



dinner menu



— SIDES —

Daily Bread ... 6
ask your server

Garlic Roasted Potatoes ... 10
lemon aioli

Sautéed Market Green Beans ... 12
garlic, shallots, tomato vinaigrette and Asiago cheese

Spaghetti Squash ... 12
pomegranate seeds, raisins, honey lemon oil, toasted hazelnuts and Parmesan cheese

Market Summer Squash, Cherry Tomatoes and Corn ... 12
with basil and Parmesan cheese

Roasted Cauliflower ... 12
yogurt, mint, pomegranate

Kennebec Fries ... 10

— DESSERTS —

Warm Blueberry Crostata ... 14
vanilla ice cream

Chocolate, Coffee and Hazelnut Cake ... 14
dulce de leche and mocha cream

Butterscotch Pudding ... 14
butterscotch sauce, whipped cream, cocoa crisp and toffee crumbles

Doris' Delight ... 14
chocolate swirled coffee ice cream, hot fudge, chocolate covered salted almonds, marshmallow, whipped cream and maraschino cherry

Lime Miroir ... 14
Bavarian cheesecake with passion fruit sauce

Cheese of the Day ... 15
quince jam, candied almonds, crostini

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

Chilled Cucumber Gazpacho ... 14
feta, dill, pita crisps

The Daily Board ... 30
artisan cheese, Genoa salami, chicken liver pâté, salmon rillettes, fennel crisps, grilled bread, onion jam, mustard, quince jam, cornichons, olives

Fried Green Tomatoes ... 15
on tarragon aioli with tomato caper vinaigrette, balsamic glaze and Parmesan cheese

Market Vegetable Tempura ... 15
cauliflower, green beans, scallions, mushrooms, broccolini with a white miso aioli

Jumbo Lump Crab Cake ... 20
on a carrot puree with ginger jeweled beets and a spring salad with miso lime dressing

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, tomato, garlic, citrus and grilled bread

Miso Salmon Tartare ... 16
wasabi cream, sriracha aioli, wakame seaweed and anise crisps

The Classic Wedge ... 15
iceberg lettuce, creamy blue cheese, cherry tomato, bacon, white balsamic vinaigrette

Ris' Caesar Salad ... 15
romaine, pickled carrots and red onions, croutons, soft boiled egg, fried chick peas, caesar dressing

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: Chicken 14, Salmon 16, Steak 16, Shrimp 16

— ENTRÉES —

Today's Special ... 29
ask your server

Leek Crusted Salmon ... 36
on a bed of black olive, peas, feta and artichoke orzo, spinach, sweet pickled red pepper relish and lemon parsley sauce

Sea Scallop and Chanterelle Mushroom Risotto ... 40
Champagne risotto, tomato purée, buttered cabbage and apple cider glaze

Portuguese Seafood Stew ... 42
clams, shrimp, squid, scallops, mussels, linguica, tomato saffron broth, romesco sauce, grilled bread
* From the kitchen of Chef Bob Kinhead *

Clams Linguini ... 32
with garlic white wine butter sauce, chili flakes, Parmesan and croutons

Chicken Milanese ... 32
herb crusted chicken breast, garlic potatoes, aioli, arugula and capicola salad, tomato vinaigrette

Grilled Beef Tenderloin ... 48
on watercress with fried potatoes, blue cheese, bacon, wilted greens, sherry walnut vinaigrette

Crown of Cauliflower ... 30
green lentils, spaghetti squash, raisins, yogurt, pomegranate, mint, pistachios, lemon honey

Ris' Cheeseburger ... 25
house made potato roll, onion jam, secret sauce, pickles and a side of Kennebec fries

30 June

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

Sparkling, Francois Montand ...
14/56
Jura, France NV

WHITE & ROSE

Viognier, Chateau du Trignon ...
13/52
Cotes du Rhone, France 2023

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

Chardonnay, Diatom ... 16/64
Santa Barbara, Ca 2023

Albarino, Paco y Lola ... 16/64
Rias Baixas, Spain 2023

Rose, Moment de Plaisir ... 12/48
Pays d'Oc, France 2024

RED

Bordeaux Superieur, La Tourbeille
... 15/60
Bordeaux, France 2016

Pinot Noir, Siduri ... 19/76
Santa Barbara, Ca 2022

Cotes du Rhone, Domaine de
Cristia ... 16/64
Rhône, France 2021

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

— 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



— HOUSE COCKTAILS —

Watermelon Margarita ... 15
fresh local watermelon, lime, blanco tequila

Paloma ... 14

Mal Bien Espadin Mezcal, Squirt, tajin

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

Sidecar ... 15

cognac, orange liqueur, lemon juice, sugar rim

Dark and Stormy ... 14

rum, fresh squeezed ginger, lemon, soda

Black Manhattan ... 15

rye whiskey, Don Ciccio Amaro Tonic Ferro-Kina, bitters, bourbon cherry

Ris 75 ... 14

gin, lemon, bitters, bubbles

Watermelon Aqua Fresca ... 8

fresh local watermelon, filtered water
* Non-Alcoholic *

— BEER —

Lager, Heineken ... 7

Lager, Oxbow ... 7

Cider, Artifact 'Slow Down' (16.9 oz.) ... 10
[100% Macintosh, Dry]

IPA, Triple Crossing 'Falcon Smash' (16.9 oz.) ... 12

Porter, Triple Crossing 'Liberty or Death' ... 8

Stout, Old Rasputin ... 9

Non-Alcoholic Beer ... 6

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 By Teaism ... 7

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

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