

APPETIZERS

- COLOSSAL LUMP CRAB MEAT half / full Market Price
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 Market Price
+LOBSTER CAKE tomato saffron aioli, micro greens, chive oil 16
JUMBO SHRIMP COCKTAIL cocktail sauce, bloody mary inspired gazpacho 13
+TOASTED PHYLLO WRAPPED BRIE local cloister honey, raspberry puree, fresh berries,
orange blossom reduction 11
+AHI TUNA TARTARE* avocado, red pepper, shallots, chives, wonton crisps, sesame-citrus
vinaigrette 13
+GRILLED-BRAISED BRISKET CROSTINI bourbon demi, garlic parmesan crostini,
sauce vierge, balsamic reduction, feather parmesan 14
HEIRLOOM TOMATO CAPRESE** heirloom cherry 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, blueberries, goat cheese crumbles, almonds, blueberry vinaigrette 5|9
THE PIEDMONT *flora ridge farms* hydroponic bibb, ricotta salata, strawberries, 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

- 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
GROUPER KEY WEST citrus basil basmati, broccoli florets, lemon caper beurre blanc 32
+NEW ZEALAND RACK OF LAMB* panko crust, scalloped potatoes, spinach, mint jelly 40
CHILEAN SEA BASS citrus basil basmati, asparagus, pineapple salsa, balsamic reduction 34
+JUMBO LUMP CRAB CAKES buttermilk whipped potatoes, summer squash medley, basil
aioli, red pepper coulis half / full Market Price
VEGETABLE PLATE choice of any four sides 16

RYAN'S DAILY FEATURES

RYAN'S SEASONAL ENTREES

- +PAN SEARED SCALLOPS** orange peel pearl cous cous, asparagus, apricot beurre blanc, citrus parmesan gremolata 22 | 30
- CONFIT DUCK BREAST*** vanilla sweet potato mash, haricot verts, confit shallots, blackberry pomegranate duck demi 20 | 29
- +PAN SEARED SALMON**** orange peel pearl cous cous, haricot verts, sauce vierge, spinach pesto, balsamic reduction 27
- PAN SEARED 10 OZ HERITAGE FARMS PORK CHOP*** vanilla sweet potato mash, spiced collard greens, pancetta and roasted leek cream 24
- C.A.B. BEEF BRISKET*** buttermilk whipped potatoes, broccoli, shiitake bordelaise 26
- +JOYCE FARMS CHICKEN SCALLOPINI** buttermilk whipped potatoes, summer squash medley, hibiscus ginger peach veloute 22
- SHRIMP & ANSON MILL GRITS*** peppers, onions, andouille, sundried tomato and chipotle cream sauce 24
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STEAKS

all steaks served with choice of potato unless otherwise specified

FILET MIGNON* aged C.A.B. 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 C.A.B. 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 1.5

béarnaise* | hollandaise | bourbon demi-glace* 3

oscar style* 15

SIDES

5

scalloped potatoes | caramelized onions | spiced collard greens

truffle pomme frites | buttermilk whipped potatoes

baked potato | +steak fries | vanilla 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

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

DESSERTS

+NEW YORK CHEESECAKE 8

VANILLA BEAN CRÈME BRULEE 8

+KEY LIME PIE 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

+FROZEN BANANAS FOSTER CARAMEL PIE** pecan crumble, caramel sauce 8

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 and 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

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

21st 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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