

## APPETIZERS

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- COLOSSAL LUMP CRAB MEAT half / full Market Price  
OYSTERS ON THE HALF SHELL\* mignonette 15  
CLASSIC OYSTERS ROCKEFELLER\* 16  
+SPINACH, ARTICHOKE AND CRAB DIP 12  
+BACON WRAPPED SCALLOPS teriyaki glaze, lemon twist 14  
+JUMBO LUMP CRAB CAKE arugula, red pepper coulis, basil aioli Market Price  
JUMBO SHRIMP COCKTAIL cocktail sauce, bloody mary inspired gazpacho 13  
+AHI TUNA TARTARE\* red pepper, shallots, chives, wonton crisps, sesame-citrus vinaigrette 13  
+SHAVED BEEF TENDERLOIN CROSTINIS bourbon demi, garlic parmesan crostini,  
sauce vierge, balsamic reduction, feather parmesan 14  
+ALMOND FRIED BRIE\*\* granny smith apples, apple puree, balsamic reduction, greens 10  
+ANTIPASTO marcona almonds, candied chipotle pecans, mixed olives, craft cheeses,  
pepperoncini, local cured meats, crostini 15  
TRI-COLORED CREAMER POTATOES rosemary, garlic herb butter, bacon mustard cream 8  
+TAHINI HUMMUS\*\* sesame, tahini, pine nuts, crudités, naan bread 10

## 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, apple slices, goat cheese, spiced pecans, green apple vinaigrette 5 | 9  
THE PIEDMONT\*\* *flora ridge farms* hydroponic bibb, dried cranberries, almonds, ricotta  
salata, honey balsamic vinaigrette 5 | 9

## SALAD ADDITIONS

- petite beef filet\* 12 | pan seared scallops\* 12  
grilled chicken breast 7 | grilled shrimp\* 8 | salmon\* 14

## 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  
GROUPE KEY WEST garlic herb basmati, asparagus, lemon caper beurre blanc 32  
+NEW ZEALAND RACK OF LAMB\* panko crust, scalloped potatoes, spinach, mint jelly 38  
CHILEAN SEA BASS garlic herb basmati, haricot verts, pineapple salsa, balsamic reduction 34  
+JUMBO LUMP CRAB CAKES buttermilk whipped potatoes, haricot verts, basil aioli,  
red pepper coulis half / full Market Price  
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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- +PAN SEARED SCALLOPS\*\*** almond cous cous, butternut squash, cheerwine cherry jus 22 | 30  
**TWICE FRIED DUCK BREAST\*** sweet potato mash, haricot verts, currant port duck demi,  
fried sage 20 | 29
- +APRICOT GLAZED SALMON\*\*** almond cous cous, haricot verts, cabernet reduction, hazelnuts 27  
**PAN SEARED 10 oz HERITAGE FARMS PORK CHOP\*** popcorn fontina grits, cider-braised  
collard greens, blueberry bbq sauce 24
- BEEF TENDERLOIN TIPS\*** buttermilk whipped potatoes, broccoli, mushroom madeira 24  
**+JOYCE FARMS CHICKEN PICCATA** garlic herb basmati, broccoli, lemon caper beurre blanc,  
lemon gremolata 22
- SHRIMP & ANSON MILL GRITS\*** peppers, onions, andouille, sundried tomato and chipotle  
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 C.A.B. 8oz | 100z 36 | 40  
**RIBEYE\*** aged C.A.B. 14oz 36  
**NEW YORK STRIP\*** aged C.A.B. 14oz 42  
**PRIME FILET MIGNON\*** 5oz | 100z 35 | 55  
**PRIME RIBEYE\*** 16oz 48
- 8oz C.A.B. 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*

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

## STEAK ADDITIONS

- Ryan's steak butter | blackened 1.5  
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  
haricot verts | broccoli hollandaise\* | sautéed spinach  
asparagus | bacon and blue cheese brussels sprouts  
garlic button mushrooms | +four-cheese macaroni and cheese

## DESSERTS

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+NEW YORK CHEESECAKE 8

VANILLA BEAN CRÈME BRULEE 8

+KEY LIME PIE lime zest, raspberry puree, whipped cream 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 5

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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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FOOTHILLS HOPPYUM IPA Winston-Salem, NC 5.5

GREAT DIVIDE YETI IMPERIAL STOUT Denver CO 6

HIGHLAND OATMEAL PORTER Asheville, NC 5

BELL'S TWO HEARTED ALE Kalamazoo, MI 6

ROGUE HAZELNUT BROWN NECTAR Portland, OR 6.5

YUENGLING LAGER Pottsville, PA 4

STELLA ARTOIS Leuven, Belgium 5

CHIMAY BLUE Chimay, Belgium 11

21<sup>st</sup> AMENDMENT BLAH BLAH BLAH DOUBLE IPA

San Francisco, CA 6

BUD LIGHT St. Louis, MO 4

MILLER LIGHT Milwaukee, WI 4

MICHELOB ULTRA St. Louis, MO 4

ALLAGASH WHITE, Portland, OR 7

ROGUE DEAD GUY ALE Portland, OR 6.5

BELL'S OARSMAN WHEAT ALE Kalamazoo, MI 5

KONA LONGBOARD LAGER Kailua, HI 4.5

BECK'S NA Bremen, Germany 4

ASK ABOUT OUR SEASONAL SELECTIONS

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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