

APPETIZERS

SMOKED SALMON Thin slices of Duck Trap River smoked salmon served with capers, onions, cream cheese and toast points	\$11.75
PRINCE EDWARD ISLAND MUSSELS Steamed in white wine and garlic butter	\$9.95
SOUTHWESTERN RAVIOLI With a sweet corn and jalapeno sauce and two jumbo shrimp	\$8.95
OYSTERS ROCKEFELLER (New England)	\$11.95
CRISPY SESAME CHICKEN With a honey cashew filling. Served with a trio of Asian sauces	\$8.95
OYSTERS ON THE HALF SHELL (New England)	\$11.75
LOBSTER AND BRIE Maine lobster sautéed with shiitake mushrooms, shallots, brandy and brie cream over puff pastry	\$12.75
CRAB CAKE Jumbo lump and lump crab meat lightly sautéed and served with basil aioli and red pepper puree	\$11.75
JUMBO LUMP CRAB MEAT	Half \$9.25 Full \$17.25
GEORGES BANK SEA SCALLOPS Wrapped in smoked bacon and oven roasted with a tangy teriyaki glaze	\$9.95
JUMBO SHRIMP COCKTAIL Cocktail sauce	\$10.75

SOUPS

FRENCH ONION SOUP Baked with Mozzarella cheese and Parmesan	\$6.50
ROASTED TOMATO BISQUE with Boursin cheese	\$6.50
SHE CRAB SOUP Lump crab meat, sweet cream and finished with sherry	\$7.95

SALADS

HOUSE SALAD	\$5.50
RYAN'S SALAD WITH CRUMBLLED BLEU CHEESE Ryan's Vinaigrette	\$8.95
ICEBERG WEDGE With crumbled bacon, grape tomatoes, Bleu cheese	\$8.95
CAESAR SALAD	\$7.75
SPICED PECAN AND BLEU CHEESE SALAD Baby field greens and Ryan's Vinaigrette	\$8.95
FRESH MOZZARELLA AND TOMATO SALAD Balsamic reduction sauce	\$8.95
SPINACH SALAD with black mission figs, toasted cashews, charred grape tomatoes and orange vinaigrette	\$8.50

STEAKS AND PRIME RIB

All Steaks and Prime Rib are served with our House Salad and your choice of Pommes Frites, Baked Potato, Buttermilk Mashed Potatoes, Roasted New Potatoes, Potatoes Au Gratin or Maple Whipped Sweet Potatoes.

Any item may be blackened, seasoned with Montreal Steak Seasoning or served with Ryan's Steak Butter.

Bearnaise Sauce \$2.50 – Button Mushrooms \$4.95 – Sautéed Onions \$4.25 – Oscar Style \$11.25

PRIME N. Y. STRIP STEAK 16 oz.	\$44.95
PRIME FILET MIGNON 10 oz.	\$42.95
PRIME RIB OF BEEF Large Cut\$32.95 House Cut\$29.75 Ryan's cut	\$27.50
N. Y. STRIP STEAK Ryan's Specialty 14 oz.	\$32.95
FILET MIGNON 8 oz.\$29.50 10 oz.	\$32.95
STEAK AU POIVRE Pan sautéed with cracked black pepper and a classic cognac cream sauce.....	\$32.95
RIBEYE 14 oz. with a bourbon demi-glace	\$28.50
RYAN'S BURGUNDY TENDERLOIN Sautéed Filet Mignon tips with a wine and mushroom cream sauce over pappardelle pasta. Served with fresh asparagus	\$24.25
FILET MIGNON AND COLD WATER LOBSTER TAIL	\$44.50

