

APPETIZERS

- COLOSSAL LUMP CRAB MEAT** 22 | 30
***CLASSIC OYSTERS ROCKEFELLER** 22
***OYSTERS ON THE HALF SHELL** mignonette 21
+SPINACH, ARTICHOKE, AND CRAB DIP 16
+BACON WRAPPED SCALLOPS teriyaki glaze, lemon twist 22
+JUMBO LUMP CRAB CAKE arugula, red pepper coulis, basil aioli 22
JUMBO SHRIMP COCKTAIL cocktail sauce, sriracha aioli 18
****+ TOASTED PHYLLO WRAPPED BRIE** local cloister honey, fresh raspberries, raspberry puree, almonds, balsamic reduction 15
****HEIRLOOM CHERRY TOMATO CAPRESE** fresh mozzarella, spinach pesto, balsamic reduction, micro greens 14
***+AHI TUNA TARTARE** red pepper, shallots, chives, wontons, hoisin miso-yaki vinaigrette 17
***+ASIAN MEATBALLS** heritage farms organic ground pork, korean bbq sauce, napa cabbage slaw 14
****CHILLED BEET SALAD** pickle roasted beets, mandarin oranges, toasted almonds, arugula, goat cheese, citrus Prosecco vinaigrette 14

+bread service available upon request

SOUPS & SALADS

- +FRENCH ONION** mozzarella, parmesan 9
SHE-CRAB lump crab, cream sherry 10 | 14
+CAESAR romaine, parmesan, croutons 8
HOUSE mixed greens, cucumbers, heirloom cherry tomatoes, red onion, black olives 8
ICEBERG WEDGE bacon, tomatoes, gorgonzola 10
RYAN'S SIGNATURE mixed greens, bacon, red onion, gorgonzola, mushrooms, tomatoes, cucumbers 10
****ARUGULA** candied chipotle bacon, spiced pecans, parmesan, chipotle pepper vinaigrette 10
****THE SEASONAL** local hydroponic bibb, goat cheese, almonds, blueberries, blueberry- pomegranate vinaigrette 10
THE PIEDMONT SALAD mixed greens, strawberries, sunflower seeds, feather parmesan, citrus Prosecco vinaigrette 10
****THE WALDORF** mixed greens, granny smith apple slices, candied walnuts, gorgonzola, blistered grapes, honey-balsamic vinaigrette 10

SALAD ADDITIONS

- *petite beef filet 17 | *pan seared scallops 17
*grilled chicken breast 10 | *grilled shrimp 12 | *pan seared salmon 16

RYAN'S CLASSIC ENTREES

- *COLD WATER LOBSTER TAILS** choice of vegetable and starch 41 | 65
***LIVE MAINE LOBSTER** served in or out of shell, two sides or one side and house salad **Market Price**
***GROUPE** KEY WEST citrus basil basmati, broccoli florets, lemon-caper beurre blanc 38
***+NEW ZEALAND RACK OF LAMB** panko crust, scalloped potatoes, spinach, mint jelly 46
+JUMBO LUMP CRAB CAKES crème fraiche whipped potatoes, squash medley, basil aioli, red pepper coulis 28 | 38
VEGETABLE PLATE choice of any four sides 22

RYAN'S SEASONAL ENTREES

- ***+PAN SEARED SCALLOPS almond and orange peel pearl cous cous, asparagus, apricot
beurre blanc, citrus parmesan gremolata, red wine reduction 32 | 40
- *CHILEAN SEA BASS citrus basil basmati, sautéed asparagus, pineapple mango salsa, balsamic
reduction, micro greens 42
- *CONFIT DUCK BREAST A LA ORANGE garlic herb basmati, haricot verts, lemon grass
orange jus, pickled cranberry and blistered grape relish 28
- **+PAN SEARED SALMON almond and orange peel pearl cous cous, haricot verts, heirloom
tomato sauce vierge, spinach pesto, balsamic reduction 30
- *PAN SEARED 10oz HERITAGE FARMS PORK CHOP popcorn jalapeno grits, pancetta braised
collard greens, blueberry bbq sauce 26
- *SHRIMP & ANSON MILL GRITS popcorn jalapeno grits, peppers, onions, andouille, sundried
tomato and chipotle cream sauce 28
- ***JOYCE FARMS CHICKEN BREAST crème fraiche whipped potatoes, broccoli florets, coconut
curry cream sauce, toasted coconut 26
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STEAKS

all steaks served with choice of potato unless otherwise specified

- *FILET MIGNON aged C.A.B. 6oz | 8oz 44 | 49
- *RIBEYE aged C.A.B. 14oz 50
- *NEW YORK STRIP aged C.A.B. 14oz 50
- *PRIME FILET MIGNON 10oz 65
- *PRIME RIBEYE 16oz 60
- *8oz C.A.B. FILET MIGNON & COLD WATER LOBSTER TAIL 70
- *8oz STEAK AU POIVRE cracked black pepper, cognac cream sauce 54

