilla bean ice cream

Peach Crostata

blackberry ice cream

Butterscotch Pudding

butterscotch sauce, whipped cream, cocoa crisp
and toffee/nut crumbles

Chocolate, Coffee and Hazelnut Cake

dulce de leche

Lime Miroir

Bavarian cheesecake with passion fruit sauce

Cheese of the Day

housemade jam, candied almonds, crostini

House-Made Ice Cream or Sorbet with Cookies

ask your server

Daily Assortment of Tasty Cookies

ask your server

SIDES

Daily Bread ... 6

ask your server

Pan Roasted Cauliflower ... 12

pomegranate, yogurt and mint

Market Spinach ... 12

lemon and garlic

Spaghetti Squash ... 12

pomegranate seeds, raisins, honey lemon oil,
toasted hazelnuts and Ricotta cheese

Market Green Beans ... 12

tomato caper vinaigrette

Garlic Roasted Potatoes ... 10

lemon aioli

French Fries ... 10

The Daily Board ... 30

artisan cheese, Genoa salami, chicken liver pâté,
salmon rillettes, fennel crisps, grilled bread,
mustard, housemade jam, cornichons, olives

dinner menu

APPETIZERS

Soup of the Day

ask your server

Scallop Margarita ... +5

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

Prince Edward Island Mussels

white wine herb broth with chorizo sausage, tomato, garlic, citrus and grilled bread

Miso Salmon Tartare

wasabi cream, sriracha aioli, wakame seaweed, miso-sesame dressing and anise crisps

Rock Shrimp Tempura +5

napa cabbage slaw, sriracha aioli and yuzu dressing

Fried Green Tomatoes

on tarragon aioli with tomato caper vinaigrette, balsamic glaze and Parmesan cheese

RIS' Caesar Salad

hearts of romaine, pickled vegetables, croutons, egg, Parmesan, anchovies

Tomato & Watermelon Salad

garden tomatoes, watermelon, feta cheese, basil, white balsamic, pesto

Mixed Greens Salad

haricots verts, red onion, radishes, tarragon, Champagne vinaigrette, Gruyère cheese

ENTRÉES \$40 MENU

Today's Special

ask your server

Clams Linguini

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

Crown of Cauliflower

green lentils, spaghetti squash, raisins, yogurt, pomegranate, mint, pistachios, lemon honey

Ris' Cheeseburger

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

Mussels Frites

white wine herb broth with chorizo, tomato, garlic, citrus, grilled bread and a side of Kennebec fries

ENTRÉES \$55 MENU

Pepita Crusted Salmon

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

* from the kitchen of Chef Bob Kinhead *

Scallop Risotto

zucchini, Parmesan cheese, charred eggplant sauce and green tomato jam

Chicken Milanese

herb crusted chicken, tomato-caper vinaigrette, garlic roasted potatoes and aioli with an arugula,
spinach & Capicola ham salad

ENTRÉES \$65 MENU

Portuguese Seafood Stew

clams, shrimp, squid, mussels, scallops, linguica sausage, tomato saffron broth, romesco, grilled bread

Grilled Whole Branzino

spinach, olive oil crushed potatoes and green olive puttanesca sauce

Grilled Beef Tenderloin

wilted spinach, white balsamic and rosemary potatoes, paprika aioli and a bacon, grilled red onion,
cherry tomato and blue cheese salad

Daily Menus are Subject to Change

— WINES BY THE GLASS —

SPARKLING

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

WHITE & ROSE

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

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

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

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

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

RED

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

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

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

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

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

— TAKE ME WITH YOU —

Turkey Pot Pie (frozen) ... 15

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

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

House-made Ice Cream and Sorbet ... 9/pint
assortment of delicious flavors-ask your server about today's selection

HOUSE COCKTAILS

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

Negroni Sbaglia 2 ... 15
Campari, Citadelle Gin, Carpano Antica, Prosecco

Hialeah Holiday ... 16
Cirrus Vodka, lime, grapefruit soda, Tajin

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

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

Uber Black Manhattan ... 20
Bardstown Bourbon, Don Ciccio Amaro Tónico Ferra Kina, bourbon macerated cherries, bitters

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

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

— BEER —

Lager, Monopolio ... 8

Cider, Atomic Dog ... 8

Non-Alcoholic Beer ... 8

Oatmeal Stout, Samuel Smith ... 9

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

COFFEE AND TEA

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

to ris,
to dine, to talk,
to wine, to laugh,
to kiss, tonight,
to ris.



** 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.