

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, granny smith apple slices,
spiced apple puree, walnuts, balsamic reduction 12
HEIRLOOM CHERRY TOMATO CAPRESE** fresh mozzarella, pumpkin seed pesto,
balsamic reduction, micro greens 12
+AHI TUNA TARTARE* red pepper, shallots, chives, wonton crisps, sesame vinaigrette 13
ASIAN MEATBALLS* *heritage farms* organic ground pork, Korean BBQ, napa cabbage slaw 12
CHILLED BEET SALAD** pickle roasted beets, shaved fennel bulb, toasted walnuts, arugula,
goat cheese, orange-cumin 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, honey chipotle vinaigrette 5|9
THE SEASONAL** local hydroponic bibb, goat cheese, almonds, dried cranberries, pomegranate
vinaigrette 5|9
THE SPINACH SALAD baby spinach, figs, pumpkin seeds, goat cheese, clementine-apricot
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 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 crème fraiche 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

- +PAN SEARED SCALLOPS**** almond pearl cous cous, asparagus, fall spiced apricot beurre blanc, hazelnut gremolata, red wine reduction 22|30
- CONFIT DUCK BREAST*** pumpkin spiced sweet potato mash, haricot verts, port plum sauce, pickled Amarena cherries 20|29
- +PAN SEARED SALMON**** almond pearl cous cous, haricot verts, butternut squash béchamel, pumpkin seed granola, balsamic reduction 27
- PAN SEARED 10oz HERITAGE FARMS PORK CHOP*** popcorn gouda grits, spiced collards, apple brandy sauce, lardons 24
- 10oz TERES MAJOR BEEF MEDALLIONS*** crème fraiche whipped potatoes, haricot verts, currant demi 26
- JOYCE FARMS CHICKEN BREAST*** crème fraiche whipped potatoes, broccoli florets, shiitake mushroom-tarragon veloute 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

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

5

- scalloped potatoes | caramelized onions | spiced collard greens
truffle pommes frites | crème fraiche whipped potatoes | baked potato
+steak fries | pumpkin spiced 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

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

SEASONAL SORBET 5

+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

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

RED OAK Whitsett, NC 5.5

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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