

APPETIZERS

- 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
+**TRUFFLE MUSHROOM DIP** oyster and shiitake mushrooms, caramelized onions, mascarpone, funyun gremolata, crostini 13
+**AHI TUNA TARTARE*** red pepper, shallots, chives, wontons, sesame-citrus vinaigrette 15
+**ASIAN MEATBALLS** heritage farms organic ground pork, Korean BBQ sauce, napa cabbage slaw 13

SOUPS & SALADS

- +**FRENCH ONION** mozzarella, parmesan 7
SHE-CRAB lump crab, cream sherry 8|11
+**CAESAR** romaine, parmesan, croutons 6|10
HOUSE mixed greens, cucumbers, grape tomatoes, red onion, black olives 6
ICEBERG WEDGE bacon, tomatoes, gorgonzola 6|10
RYAN'S SIGNATURE mixed greens, bacon, red onion, gorgonzola, mushrooms, tomatoes, cucumbers 6|10
ARUGULA ** candied chipotle bacon, spiced pecans, parmesan, chipotle pepper vinaigrette 6|10
THE SEASONAL ** local hydroponic bibb, goat cheese, almonds, dried cranberries, pomegranate clementine vinaigrette 6|10
THE SPINACH SALAD baby spinach, feta, olives, julienne roasted red pepper, pepperoncini, feta, smoked tomato vinaigrette 6|10
THE WALDORF** 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

- COLD WATER LOBSTER TAILS*** choice of vegetable and starch 36|60
LIVE MAINE 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
+**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

- +PAN SEARED SCALLOPS**** orange peel pearl cous cous, asparagus, fall spiced apricot beurre blanc, hazelnut gremolata, red wine reduction 26 | 34
- +CHILEAN SEA BASS*** orange peel pearl cous cous, sautéed asparagus, pineapple salsa, balsamic reduction, micro greens 36
- CONFIT DUCK BREAST A LA ORANGE*** garlic-herb basmati, haricot verts, Chinese five spiced orange-saffron jus, mandarin orange relish 21 | 30
- PAN SEARED SALMON**** garlic-herb basmati, haricot verts, heirloom sauce vierge, tomato romesco, feta crumble 29
- PAN SEARED 10oz HERITAGE FARMS PORK CHOP*** popcorn gouda grits, spiced collard greens, peppadew pepper and bacon jam 25
- SHRIMP & ANSON MILL GRITS*** peppers, onions, andouille, sundried tomato and saffron cream sauce 26
- JOYCE FARMS CHICKEN BREAST*** crème fraiche whipped potatoes, broccoli florets, port plum sauce, spiced stone fruit chutney 23
-
-

STEAKS

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

*available **friday** and **saturday** only*

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

STEAK ADDITIONS

- cultured butter | Ryan's steak butter | blackened 2
- béarnaise* | hollandaise* | au poivre | bourbon demi-glace 4
- oscar style* 18
-
-

SIDES

6

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

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 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
+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 6
+ FROZEN BANANA FOSTERS CARAMEL PIE** pecan crumble, caramel sauce 9
-
-

COFFEE AND COFFEE DRINKS

- 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

- ESPRESSO MARTINI vodka, espresso, kahlua, bailey's, espresso beans
CHOCOLATE MARTINI stoli 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 absolut 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, NC 5
FIDDLIN FISH 'THAT FISH CRAY' IPA Winston-Salem, NC 9
WICKED WEED PERNICIOUS IPA Asheville, NC 7
OSKAR BLUES 'DALE'S PALE ALE' Brevard, NC 6
LONERIDER 'SWEET JOSIE' BROWN ALE Raleigh, NC 5
BULL CITY CIDERWORKS 'OFF MAIN' HARD CIDER Durham, NC 6
RED OAK BAVARIAN AMBER LAGER Whitsett, NC 6
WICKED WEED 'RASPBERRY STARFRUIT BURST' SESSION SOUR Asheville, NC 6
- HIGHLAND OATMEAL PORTER Asheville, NC 6
BUDLIGHT St. Louis, MO 4
MILLER LIGHT Milwaukee, WI 4
MICHELOB ULTRA St. Louis, MO 5
STELLA ARTOIS Leuven, Belgium 6
YUENGLING LAGER Pottsville, PA 4
BECK'S NA Bremen, Germany 4
- ASK ABOUT OUR SEASONAL SELECTIONS

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