RYAN'S SPECIALTIES

ROASTED RACK OF NEW ZEALAND LAMB Potatoes Au Gratin and sautéed spinach	\$29.75
ROASTED CHICKEN BREAST Frenched breast with fresh thyme, rosemary chicken demi-glace. Buttermilk mashed potatoes and grilled vegetables	\$21.50
MACADAMIA NUT CRUSTED CHICKEN AND GRILLED SHRIMP Ginger lime sauce, roasted new potatoes and baby green beans.....	\$24.50
PAN ROASTED DUCK Boneless duck breast with a Grand Marnier Almond Sauce, buttermilk mashed potatoes and baby green beans	\$25.95
GRILLED PORK CHOPS Two thick chops with a roasted garlic and rosemary butter. Buttermilk mashed potatoes and baby green beans.....	\$23.95
DIJON AND MOLASSES RUBBED PORK TENDERLOIN Mango cilantro drizzle, mashed sweet potatoes and grilled vegetables	\$24.50

SEAFOOD

FRESH FISH DU JOUR	Market
LIVE MAINE LOBSTER 2 lbs. and larger.....	Market
OVEN ROASTED CRAB & SPINACH STUFFED SALMON With roasted garlic hollandaise, fresh asparagus and buttermilk mashed potatoes	\$27.50
GROUPE KEY WEST Lemon, butter, capers, tomatoes and white wine with roasted new potatoes and fresh asparagus.....	\$28.75
SWEET SOY GLAZED CHILEAN SEABASS Over sautéed Asian vegetables and peanut ginger noodles.....	\$29.50
SEARED SEA SCALLOPS AND MAINE LOBSTER Over roasted Shiitake mushrooms and sweet corn. Served with roasted new potatoes and a lobster port wine demi-glace topped with puff pastry	\$27.95
PAN SEARED AHI TUNA Sesame scallion orzo pasta with sautéed snow pea medley, spicy hoisin and wasabi sauces	\$28.50
COLD WATER LOBSTER TAILS Two cold-water tails served with drawn butter.....	\$44.50

SIDES

Sautéed Spinach, Broccoli Hollandaise, Asparagus	\$5.50
Pommes Frites, Maple Whipped Sweet Potatoes, Potatoes Au Gratin	\$4.50

DESSERTS

RYAN'S PECAN PIE Freshly made Southern Style Pecan Pie	\$6.25
Add ice cream	\$1.95
RYAN'S TRIPLE CHOCOLATE CAKE Moist chocolate cake with bits of chocolate and a chocolate ganache icing	\$7.95
NEW YORK CHEESECAKE A true New York style cheesecake	\$7.75
HOMEMADE CARROT CAKE Pecans, carrots and a pineapple layer with cream cheese icing	\$7.25
CRÈME BRULÉE	\$7.75
ICE CREAM Vanilla bean ice cream in a caramel pecan shell with your choice of chocolate, caramel or fruit sauce	\$4.95
FRESH SEASONAL BERRIES IN A CARAMEL PECAN SHELL With fruit sauces and whipped cream.....	\$8.95

ESPRESSO AND CAPPUCINO

We use only the finest blend of South and Central American coffee beans ground fresh for each cup.

ESPRESSO	\$3.75
CAPPUCINO CLASSICO	
Espresso with steamed milk	\$4.75
With selected liqueurs: Tia Maria, Amaretto, Sambuca, Frangelico, Crème de Cacao, Kahlua, Baileys	\$6.95
CAFFÈ LATTE Espresso and steamed milk in a large mug	\$4.75
RYAN'S CAPPUCINO	
Espresso with cream, cocoa, cinnamon, and topped with real whipped cream	\$4.95
With a special blend of five liqueurs	\$6.95

COFFEE DRINKS

THE NUDGE	
Brandy, Kahlua, Crème de Cacao and real whipped cream	\$6.95
JAMAICAN COFFEE	
Brandy, Rum, Tia Maria, Triple Sec and real whipped cream.....	\$6.95
IRISH COFFEE	
Old Bushmills Irish Whiskey and real whipped cream.....	\$6.95

*20% gratuity added to parties of six or more.
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