

## APPETIZERS

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- COLOSSAL LUMP CRAB MEAT** 16|22  
**CLASSIC OYSTERS ROCKEFELLER\*** 18  
**OYSTERS ON THE HALF SHELL\*** mignonette 16  
+**SPINACH, ARTICHOKE, AND CRAB DIP** 14  
+**BACON WRAPPED SCALLOPS** teriyaki glaze, lemon twist 16  
+**JUMBO LUMP CRAB CAKE** arugula, red pepper coulis, basil aioli 16  
**JUMBO SHRIMP COCKTAIL\*** cocktail sauce, bloody mary inspired gazpacho 15  
+ **TOASTED PHYLLO WRAPPED BRIE\*\*** local cloister honey, granny smith apple slices, spiced apple puree, walnuts, balsamic reduction 14  
**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 15  
+**ASIAN MEATBALLS\*** *heritage farms* organic ground pork, Korean BBQ, napa cabbage slaw 13  
**CHILLED BEET SALAD\*\*** pickle roasted beets, shaved fennel bulb, toasted walnuts, arugula, goat cheese, orange-cumin vinaigrette 10

## SOUPS & SALADS

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- +**FRENCH ONION** mozzarella, parmesan 7  
**SHE-CRAB** lump crab, cream sherry 8|11  
+**CAESAR** romaine, parmesan, croutons 6|10  
**HOUSE** local kosher mixed greens, cucumbers, grape tomatoes, red onion, black olives 6  
**ICEBERG WEDGE** bacon, tomatoes, gorgonzola 6|10  
**RYAN'S SIGNATURE** local kosher mixed greens, bacon, red onion, gorgonzola, mushrooms, tomatoes, cucumbers 6|10  
**ARUGULA\*\*** candied chipotle bacon, spiced pecans, parmesan, honey chipotle vinaigrette 6|10  
**THE SEASONAL\*\*** local hydroponic bibb, goat cheese, almonds, dried cranberries, pomegranate vinaigrette 6|10  
**THE SPINACH SALAD** baby spinach, figs, pumpkin seeds, goat cheese, clementine-apricot vinaigrette 6|10  
**THE WALDORF\*\*** local kosher mixed greens, granny smith apple slices, walnuts, gorgonzola, blistered grapes, honey-balsamic vinaigrette 6|10

## SALAD ADDITIONS

- petite beef filet\* 14 | pan seared scallops\* 14  
grilled chicken breast 8 | grilled shrimp\* 10 | pan seared salmon\* 15

## RYAN'S CLASSIC ENTREES

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- COLD WATER LOBSTER TAILS\*** choice of vegetable and starch 36|60  
**LIVE LOBSTER\*** served in or out of shell, two sides or one side and house salad **Market Price**  
**GROUPE KEY WEST\*** garlic-herb basmati, broccoli florets, lemon-caper beurre blanc 34  
+**NEW ZEALAND RACK OF LAMB\*** panko crust, scalloped potatoes, spinach, mint jelly 42  
**CHILEAN SEA BASS\*** garlic-herb basmati, asparagus, pineapple salsa, balsamic reduction 36  
+**JUMBO LUMP CRAB CAKES** crème fraiche whipped potatoes, squash medley, basil aioli, red pepper coulis 25|32  
**VEGETABLE PLATE** choice of any four sides 20

## 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 26 | 34
- CONFIT DUCK BREAST\*** pumpkin spiced sweet potato mash, haricot verts, port plum sauce, pickled Amarena cherries 21 | 30
- +PAN SEARED SALMON\*\*** almond pearl cous cous, haricot verts, butternut squash béchamel, pumpkin seed granola, balsamic reduction 29
- PAN SEARED 10oz HERITAGE FARMS PORK CHOP\*** popcorn gouda grits, spiced collards, apple brandy sauce, lardons 25
- 10oz PRIME SIRLION MEDALLIONS\*** crème fraiche whipped potatoes, haricot verts, currant demi 27
- JOYCE FARMS CHICKEN BREAST\*** crème fraiche whipped potatoes, broccoli florets, shiitake mushroom-tarragon veloute 23
- SHRIMP & ANSON MILL GRITS\*** peppers, onions, andouille, blistered heirloom tomatoes, sundried tomato cream sauce 26
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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 40 | 44
- RIBEYE\*** aged C.A.B. 14oz 42
- NEW YORK STRIP\*** aged C.A.B. 14oz 46
- PRIME FILET MIGNON\*** 5oz|10oz 37 | 57
- PRIME RIBEYE\*** 16oz 50
- 8oz C.A.B. FILET MIGNON & COLD WATER LOBSTER TAIL\*** 64
- 8oz STEAK AU POIVRE\*** cracked black pepper, cognac cream sauce 44

## PRIME RIB

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*available friday and saturday only*

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|----------|----------|
| 9oz* 28  | 14oz* 38 |
| 12oz* 34 | 18oz* 42 |

## STEAK ADDITIONS

- Vermont cultured butter | Ryan's steak butter | blackened 2
- Au poivre | béarnaise\* | hollandaise\* | bourbon demi-glace 4
- oscar style\* 18
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## SIDES

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6

- 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

7

- 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

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### SEASONAL SORBET 6

+NEW YORK CHEESECAKE 9

VANILLA BEAN CRÈME BRULEE 9

+KEY LIME PIE raspberry puree, whipped cream 9

+RYAN'S PECAN PIE\*\* freshly made, southern-style 9 Add ice cream 2

+RYAN'S TRIPLE CHOCOLATE CAKE chocolate bits, chocolate ganache icing 9

+FROZEN BANANA FOSTERS CARAMEL PIE\*\* pecan crumble, caramel sauce 9

+FRESH SEASONAL BERRIES IN A CARAMEL PECAN SHELL\*\* fruit sauces, whipped cream 12

+ICE CREAM\*\* seasonal or vanilla bean, caramel pecan shell, chocolate, caramel or fruit sauce 6

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## COFFEE AND COFFEE DRINKS

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### ESPRESSO 5

CAPPUCCINO CLASSICO espresso, steamed milk 6

choice of tia maria, amaretto, sambuca, frangelico, crème de cacao, kahlua, bailey's 9

CAFFE LATTE espresso, steamed milk 6

RYAN'S CAPPUCCINO espresso, cocoa, cinnamon, whipped cream 6  
with a blend of five liqueurs 9

THE NUDGE brandy, kahlua, crème de cacao, whipped cream 9

JAMAICAN COFFEE brandy, rum, tia maria, triple sec, whipped cream 9

IRISH COFFEE old bushmills irish whiskey, whipped cream 9

### 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, 6

GREAT DIVIDE YETI IMPERIAL STOUT Denver CO 6

HIGHLAND OATMEAL PORTER Asheville, NC 6

BELL'S TWO HEARTED ALE Kalamazoo, MI 6

YUENGLING LAGER Pottsville, PA 6

STELLA ARTOIS Leuven, Belgium 7

CHIMAY BLUE Chimay, Belgium 12

21st AMENDMENT BLAH BLAH BLAH DOUBLE IPA  
San Francisco, CA 6

BUD LIGHT St. Louis, MO 4.5

MILLER LIGHT Milwaukee, WI 4.5

MICHELOB ULTRA St. Louis, MO 4.5

ALLAGASH WHITE Portland, OR 7

ROGUE DEAD GUY ALE Portland, OR 7

KONA LONGBOARD LAGER Kailua, HI 6

BECK'S NA Bremen, Germany 5

RED OAK Whitsett, NC 6

ASK ABOUT OUR SEASONAL SELECTIONS

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