

## APPETIZERS

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- COLOSSAL LUMP CRAB MEAT** 22 | 30  
**\*CLASSIC OYSTERS ROCKEFELLER** 22  
**\*OYSTERS ON THE HALF SHELL** 21  
**+SPINACH, ARTICHOKE, AND CRAB DIP** 16  
**+BACON WRAPPED SCALLOPS** teriyaki glaze, lemon twist 22  
**+JUMBO LUMP CRAB CAKE** arugula, remoulade 22  
**JUMBO SHRIMP COCKTAIL** cocktail sauce 18  
**\*\*+ TOASTED PHYLLO WRAPPED BRIE** local cloister honey, fresh raspberries, raspberry puree, almonds, balsamic reduction 15  
**\*\*HEIRLOOM CHERRY TOMATO CAPRESE** burrata cheese, spinach-basil pesto, balsamic reduction, micro greens 14  
**\*+AHI TUNA TARTARE** red pepper, shallots, chives, wontons, hoisin miso-yaki vinaigrette 17  
**\*+WAGYU MEATBALLS** roasted garlic marinara, burrata cheese, parmesan 18

*+bread service available upon request*

## SOUPS & SALADS

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- +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, heirloom cherry tomatoes, gorgonzola 10  
**RYAN'S SIGNATURE** mixed greens, bacon, cucumbers, heirloom cherry tomatoes, red onion, mushrooms, gorgonzola 10  
**\*\*ARUGULA** candied chipotle bacon, parmesan, spiced pecans, chipotle pepper vinaigrette 10  
**\*\*THE SEASONAL** local hydroponic bibb, blueberries, goat cheese, almonds, blueberry-pomegranate vinaigrette 10  
**\*\*THE WALDORF** mixed greens, granny smith apples, blistered grapes, gorgonzola, candied walnuts, honey-balsamic vinaigrette 10

## SALAD ADDITIONS

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

## SEAFOOD & CHOPS

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- \*COLD WATER LOBSTER TAILS** choice of vegetable and starch **Market Price**  
**\*LIVE MAINE LOBSTER** served in or out of shell, two sides or one side and house salad **Market Price**  
**+JUMBO LUMP CRAB CAKES** buttermilk whipped potatoes, squash medley, remoulade 29 | 39  
**\*+NEW ZEALAND RACK OF LAMB** panko crust, scalloped potatoes, spinach, mint jelly 47  
**\*HALIBUT KEY WEST** citrus-basil basmati, broccoli florets, tomato-caper beurre blanc 39  
**\*\*\*+PAN SEARED SCALLOPS** almond and orange peel pearl cous cous, asparagus, apricot beurre blanc, parmesan cornbread gremolata, red wine reduction 33 | 41

## SEAFOOD & CHOPS

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- \***CHILEAN SEA BASS** citrus-basil basmati, sautéed asparagus, pineapple-mango salsa, balsamic reduction, micro greens 43
- \*\*\*+**PAN SEARED SALMON** almond and orange peel pearl cous cous, haricot verts, heirloom tomato sauce vierge, spinach-basil pesto 31
- \***SHRIMP & ANSON MILL GRITS** white cheddar popcorn grits, peppers, onions, andouille, sundried tomato and chipotle cream sauce 29
- \***PAN SEARED 10oz HERITAGE FARMS PORK CHOP** vanilla sweet potato mash, spicy collard greens, bourbon-apple butter 27
- \***CONFIT DUCK BREAST A LA ORANGE** citrus-basil basmati, haricot verts, lemon grass-orange jus, pickled cranberry and blistered grape relish 29
- \***JOYCE FARMS CHICKEN BREAST** buttermilk whipped potatoes, broccoli florets, shiitake mushroom-madeira cream 27
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## STEAKS

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### *Market Price*

*all steaks served with choice of potato unless otherwise specified*

\***FILET MIGNON** aged C.A.B. 6oz | 8oz

\***RIBEYE** aged C.A.B. 14oz

\***NEW YORK STRIP** aged C.A.B. 14oz

\***PRIME FILET MIGNON** 10oz

\***PRIME RIBEYE** 16oz

\***8oz C.A.B. FILET MIGNON & COLD WATER LOBSTER TAIL**

\***8oz C.A.B. STEAK AU POIVRE** cracked black pepper, cognac cream sauce

## PRIME RIB

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*available Friday and Saturday only*

\*9oz

\*14oz

\*12oz

\*18oz

## 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

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8

scalloped potatoes | caramelized onions | spicy collard greens |  
truffle pommes frites | buttermilk whipped potatoes | baked potato |  
+steak fries | vanilla sweet potato mash | white cheddar popcorn grits

9

haricot verts | broccoli | 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](http://www.ryansrestaurant.com)

Executive Chef: Luke McMahon      Sous Chef: Stephanie McGee

\*these items can be cooked to order. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

\*\* Contains nuts

+Contains Gluten