

## APPETIZERS

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- 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

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- +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

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- 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

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## RYAN'S DAILY FEATURES

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## RYAN'S SEASONAL ENTREES

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- 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

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*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

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*available friday and saturday only*

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|----------|----------|
| 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

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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](http://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

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- +NEW YORK CHEESECAKE 8
  - VANILLA BEAN CRÈME BRULEE 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

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- 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

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- 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

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- 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                     |
| BELL'S OARSMAN Kalamazoo, MI 5                  | MILLER LITE Milwaukee, WI 4                   |
| HIGHLAND OATMEAL PORTER Asheville, NC 5         | MICHELOB ULTRA St. Louis, MO 4                |
| BELL'S TWO HEARTED ALE Kalamazoo, MI 6          | ROGUE HAZELNUT BROWN NECTAR Portland, OR 6.5  |
| KONA LONGBOARD Kailua, HI 6                     | ROGUE DEAD GUY ALE Portland, OR 6.5           |
| YUENGLING LAGER Pottsville, PA 4                | GREAT DIVIDE YETI IMPERIAL STOUT Denver, CO 6 |
| STELLA ARTOIS Leuven, Belgium 6                 | ALLAGASH WHITE Portland, ME 7                 |
| CHIMAY BLUE Chimay, Belgium 11                  | BECK'S NA Bremen, Germany 4                   |
| 21 <sup>ST</sup> AMENDMENT BLAH BLAH BLAH IPA 6 |   |
| San Francisco, CA                               |   |

ASK ABOUT OUR SEASONAL SELECTIONS