

APPETIZERS

- COLOSSAL LUMP CRAB MEAT 14|20
CLASSIC OYSTERS ROCKEFELLER* 16
OYSTERS ON THE HALF SHELL* mignonette 15
+SPINACH, ARTICHOKE, AND CRAB DIP 12
+BACON WRAPPED SCALLOPS* teriyaki glaze, lemon twist 14
+JUMBO LUMP CRAB CAKE arugula, red pepper coulis, basil aioli 15
+BRUSCHETTA BOWL heirloom tomatoes, garlic parmesan crostini 10
JUMBO SHRIMP COCKTAIL cocktail sauce, bloody mary inspired gazpacho 13
+ALMOND FRIED BRIE** mixed greens, raspberry puree, almonds, balsamic reduction 10
AHI TUNA TARTARE* red pepper, shallots, chives, wonton crisps, sesame-citrus vinaigrette 13
+SHAVED BEEF TENDERLOIN CROSTINI bourbon demi, garlic parmesan crostini, sauce
vierge, balsamic reduction, feather parmesan 14
HEIRLOOM TOMATO CAPRESE heirloom tomatoes, fresh mozzarella, almond pesto,
balsamic reduction, micro greens 12

SOUPS & SALADS

- +FRENCH ONION mozzarella, parmesan 6.5
SHE-CRAB lump crab, cream sherry 5 | 8
+CAESAR romaine, parmesan, croutons 5|9
HOUSE mixed greens, cucumbers, grape tomatoes, red onion, black olives 5
ICEBERG WEDGE bacon, tomatoes, gorgonzola 5|9
RYAN'S SIGNATURE mixed greens, bacon, red onion, gorgonzola, mushrooms, tomatoes,
cucumbers 5|9
ARUGULA ** candied chipotle bacon, spiced pecans, pecorino, roasted red pepper vinaigrette 5|9
THE SEASONAL** mixed greens, strawberries, ricotta salata, almonds, prosecco vinaigrette 5|9
THE PIEDMONT *flora ridge farms* hydroponic bibb, feather parmesan, bacon, heirloom tomatoes,
white balsamic vinaigrette 5|9

SALAD ADDITIONS

- petite beef filet* 12 | pan seared scallops* 12
grilled chicken breast 7 | grilled shrimp* 8 | salmon* 14
available with salads only

RYAN'S CLASSIC ENTREES

- COLD WATER LOBSTER TAILS* choice of vegetable and starch 34|58
LIVE MAINE LOBSTER* served in or out of shell, two sides or one side and house salad market price
GROUPEL KEY WEST* citrus basil basmati, broccoli, lemon caper beurre blanc 32
+NEW ZEALAND RACK OF LAMB* panko crust, scalloped potatoes, spinach, mint jelly 38
CHILEAN SEA BASS* citrus basil basmati, asparagus, pineapple salsa, balsamic reduction 34
+JUMBO LUMP CRAB CAKES buttermilk whipped potatoes, squash medley, basil aioli,
red pepper coulis 22|29
VEGETABLE PLATE choice of any four sides 16

RYAN'S DAILY FEATURES

RYAN'S SEASONAL ENTREES

- DUCK BREAST*** sweet potato mash, haricot verts, confit shallots, blueberry duck demi 20 | 29
- PAN SEARED SALMON*** citrus basil basmati, haricot verts, heirloom sauce vierge, spinach pesto 27
- PAN SEARED SCALLOPS*** popcorn grits, pancetta braised collards, bayou teche sauce 22 | 30
- PAN SEARED 10 oz HERITAGE FARMS PORK CHOP*** popcorn fontina grits, haricot verts, roasted corn salsa, smoked pork belly veloute, micro popcorn 24
- BEEF TENDERLOIN TIPS*** buttermilk whipped potatoes, broccoli, mushroom madeira 24
- GRILLED JOYCE FARMS CHICKEN BREAST** buttermilk whipped potatoes, squash medley, spiced peach chutney 22
- SHRIMP & ANSON MILL GRITS*** peppers, onions, andouille, sundried tomato and saffron cream sauce 24
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STEAKS

all steaks served with choice of potato unless otherwise specified

- FILET MIGNON*** aged 8oz | 10oz 36 | 40
- RIBEYE*** aged C.A.B. 14oz 36
- NEW YORK STRIP*** aged C.A.B. 14oz 42
- PRIME FILET MIGNON*** 5oz | 10oz 35 | 55
- PRIME RIBEYE*** 16oz 48
- 8oz FILET MIGNON & COLD WATER LOBSTER TAIL*** 58
- 8oz STEAK AU POIVRE*** cracked black pepper, cognac cream sauce 38

