

APPETIZERS

- COLOSSAL LUMP CRAB MEAT 18|24
CLASSIC OYSTERS ROCKEFELLER* 20
OYSTERS ON THE HALF SHELL* mignonette 18
+SPINACH, ARTICHOKE, AND CRAB DIP 16
+BACON WRAPPED SCALLOPS teriyaki glaze, lemon twist 18
+JUMBO LUMP CRAB CAKE arugula, red pepper coulis, basil aioli 18
JUMBO SHRIMP COCKTAIL cocktail sauce, sriracha aioli 15
+ TOASTED PHYLLO WRAPPED BRIE** lavender lingonberry jam, green apple slices, candied walnuts, balsamic-port reduction 14
HEIRLOOM CHERRY TOMATO CAPRESE** fresh mozzarella, pumpkin seed pesto, balsamic reduction, micro greens 12
+AHI TUNA TARTARE* red pepper, shallots, chives, wontons, ginger miso-yaki vinaigrette 15
+ASIAN MEATBALLS* heritage farms organic ground pork, korean bbq sauce, napa cabbage slaw 13
CHILLED BEET SALAD** pickle roasted beets, gorgonzola, candied walnuts, arugula, orange cumin vinaigrette 13

+bread service available upon request

SOUPS & SALADS

- +FRENCH ONION mozzarella, parmesan 7
SHE-CRAB lump crab, cream sherry 9|12
+CAESAR romaine, parmesan, croutons 6|10
HOUSE mixed greens, cucumbers, heirloom cherry 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, toasted pumpkin seeds, goat cheese crumbles, fall spiced hydrated apricots, dried cranberries, bing cherry vinaigrette 6|10
THE WALDORF** mixed greens, granny smith apple slices, candied walnuts, gorgonzola, blistered grapes, honey-balsamic vinaigrette 6|10

SALAD ADDITIONS

- petite beef filet* 16 | pan seared scallops* 16
grilled chicken breast* 8 | grilled shrimp* 10 | pan seared salmon* 15

RYAN'S CLASSIC ENTREES

- COLD WATER LOBSTER TAILS* choice of vegetable and starch 38|62
LIVE MAINE LOBSTER* served in or out of shell, two sides or one side and house salad Market Price
GROUPER KEY WEST* garlic herb basmati, broccoli florets, lemon-caper beurre blanc 36
+NEW ZEALAND RACK OF LAMB* panko crust, scalloped potatoes, spinach, mint jelly 44
+JUMBO LUMP CRAB CAKES crème fraiche whipped potatoes, squash medley, basil aioli, red pepper coulis 28|35
VEGETABLE PLATE choice of any four sides 20

RYAN'S SEASONAL ENTREES

- +PAN SEARED SCALLOPS**** almond pearl cous cous, asparagus, apricot fall spiced beurre blanc, hazelnut gremolata, red wine reduction 28 | 36
- +PAN SEARED CHILEAN SEA BASS**** almond pearl cous cous, asparagus, korean bbq, pickled ginger, toasted sesame seeds 40
- CONFIT DUCK BREAST A LA ORANGE*** garlic herb basmati, haricot verts, orange saffron jus, pickled cranberry and blistered grape relish 22 | 32
- +PAN SEARED SALMON**** garlic herb basmati, haricot verts, vodka saffron Romesco sauce, toasted almond crumble 29
- PAN SEARED 10oz HERITAGE FARMS PORK CHOP*** popcorn jalapeno grits, pancetta braised spiced collard greens, adobo veloute, pickled pepper relish 25
- SHRIMP & ANSON MILL GRITS*** popcorn jalapeno grits, peppers, onions, andouille, sundried tomato and chipotle cream sauce 26
- JOYCE FARMS CHICKEN BREAST*** crème fraiche whipped potatoes, broccoli florets, Bayou Teche blush sauce 24
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STEAKS

all steaks served with choice of potato unless otherwise specified

- FILET MIGNON*** aged C.A.B. 8oz 45
- RIBEYE*** aged C.A.B. 14oz 46
- NEW YORK STRIP*** aged C.A.B. 14oz 50
- PRIME FILET MIGNON*** 5oz|10oz 40 | 60
- PRIME RIBEYE*** 16oz 55
- 8oz C.A.B. FILET MIGNON & COLD WATER LOBSTER TAIL*** 68
- 8oz STEAK AU POIVRE*** cracked black pepper, cognac cream sauce 49

PRIME RIB

available Friday and Saturday only

- 9oz* 31 14oz* 42
12oz *37 18oz *45

STEAK ADDITIONS

- cultured butter | Ryan's steak butter | blackened 2
béarnaise* | hollandaise* | au poivre | bourbon demi-glace 4
oscar style* 20
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SIDES

- 7
scalloped potatoes | caramelized onions | spiced collard greens
truffle pommes frites | crème fraiche whipped potatoes | baked potato
popcorn jalapeno grits | vanilla sweet potato mash | +steak fries
- 8
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
+CHOCOLATE PEANUT BUTTER PIE cookie crumble crust, ganache, chocolate sauce 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 12
+ICE CREAM** seasonal or vanilla bean, caramel pecan shell, choice of dessert sauce 9
+ FROZEN BANANA FOSTERS CARAMEL PIE** pecan crumble, coconut, caramel sauce 9
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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 steamed milk, espresso 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 8
RYAN'S PRIVATE LABEL PURE WATER 20oz 4

LAGERS AND ALES

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