PRIME RIB

available Friday and Saturday only

- *9oz 33 *14oz 44
*12oz 39 *18oz 48

STEAK ADDITIONS

- cultured butter | Ryan's steak butter | blackened | montreal 2
*béarnaise | *hollandaise | au poivre | bourbon demi-glace 4
*oscar style 24
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SIDES

- 8
scalloped potatoes | caramelized onions | spiced collard greens |
truffle pommes frites | crème fraiche whipped potatoes | baked potato |
+steak fries | vanilla sweet potato mash | popcorn gouda grits
- 9
haricot verts | broccoli | sautéed spinach |
asparagus | bacon and blue cheese brussels sprouts | squash medley |
garlic button mushrooms | +four cheese macaroni and cheese

www.ryansrestaurant.com

Executive Chef: Luke McMahon Sous Chef: Stephanie McGee

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

** Contains nuts

+Contains Gluten

DESSERTS

SEASONAL SORBET 7

+NEW YORK CHEESECAKE 10

VANILLA BEAN CRÈME BRULEE 9

**+CHOCOLATE PEANUT BUTTER PIE cookie crumble crust, ganache, chocolate sauce 9

**+RYAN'S PECAN PIE freshly made, southern-style 10 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 14

**+ICE CREAM seasonal or vanilla bean, caramel pecan shell, chocolate, caramel or fruit sauces 9

**+ FROZEN BANANA FOSTERS CARAMEL PIE pecan crumble, caramel sauce 12

COFFEE AND COFFEE DRINKS

ESPRESSO 6

CAPPUCCINO CLASSICO espresso, steamed milk 7

choice of tia maria, amaretto, sambuca, frangelico, crème de cacao, kahlua, bailey's 10

CAFFE LATTE steamed milk, espresso 7

RYAN'S CAPPUCCINO espresso, cocoa, cinnamon, whipped cream 6

with a blend of five liqueurs 10

THE NUDGE brandy, kahlua, crème de cacao, whipped cream 10

JAMAICAN COFFEE brandy, rum, tia maria, triple sec, whipped cream 10

IRISH COFFEE old bushmills irish whiskey, whipped cream 10

MARTINIS

ESPRESSO MARTINI vodka, espresso, kahlua, bailey's, espresso beans

CHOCOLATE MARTINI vodka, godiva, chocolate liqueur, bailey's irish cream

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

COSMOPOLITAN MARTINI vodka, cointreau, cranberry, lime juice

MELONTINI MARTINI vodka, midori, pineapple juice

FRENCH MARTINI vodka, chambord, pineapple juice

ANGEL FOOD CAKE MARTINI vanilla vodka, amaretto, cranberry juice, pineapple juice

WATERS

SAN PELLEGRINO ½ LITER 5 1 LITER 8

RYAN'S PRIVATE LABEL PURE WATER 20oz 4

LAGERS AND ALES

SIERRA NEVADA 'HAZY LITTLE THING' IPA Chico, CA 7

FIDDLIN FISH 'THAT FISH CRAY' IPA Winston-Salem, NC 9

WICKED WEED PERNICIOUS IPA Asheville, NC 7

CATAWBA BREWING 'WHITE ZOMBIE' WHITE ALE
Morganton, NC 6

BLAKE'S FLANNEL MOUTH HARD CIDER Armada, MI 6

RED OAK BAVARIAN AMBER LAGER Whitsett, NC 6

HUMMIN'BIRD HELLES GOLDEN LAGER Whitsett, NC 6

WICKED WEED 'WATERMELON DRAGONFRUIT' SESSION
SOUR Asheville, NC 6

HIGHLAND OATMEAL PORTER Asheville, NC 6

BELL'S AMBER ALE Kalamazoo, MI 6

NORTH COAST 'SCRIMSHAW' PILSNER Fort Bragg, CA 6

CHIMAY BLUE BELGIAN ALE Chimay, Belgium 18

BUDLIGHT St. Louis, MO 4

MICHELOB ULTRA St. Louis, MO 5

STELLA ARTOIS Leuven, Belgium 6

BECK'S NA Bremen, Germany 5

ASK ABOUT OUR SEASONAL SELECTION

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