

restaurant week 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

Coconut Cake

raspberry sorbet

Butterscotch Pudding

*butterscotch sauce, whipped cream, cocoa crisp
and toffee crumbles*

Warm Pear and Chocolate Bread Pudding

poached pears and raspberry sauce

Lime Miroir

lime Bavarian cheesecake with passion fruit sauce

Cheese of the Day

quince jam, almonds, crostini

House-Made Ice Cream or Sorbet with Cookies

ask your server

Daily Assortment of Cookies

ask your server

SIDES

Daily Bread ... 6

ask your server

The Daily Board ... 30

*chef's selection of cheese, Genoa salami, chicken
liver pâté, salmon rillettes, fennel crisps, grilled
bread, onion jam, mustard, quince jam,
cornichons, olives*

Pan Roasted Cauliflower... 12

pomegranate, yogurt and mint

Spaghetti Squash ... 12

*pomegranate seeds, raisins, honey lemon oil,
toasted hazelnuts and Parmesan cheese*

Garlic Roasted Potatoes ... 10

lemon aioli

Kennebec Fries ... 10



JAN 16

APPETIZERS

Soup of the Day

ask your server

French Onion Soup Gratinée

Gruyère, croutons, Port

Crispy Fried Brussels Sprouts

Thai chili lime sauce with bacon and peanuts

Miso Salmon Tartare

wasabi cream, sriracha aioli, wakame seaweed and anise crisps

*Shrimp Tempura +5

napa cabbage slaw, sriracha aioli and yuzu dressing

*Scallop Margarita +5

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

Mixed Greens Salad

haricots verts, radishes, tarragon and French Champagne vinaigrette topped with Gruyère cheese

Kale and Brussels Sprout Salad

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

ENTRÉES \$40 MENU

Today's Special

ask your server

Clams Linguini

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

Crown of Cauliflower

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

Ris' Cheeseburger

house made potato roll, onion jam, secret sauce, pickles and 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 Chilean Salmon

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

** from the kitchen of Chef Bob Kinhead **

Braised Beef Short Ribs

market greens with bacon vinaigrette, caramelized onions, onion crisps, potato gratin, steak sauce

Chicken Milanese

herb crusted chicken breast, garlic potatoes with aioli, arugula and capicola salad, tomato vinaigrette

ENTRÉES \$65 MENU

Portuguese Seafood Stew

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

Braised Colorado Lamb Shank

chick peas, spinach, yogurt, pomegranate, pine nuts, lemon, mint and sumac toasted pita chips

Grilled Beef Tenderloin

*roasted beets and Brussels sprouts, horseradish cream, sherry caramelized onions, Gruyere cheese
potato gratin and crispy onions*

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, Diatom ... 16/64

Santa Barbara, CA 2023

Pinot Grigio, Benvolio ... 10/40

Friuli, Italy 2023

Albarino, Paco y Lola ... 16/64

Rias Baixas, Spain 2021

Rose, Moment de Plaisir ... 12/48

France, 2023

RED

Pinot Noir, Belle Glos 'Alturas' ...
19/76

Santa Maria Valley, Ca 2021

Syrah, Occams Razor ... 14/56

Red Mountain, Washington 2021

Cabernet Sauvignon, Enos ... 17/68

Sonoma County, California 2017

Malbec, Areo ... 12/48

Patagonia, Argentina 2022

— TAKE ME WITH YOU —

Anise Crackers...5/bag

Dressings ... 7/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
... 8/pint

assortment of delicious flavors-ask your server
about today's selection

CLASSIC COCKTAILS

Dark and Stormy

dark rum, fresh ginger, lemon, soda

Knox County Knife Fight ... 14

rye whiskey, Byrrh Grand Quinquina, lemon, rosemary

Casual Black Magic ... 15

reposado tequila, Amaro Montenegro, lime, grapefruit, honey

Paloma ... 14

blanco tequila, Squirrt, tajin

Ris 75 ... 14

gin, lemon, bitters, bubbles

Summer Negroni.....14

Mazzetti Gin, Aperol, Rose Vermouth

— BEER —

Kolsch, Gaffel ... 9

West Coast Style IPA, Nepenthe 'Aeromancer' (16 oz.) ... 12

Stout, Old Rasputin ... 9

Hard Cider, Lostboy Cider 'Comeback Kid' (12 oz.) ... 9

dry, tart, local

COFFEE AND TEA

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 and
Teaism

All Teas ... 7

Great Falls Teas: Oolong, Grey, Chinese Green, Lemon Ginger, Spiced Chai. Teaism Teas: 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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