

dinner menu

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

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

surcharges may apply

DESSERTS

Warm Apple Crostata

Calvados raisin ice cream

Doris' Delight

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

Butterscotch Pudding

butterscotch sauce, whipped cream, cocoa crisp
and toffee 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

Bacon Braised Red Cabbage ... 12

Bacon Braised Collard Greens ... 12

Pan Roasted Cauliflower ... 12

pomegranate, yogurt and mint

Spaghetti Squash ... 12

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

Garlic Roasted Potatoes ... 10

lemon aioli

Kennebec Fries ... 10



restaurant week

APPETIZERS

Soup of the Day

ask your server

French Onion Soup Gratinée

Gruyère, croutons, Port

Prince Edward Island Mussels

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

Crispy Brussels Sprouts

Thai chili lime sauce with bacon and peanuts

Miso Salmon Tartare

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

*Shrimp Tempura ... +5

napa cabbage slaw, sriracha aioli, yuzu dressing

Scallop Margarita ... +5

chiles, lime, tequila ice, avocado, sour cream, tortilla chips

Mixed Greens Salad

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

Kale and Brussels Sprout Salad

roasted sweet potato, dried cranberries, candied pecans, pickled red onions, goat cheese, sherry-maple vinaigrette

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 Kennebec 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 Bob Kinhead *

Chicken Milanese

herb crusted chicken with garlic roasted potatoes, arugula, asiago & capicola salad, white balsamic vinaigrette, aioli, tomato-caper sauce

Braised Beef Short Ribs

sherry caramelized mushrooms and onions, mashed potatoes, spinach, steak sauce and crispy onions

Scallop Risotto

cabbage, mushrooms and apples

ENTRÉES \$65 MENU

Portuguese Seafood Stew

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

Grilled Beef Tenderloin

Gruyere potato gratin, roasted beets, brussels sprouts, horseradish cream, sherryed onions and mushrooms

Duck Leg Confit

bacon braised red cabbage, potato galette, Morello cherry and Port sauce

Grilled Berkshire Pork Chop

apple corn bread pudding, bacon braised collard greens, mustard, apple sauce

DAILY MENUS ARE SUBJECT TO CHANGE

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

Prosecco, Ziobaffa ... 13/52
Treviso, Italy NV

WHITE & ROSE

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

Chardonnay, Dierberg ... 17/68
Santa Rita Hills, California 2023

Pinot Grigio, Benvolio ... 10/40
Friuli, Italy 2023

Albarino, Paco y Lola ... 16/64
Rias Baixas, Spain 2024

Rose, Chapoutier 'Belleruche' ... 12/48
France, 2023

RED

Pinot Noir, Bryn Mawr ... 19/76
Willamette, Valley OR 2021

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

Cabernet Sauvignon, Quilt ... 18/72
Napa Valley, Ca 2022

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

— 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 ... 15
dark rum, fresh ginger, lemon, soda

Aviation ... 15
gin, lemon, creme de violette, mararschino liqueur

Uber Black Manhattan ... 20
Willett Rye Whiskey, Don Ciccio Amaro Tonic Ferra Kina, bourbon macerated cherries, walnut bitters

Sidecar
cognac, orange liqueur, lemon juice, sugar rim

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

Ris 75 ... 15
gin, lemon, bitters, bubbles

— BEER —

Lager, Oxbow...8

IPA, Triple Crossing 'Western Edge' (16.9 oz.) ... 12

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

Cider, Atomic Dog...8 ... 8

Non-Alcoholic Beer ... 8

COFFEE AND TEA

Coffee by Santa Lucia, Nicaragua

Regular and Decaf Coffee ... 5

Regular and Decaf Espresso ... 6

Cappuccino or Latte ... 7

Teas by Teaism

Premium Teas ... 7
Oolong, Grey, Chinese Green, Mint "World Peace" Tisane, Herbal "Ginger Zing", Chinese Black Tea "Yunnan Gold"

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



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

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