



# Restaurant Week Lunch

Welcome to Restaurant Week at Ris!  
Select 3 courses OR  
2 courses and a glass of house wine/beer.

**\$22**

## FUN WINES FOR \$30

**{553} Pinot Noir, Hartford Court  
'Warrior Princess Block' Zena Crown  
Vineyard**

*[fresh cherry, juniper, floral]*

\* Willamette Valley, Oregon 2015 \*

**{155} Melon de Bourgogne, Marc  
Pesnot 'la boheme'**

*[natural, reminiscent of Normandy Cider]*

\* France 2016 \*

**{370} Chassagne-Montrachet, Marie  
Bernard 1er Cru 'Les Vergers'**

*[perfectly mature, honeysuckle, baking spice]*

\* Burgundy, France 2009 \*

## Cheeses - \$7

**Maytag Blue**

*cow's milk blue, IA*

**Sandy Creek**

*soft-ripened goat & cow's milk, NC*

**Clothbound Cheddar**

*hand-made cow's milk, VT*

**Herbed Feta**

*sheep's milk*

## Charcuterie - \$9

**Salmon Rillettes**

*fennel crisps, cornichon*

**Tosceno Salame**

*olives, crostini*

**Smoked Trout Parfait**

*house pickles, brioche toast points*

**Daily Board for the Table - \$25**

*Chef's selection of charcuterie and cheese*

*with accompaniments*

## Sides - \$8

**French Fries**

**French Green Lentils**

**Garlic Spinach**

**Side Salad**

**Garlic Roasted Potatoes**

## DAILY SPECIALS

**Monday**

*Ris' Delicious Meatloaf*

**Tuesday**

*Quiche with Frites or Salad*

**Wednesday**

*Spaghetti and Meatballs*

**Thursday**

*Grilled Liver & Onions*

Each guest will receive a chance  
to win a RIS gift certificate from  
multiple daily drawings!

## APPETIZERS

**Soup of the Day**

*Please ask your server*

**Curried Cauliflower**

*pomegranate, yogurt, mint*

**Crispy Thai Brussels Sprouts**

*bacon, peanuts, chili sauce*

**French Onion Soup Gratinée**

*Gruyère cheese, toasted baguette*

**Scallop Margarita**

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

\* \$5 surcharge \*

**Herb Crusted Grilled Squid**

*creamy polenta, tomato fondue and basil pesto*

**Mixed Greens Salad**

*soft lettuces, Gruyère cheese, Champagne vinaigrette*

**Kale and Brussels Sprouts Salad**

*roasted sweet potato, cranberry, candied pecans, goat cheese, sherry-walnut vinaigrette, mustard cream*

## THE MAIN COURSE

**Chicken Milanese**

*lemon-asiago crust, arugula and capicola salad, garlic roasted potatoes*

*tomato caper vinaigrette and aioli*

\* \$3 surcharge \*

**Grilled Rainbow Trout**

*buttered cabbage and kale with horseradish cream, beet vinaigrette and crispy Anna potato*

\* \$3 surcharge \*

**Cheeseburger**

*your choice of cheese with pickles, special sauce and onion jam*

\* with a side salad or fries \*

**Steak Frites**

*hanger steak with frites, spinach, tomato caper vinaigrette & garlic sauce*

\* \$5 surcharge \*

**Crown of Cauliflower**

*spaghetti squash, lentils, yogurt, pine nuts, mint and pomegranate*

**Roast Chicken Salad Sandwich**

*sage mayonnaise, walnuts, grapes and apricots with your choice of side salad or fries*

**Hoisin Glazed Jumbo Shrimp**

*sesame scallion rice, napa cabbage slaw, yuzu, sriracha*

**Daily Grilled Cheese and Tomato Soup**

*classic pair prepared at the chef's whimsy*

**Mussels Frites**

*chorizo, tomato, garlic and herbs, grilled bread, side of fries*

## DESSERTS

**Apple Crisp**

*cinnamon streusel, calvados ice cream, apple chip*

**Walnut Cherry Panna Cotta**

*brownie biscuit, chocolate pudding, burgundy cherry jam, walnut panna cotta*

**Butterscotch Pudding**

*cocoa crisp, whipped cream, butterscotch sauce*

**Bittersweet Chocolate Semifreddo**

*fresh berry compote*

**Lime Miroir**

*lime bavarian cheesecake with raspberry sauce*

**House-Made Ice Cream or Sorbet**

**Daily Assortment of Cookies**