

# Ryan's Restaurant

## Butcher Shop and Market

*(prices subject to change due to market and availability)*

### STEAKS

*14oz. C.A.B. Ribeye	15.00 each
**16oz. <b>Prime</b> Ribeye	23.00 each
*14oz. C.A.B. NY Strip	16.50 each
**16oz. <b>Prime</b> NY Strip	23.00 each
*16oz. C.A.B. Bone-In Strip	17.25 each
**10oz. <b>Prime</b> Sirloin	10.00 each
*8oz. C.A.B. Filet Mignon	16.00 each
**10oz. <b>Prime</b> Filet Mignon	22.00 each
*18oz. C.A.B. Porterhouse (LIMITED)	21.00 each
*1lb. Olive Oil & Herb Marinated Beef Tenderloin Tips	13.00 each

\*C.A.B. is Certified Angus Beef which is upper two-thirds choice and aged at a minimum of 28 days to ensure quality and tenderness

\*\*Only the top 2% of all beef taken to market are graded Prime

### OTHER PROTEINS

10oz. Heritage Farms Bone-In Pork Chop	5.50 each
6oz. Duroc Boneless Pork Chop	1.75 each
7-9oz. Maple Leaf Farms Duck Breast Confit	6.25 each
7-9oz. Maple Leaf Farms Raw Duck Breast	6.25 each
14-16oz. New Zealand Lamb Rack	16.70 each
1lb. 81/19 Ground Beef	4.25 each
1lb. IQF Thick Cut Applewood Smoked Bacon	6.75 each
7oz. Joyce Farms Marinated Chicken Breast	4.00 each

### SEAFOOD

8oz. IQF Chilean Seabass	15.00 each
8oz. IQF Chilean Salmon	7.00 each
7oz. Fresh Wester Ross Salmon	8.00 each
1lb. Pasteurized Colossal Crabmeat	34.50 each
1lb. Super Lump Crabmeat	23.25 each

4.5oz. Cold Water Lobster Tail	10.95 each
8oz. IQF Mahi-Mahi	4.50 each
4oz. IQF Ahi Tuna	4.00 each
1lb. 16/20 Frozen Shrimp	10.50 each
½lb. 10/20 IQF Scallops	8.00 each

### **PRE-PREPARED ITEMS**

Baby Back Ribs with Blueberry BBQ Sauce (LIMITED)	8.00 each
-wrap in foil & cook at 400° for 30 minutes. uncover, brush with sauce and cook for an additional 5 minutes	
Crab Cakes	7.00 each
-pan fry 2 minutes on each side & finish off in the oven at 450° for 5 minutes	
Spinach, Artichoke & Crab Dip	4.00 each
-450° for 10 minutes	
Korean BBQ Asian Meatballs (LIMITED)	4.00 for 6
-medium heat on stove top covered until hot throughout	
Side of Spicy Pancetta Collard Greens	3.00 each
Side of Mashed Potatoes	2.50 each
Side of Macaroni & Cheese	3.00 each
Side of Gouda Grits	3.00 each
Side of Mashed Sweet Potatoes	2.50 each
8oz. She Crab Soup	6.00 each
-medium heat on stove top. stir often until desired temperature	

### **DESSERT**

Ryan's Triple Chocolate Cake	4.00 per slice
Ryan's Pecan Pie	4.00 per slice
NY Cheesecake	4.00 per slice
Key Lime Pie	4.00 per slice
Peanut Butter Pie with Oreo Cookie Crust	4.00 per slice
White Chocolate Raspberry Cheesecake	4.00 per slice
<b>**chocolate-dipped strawberries available for pre-order to be picked up 5/8 &amp; 5/9**</b>	<b>1.00 per berry</b>

### **MISCELLANEOUS**

2oz. Au Poivre Sauce	2.00 each
3oz. Homemade Cocktail Sauce	0.75 each
2oz. Mint Jelly	0.50 each

2oz. Creamy Horseradish	0.50 each
2oz. Raw Horseradish	0.50 each
Pretzel Rolls/Yeast Rolls	0.50 each
8oz. Cheese Spread	5.00 each
Loaf of Artisanal White Bread	6.00 each
12pk. Hot Dog Buns (LIMITED)	3.00 each

### PRODUCE

Seedless Cucumbers	2.00 each
Celery	1.50 each
Bunch of Asparagus	3.00 each
Broccoli Crowns	2.00 each
½lb. Squash/Zucchini Medley	2.00 each
Red Bell Peppers	1.00 each
Box of Brussels Sprouts (around ¾lb.)	2.50 each
½lb. Button Mushrooms	2.00 each
½lb. Washed and Trimmed Green Beans	3.00 each
Idaho Russet Potatoes	0.75 each
Jumbo Yellow Onions	0.60 each
Roma Tomatoes	0.40 each
Pint of Grape Tomatoes	2.50 each
Limes	0.40 each
Lemons	0.30 each
Head of Iceberg Lettuce	2.50 each
Boxed Lettuce:	2.00 each
Romaine	
Baby Spinach	
Spring Mix	
Organic Bib Head	

### DAIRY

1 Dozen Grade A Large Eggs (LIMITED)	3.75 each
½ Gallon Whole Milk (LIMITED)	3.00 each
½lb. Pepperjack Cheese	3.00 each
½lb. Shredded Cheddar Cheese	3.00 each
3.5oz. Brie Wedge	2.50 each

