

# RESTAURANT WEEK 2021

35 per person

Dinner includes three courses OR two courses and a glass of wine or beer

Ask your server for daily specials

## *Appetizers*

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### GAZPACHO

fresh radish, chopped hard boiled egg, scallions and croutons

### ROASTED CORN AND RED PEPPER SOUP

tortillas, roasted poblano, cilantro and sour cream

### FRIED GREEN TOMATOES

tomato caper vinaigrette, tarragon aioli and balsamic glaze

### CHILI RELLENO

pepita and corn tortilla crusted poblano chili stuffed with rice and cheese, ranchero sauce, sour cream, honey, lime, and pomegranate seeds

### SCALLOP MARGARITA

lime marinated scallops with chilies, avocado, orange, sour cream and Tequila ice, tortilla chips *surcharge 5*

### CRISPY FRIED BRUSSEL SPROUTS

in a Thai chili lime sauce with bacon and peanuts

### BOWL OF P.E.I. STEAMED MUSSELS

chorizo and tomato in a garlic white wine sauce with grilled bread *surcharge 3*

### SHRIMP TEMPURA

napa cabbage slaw, sriracha aioli and yuzu dressing *surcharge 5*

### TOMATO, FETA AND WATERMELON SALAD

basil-mint pesto and white balsamic vinaigrette

### MIXED GREENS SALAD

haricots verts, radishes, tarragon and Gruyere cheese with Champagne vinaigrette

## *Entrees*

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### HERB CRUSTED ROAST CHICKEN

on Israeli couscous with raisins, pine nuts, ratatouille and pesto ricotta

### CRISPY FRIED WHOLE SNAPPER

marinated in soy with Mirin scented scallion rice, napa cabbage slaw, sriracha aioli, sesame seeds and yuzu dressing *surcharge 15*

### SALMON NICOISE

potato Anna, beet pickled eggs, grilled lemon, tomato caper vinaigrette, mustard horseradish cream, green beans, black olives and roasted radishes

### CLAMS LINGUINI

little neck clams in a garlic white wine sauce, garnished with chili flakes, Parmesan and croutons

### GRILLED HANGER STEAK AND PORTOBELLO MUSHROOM

on a potato-scallion cake with a blue cheese and tomato salad, grilled red onion, spinach and bacon *surcharge 10*

### CROWN OF CAULIFLOWER

curried cauliflower steak with green lentils, roasted spaghetti squash and yogurt pine nuts, honey, pomegranate seeds and mint

### RIS' CHEESEBURGER

served on a house made potato roll with your choice of cheese onion jam, secret sauce, pickles and French fries



*summer*  
RESTAURANT WEEK  
AUG 9-15

*ris*

\*Consuming raw and undercooked products may cause food borne illness.

## *Desserts*

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- CLASSIC CHEESECAKE  
*with strawberries*
- BUTTERSCOTCH PUDDING  
*butterscotch sauce and cocoa crisp*
- TASTY ASSORTMENT OF COOKIES
- HOUSEMADE ICE CREAM OR SORBET WITH COOKIES

## *Sides*

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|--------------------------------|----|
| CIABATTA ROLLS                 | 5  |
| FRENCH FRIES                   | 8  |
| GARLIC ROASTED NEW POTATOES    | 10 |
| MARKET GREEN BEANS             | 10 |
| SPAGHETTI SQUASH               | 10 |
| CAULIFLOWER                    | 10 |
| RATATOUILLE WITH PESTO RICOTTA | 10 |

## *Hot Coffee and Tea*

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|--|------|
| REGULAR & DECAF COFFEE                             | 4.50 |
| <i>Santa Lucia, Nicaragua</i>                      |      |
| HOT TEA  | 5.50 |
| <i>Great Falls Tea Garden in Virginia</i>          |      |
| <i>Jasmine Green Tea, Earl Grey, Herbal Blends</i> |      |

## *Take Me with You\**

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|---|-------------|
| PANTRY  | 7/half pint |
| <i>White Balsamic vinaigrette and Champagne vinaigrette</i> |             |
| SOUPS   | 16/quart    |
| <i>New England Clam Chowder (frozen), Potato and Leek</i>   |             |
| <i>Soup (frozen), Gazpacho, Red Pepper and Corn Soup</i>    |             |
| CHICKEN POT PIE (FROZEN)                                    | 15          |
| VEGETARIAN LASAGNA (FROZEN)                                 | 15          |
| HOUSEMADE ICE CREAM AND SORBET                              | 8/pint      |
| <i>assortment of delicious flavors</i>                      |             |
| <i>ask your server about today's selection</i>              |             |
| BISCUITS AND SCONES (FROZEN)                                | 2 for 5     |
| <i>take home and bake</i>                                   |             |

\*OUR ENTIRE MENU IS AVAILABLE TO-GO