PRIME RIB

available friday and saturday only

- 9oz* 25 14oz* 34
- 12oz* 31 18oz* 38

STEAK ADDITIONS

- Ryan's steak butter | blackened 2
- béarnaise* | hollandaise* | bourbon demi-glace 3
- oscar style* 15
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SIDES

5

- scalloped potatoes | caramelized onions | collard greens
- truffle pomme frites | buttermilk whipped potatoes
- baked potato | +steak fries | sweet potato mash | popcorn grits

6

- asparagus | haricot verts | broccoli hollandaise* | sautéed spinach
- squash medley | bacon and blue cheese brussels sprouts
- garlic button mushrooms | +four-cheese macaroni and cheese
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www.ryansrestaurant.com

Executive Chef: Jon Willis Sous Chef: Luke McMahon

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

** Contains nuts

+Contains Gluten

Split Plate Fee 5.00

DESSERTS

- +NEW YORK CHEESECAKE 8
 - VANILLA BEAN CRÈME BRULÉE 8
 - +MIXED BERRY COBBLER vanilla ice cream and fruit sauces 8
 - +RYAN'S PECAN PIE** freshly made, southern-style 8 Add ice cream 2
 - +RYAN'S TRIPLE CHOCOLATE CAKE chocolate bits, chocolate ganache icing 8
 - +FRESH SEASONAL BERRIES IN A CARAMEL PECAN SHELL** fruit sauces, whipped cream 10
 - +ICE CREAM** seasonal or vanilla bean, caramel pecan shell, chocolate, caramel or fruit sauce 6
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COFFEE AND COFFEE DRINKS

- ESPRESSO 4
- CAPPUCCINO CLASSICO espresso, steamed milk 5
- choice of tia maria, amaretto, sambuca, frangelico, crème de cacao, kahlua, bailey's 8
- CAFFE LATTE espresso, steamed milk 5
- RYAN'S CAPPUCCINO espresso, cocoa, cinnamon, whipped cream 5
- with a blend of five liqueurs 8
- THE NUDGE brandy, kahlua, crème de cacao, whipped cream 8
- JAMAICAN COFFEE brandy, rum, tia maria, triple sec, whipped cream 8
- IRISH COFFEE old bushmills irish whiskey, whipped cream 8

MARTINIS

- ESPRESSO MARTINI vodka, espresso, kahlua, bailey's, espresso beans
- CHOCOLATE MARTINI stolichnaya vodka, godiva, chocolate liqueur, bailey's irish cream
- COSMOPOLITAN MARTINI vodka, cointreau, cranberry, lime juice
- FRENCH MARTINI vodka, chambord, pineapple juice
- CLASSIC MARTINI choice of vodka or gin, dash of dry vermouth, spanish olives
- LEMON DROP MARTINI absolut citron vodka, cointreau, sweet and sour mix, lemon juice
- SOUR APPLE MARTINI vodka, apple pucker, sweet & sour mix, midori lemon liqueur
- MELONTINI MARTINI vodka, midori, pineapple juice

WATERS

- SAN PELLEGRINO ½ LITER 5 1 LITER 6
- RYAN'S PRIVATE LABEL PURE WATER 20oz 4

LAGERS AND ALES

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| HOPPYUM IPA Winston-Salem, NC 5.5 | BUD LIGHT St. Louis, MO 4 |
| MOTHER EARTH WEEPING WILLOW WIT 5.5 | MILLER LITE Milwaukee, WI 4 |
| Kinston, NC | MICHELOB ULTRA St. Louis, MO 4 |
| HIGHLAND OATMEAL PORTER Asheville, NC 5 | BED OF NAILS Asheville, NC 5 |
| BELL'S TWO HEARTED ALE Kalamazoo, MI 6 | ROGUE DEAD GUY ALE Portland, OR 6.5 |
| SAMUEL ADAMS BOSTON LAGER Boston, MA 5.5 | GUINNESS Dublin, Ireland 4.5 |
| YUENGLING LAGER Pottsville, PA 4 | BLUE MOON Golden, CO 4.5 |
| STELLA ARTOIS Leuven, Belgium 5 | BECK'S NA Bremen, Germany 4 |
| CHIMAY BLUE Chimay, Belgium 11 | |
| 21 ST AMENDMENT BLAH BLAH BLAH IPA 6 | |
| San Francisco, CA | |

ASK ABOUT OUR SEASONAL SELECTIONS