10.50oz. Log Goat Cheese	6.50 each
½lb. Gorgonzola Crumbles	3.00 each
½lb. Shredded Parmesan Cheese	4.00 each
½lb. Smoked Cheddar	3.00 each
½lb. Smoked Gouda	3.50 each
4oz. Mozzarella Balls	3.00 each
½lb. Cream Cheese	1.75 each
1qt. Half and Half	4.00 each
1qt. Heavy Cream	5.00 each
1lb. Unsalted Butter	2.50 each
1lb. Plugra Unsalted Butter	4.00 each

### **DRESSINGS**

Pint of Homemade Dressings:	4.00 each
Bleu Cheese	
Caesar	
Buttermilk Ranch	
Ryan's Vinaigrette	
Raspberry Vinaigrette	
Honey Balsamic	

### **COFFEE**

S&D Caffeinated Coffee Pack (10 cups/pack)	1.50 each
S&D Decaf Coffee Pack (10 cups/pack)	1.50 each

### **PAPER SUPPLIES**

Two-Ply Toilet Paper (Limit of 5 per order)	1.50 each
Angel Soft Facial Tissues Box	2.25 each
Paper Towel Roll (Limit of 5 per order)	1.50 each

### **BEER**

Foothills Hoppyum IPA	out of stock
Great Divide 'Yeti' Imperial Stout	15.00/6-pack
Highland Oatmeal Porter	12.00/6-pack
Yuengling Lager	10.50/6-pack
Stella Artois	12.00/6-pack
Chimay Blue	24.00/4-pack

Bud Light	10.50/6-pack
Miller Lite	10.50/6-pack
Michelob Ultra	10.50/6-pack
Allagash White	12.00/4-pack
Rogue Dead Guy Ale	15.00/6-pack
Kona Longboard Lager	10.50/6-pack
Beck's Non-Alcoholic	9.00/6-pack

**HELP SUPPORT YOUR LOCAL BREWERY: Fiddlin Fish!**

That Fish Cray IPA (Fiddlin Fish Brewery)	3.00/20oz. can
Buena Vista Blonde (Fiddlin Fish Brewery)	2.50/20oz. can

**\*All wines and on our list are available for purchase at half-price. Please check the “menu” tab and then select “wine list.”**

CONSUMER ADVISORY: From the North Carolina Department of Environmental Health

Eating raw oysters, clams or mussels may cause severe illness. People with the following conditions are at especially high risk: liver disease, alcoholism, diabetes, cancer, stomach or blood disorder, or weakened immune system. Ask your doctor if you are unsure of your risk. If you eat shellfish and become sick, see a doctor immediately.

5/7/2020  
8:38am

**HOT FOOD FOR TAKEOUT 5/7-5/9**

**SALAD:**

- Ryan's Salad- local mixed greens, bacon, red onion, gorgonzola, mushrooms, tomatoes, cucumbers, Ryan's vinaigrette... 4
- Iceberg Wedge- bacon, tomatoes, gorgonzola, bleu cheese dressing... 4
- Caesar Salad- romaine, parmesan, croutons... 4

**ENTRÉE:**

- Slow Roasted 12oz. Prime Rib Au Jus with Creamy Horseradish and Buttermilk Whipped Potatoes... 30
- 8oz. Filet Mignon with Three Butter Garlic Shrimp over Buttermilk Whipped Potatoes... 37
- Two Lump Crab Cakes with Buttermilk Whipped Potatoes, Basil Aioli, Red Pepper Coulis... 26
- Single Lump Crab Cake with Buttermilk Whipped Potatoes, Basil Aioli, Red Pepper Coulis... 21
- Pan Seared Halibut with Fall Spiced Apricot Beurre-Blanc and Hazelnut Gremolata over Almond Pearl Cous Cous... 28
- Pan Seared Chicken Breast with Pineapple Salsa over Almond Pearl Cous Cous... 18

\*all entrees come with a choice of steamed broccoli or zucchini & squash medley, as well as pretzel bread & cheese spread

**DESSERT:**

-Banana Pudding Cake... 4

-Lemon Pound Cake with Macerated Strawberries... 4

**CHILDREN'S OPTION:**

-Chicken Tenders & French Fries... 7

\*\*Pre-orders encouraged. Prime rib will be cooked rare, medium rare, or medium. Pickup times are from 5-7pm Thursday, Friday, and Saturday. Call 336-724-6132 to reserve!

*Build-Your-Own Mother's  
Day Box at Ryan's  
Restaurant!*

Treat the special mom in your life by purchasing the components for an at-home dinner from Ryan's. Our Market and Butcher Shop contains all of the necessities for a perfect at-home dinner, complete with wine for your wife or mother.

\*Chocolate-covered strawberries available for pre-order through 5/7 to be picked up 5/8 & 5/9\*

To find our Market menu, visit [www.ryansrestaurant.com](http://www.ryansrestaurant.com) and click on "shop now."  
Call 336-724-6132 to place your order





RYAN'S RESTAURANT

# GIFT CARD PROMOTION!

*10% off all gift cards*

**VALID MAY 1-MAY 9, 2020**

We will miss everyone terribly on Mother's Day this year! Plan on treating the mother in your life by purchasing a gift card with a promise of bringing her to Ryan's for a fine dining experience when we open back up!

*\*only valid for hot food takeout or in-house dining*

*\*gift cards must be purchased over the phone. does not apply to online gift certificates\**