

## 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  
JUMBO SHRIMP COCKTAIL cocktail sauce, bloody mary inspired gazpacho 13  
+ TOASTED PHYLLO WRAPPED BRIE local cloister honey, granny smith apple slices,  
apple puree, walnuts, balsamic reduction 11  
HEIRLOOM CHERRY TOMATO CAPRESE\*\* fresh mozzarella, pumpkin seed pesto,  
balsamic reduction, micro greens 12  
AHI TUNA TARTARE\* red pepper, shallots, chives, wonton crisps, sesame-citrus vinaigrette 13  
ASIAN MEATBALLS *heritage farms* organic ground pork, Korean BBQ, napa cabbage-lemon  
grass slaw 12  
+ARTISAN BREAD *camino bakery* trio, *vermont creamery* cultured butter, E.V.O.O., aged  
balsamic vinegar, garlic confit puree 7

## 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 \*\* *flora ridge farms* hydroponic bibb, goat cheese, almonds, dried cranberries,  
pomegranate vinaigrette 5|9  
THE WALDORF\*\* mixed greens, granny smith apple slices, walnuts, gorgonzola, blistered grapes,  
honey-balsamic vinaigrette 5|9

## SALAD ADDITIONS

- petite beef filet\* 12 | pan seared scallops\* 12  
grilled chicken breast 7 | grilled shrimp\* 8 | pan seared 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**  
GROUPEL KEY WEST\* garlic-herb basmati, broccoli florets, lemon-caper beurre blanc 32  
+NEW ZEALAND RACK OF LAMB\* panko crust, scalloped potatoes, spinach, mint jelly 40  
CHILEAN SEA BASS\* garlic-herb basmati, asparagus, pineapple salsa, balsamic reduction 34  
+JUMBO LUMP CRAB CAKES buttermilk whipped potatoes, squash medley, basil aioli,  
red pepper coulis 23|30  
VEGETABLE PLATE choice of any four sides 16

## RYAN'S SEASONAL ENTREES

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**PAN SEARED SCALLOPS+** almond pearl cous cous, asparagus, fall spiced apricot beurre blanc, hazelnut gremolata, red wine reduction 22 | 30

**CONFIT DUCK BREAST A LA ORANGE\*** garlic-herb basmati, haricot verts, Chinese five spiced orange-saffron jus, mandarin orange relish 20 | 29

**PAN SEARED SALMON+** almond pearl cous cous, haricot verts, butternut squash béchamel, hazelnut gremolata, balsamic reduction 27

**PAN SEARED 10oz HERITAGE FARMS PORK CHOP\*** popcorn gouda grits, spiced collard greens, pork belly veloute 24

**JOYCE FARMS CHICKEN SCALLOPINI** buttermilk whipped potatoes, squash medley, cranberry-pomegranate chicken demi 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 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

**10oz PRIME SIRLOIN\*** buttermilk whipped potatoes, broccoli florets, adobo choron sauce 26

## PRIME RIB

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*available friday and saturday only*

9oz\* 25                      14oz\* 34

12oz\* 31                     18oz\* 38

## STEAK ADDITIONS

cultured butter | 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 | spiced collard greens  
truffle pomme frites | buttermilk whipped potatoes | baked potato  
+steak fries | maple-bourbon sweet potato mash | popcorn gouda grits

6

haricot verts | broccoli hollandaise\* | sautéed spinach  
asparagus | bacon and blue cheese brussels sprouts | squash medley  
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

## DESSERTS

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+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 BANANA FOSTERS CARAMEL PIE pecan crumble, caramel sauce 8

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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 absolute 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, 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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