

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
JUMBO SHRIMP COCKTAIL cocktail sauce, bloody mary inspired gazpacho 13
+ TOASTED PHYLLO WRAPPED BRIE** local cloister honey, raspberry puree, fresh berries, arugula, toasted almonds 12
+ASIAN MEATBALLS *heritage farms* organic ground pork, Korean BBQ, napa cabbage slaw 12
+AHI TUNA TARTARE* red pepper, shallots, chives, wonton crisps, sesame vinaigrette 13
HEIRLOOM TOMATO CAPRESE** heirloom cherry tomatoes, fresh mozzarella, spinach pesto, balsamic reduction, micro greens 12
CHILLED BEET SALAD ** pickle roasted beets, mandarin oranges, toasted almonds, arugula, goat cheese, citrus-champagne vinaigrette 9

SOUPS & SALADS

- +FRENCH ONION mozzarella, parmesan 6.5
SHE-CRAB lump crab, cream sherry 6|9
+CAESAR romaine, parmesan, croutons 5|9
HOUSE local kosher mixed greens, cucumbers, grape tomatoes, red onion, black olives 5
ICEBERG WEDGE bacon, tomatoes, gorgonzola 5|9
RYAN'S SIGNATURE local kosher mixed greens, bacon, red onion, gorgonzola, mushrooms, tomatoes, cucumbers 5|9
ARUGULA ** candied chipotle bacon, spiced pecans, parmesan, roasted red pepper vinaigrette 5|9
THE SEASONAL ** local hydroponic bibb, blueberries, goat cheese crumbles, almonds, blueberry-pomegranate vinaigrette 5|9
THE WALDORF** local kosher 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

- 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, lemon-caper beurre blanc 32
+NEW ZEALAND RACK OF LAMB* panko crust, scalloped potatoes, spinach, mint jelly 40
CHILEAN SEA BASS* orange peel cous cous, 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 FEATURES

RYAN'S SEASONAL ENTREES

- CONFIT DUCK BREAST A LA ORANGE*** citrus-basil basmati, haricot verts, Chinese five spiced orange-saffron jus, mandarin orange relish 20 | 29
- +PAN SEARED SALMON**** orange peel pearl cous cous, haricot verts, sauce vierge, spinach pesto, balsamic reduction 27
- +PAN SEARED SCALLOPS*** orange peel pearl cous cous, asparagus, apricot beurre blanc, citrus-parmesan gremolata 22 | 30
- PAN SEARED 10 oz HERITAGE FARMS PORK CHOP*** popcorn gouda grits, haricot verts, blueberry BBQ sauce 24
- BLACKENED PRIME 10 oz SIRLOIN*** buttermilk whipped potatoes, chipotle braised collard greens, honey-chipotle vinaigrette 26
- JOYCE FARMS GRILLED CHICKEN*** citrus-basil basmati, broccoli, mango vinaigrette, kiwi chips, toasted coconut 22
- SHRIMP & ANSON MILL GRITS*** peppers, onions, andouille, blistered heirloom tomatoes, sundried tomato 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 38 | 42
- RIBEYE*** aged C.A.B. 14oz 38
- 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*** 60
- 8oz STEAK AU POIVRE*** cracked black pepper, cognac cream sauce 40

PRIME RIB

available friday and saturday only

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| 9oz* 26 | 14oz* 36 |
| 12oz* 32 | 18oz* 40 |

STEAK ADDITIONS

- Ryan's steak butter | Vermont cultured butter| blackened 1.5
- béarnaise* | hollandaise* | bourbon demi-glace 3
- oscar style* 16
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SIDES

- 5
- +steak fries | scalloped potatoes | caramelized onions
- truffle pomme frites | buttermilk whipped potatoes | baked potato
- vanilla sweet potato puree | popcorn gouda grits | chipotle braised collard greens
- 6
- asparagus | haricot verts | broccoli hollandaise* | sautéed spinach
- squash medley | 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, \$5.00 split plate charge*

DESSERTS

SEASONAL SORBET 5

+NEW YORK CHEESECAKE 8

VANILLA BEAN CRÈME BRULEE 8

+KEY LIME PIE raspberry puree and fresh whip cream 8

+RYAN'S PECAN PIE** freshly made, southern-style 8 Add ice cream 2

+FROZEN BANANA FOSTERS CARAMEL PIE** pecan crumble, caramel sauce 8

+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

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 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

SAN PELLEGRINO ½ LITER 5 1 LITER 6

RYAN'S PRIVATE LABEL PURE WATER 20oz 4

LAGERS AND ALES

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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