

## 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

## DESSERTS

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### 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 ganache, chocolate sauce 9

\*\*+FRESH SEASONAL BERRIES IN A CARAMEL PECAN SHELL fruit sauces, whipped cream 14

\*\*+ICE CREAM seasonal or vanilla bean, caramel pecan shell, choice of dessert sauce 9

\*\*+ FROZEN BANANA FOSTERS COCONUT CREAM PIE toasted pecans, caramel sauce 12

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## COFFEE AND COFFEE DRINKS

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### 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

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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

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SAN PELLEGRINO ½ LITER 5 1 LITER 8

RYAN'S PRIVATE LABEL PURE WATER 20oz 4

### LAGERS AND ALES

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SIERRA NEVADA 'HAZY LITTLE THING' IPA Chico, CA 7 HIGHLAND OATMEAL PORTER Asheville, NC 6  
FIDDLIN FISH 'THAT FISH CRAY' IPA Winston-Salem, NC 9 WISE MAN BREWERY 'SCOOP DOGG' CREAM ALE  
WICKED WEED PERNICIOUS IPA Asheville, NC 7 Winston-Salem, NC 7  
CATAWBA BREWING 'WHITE ZOMBIE' WHITE ALE MORGANTON, NC 6 DOGFISH HEAD 'BLUE HEN' PILSNER Milton, DE 5  
STEM CIDERS 'OFF DRY' HARD CIDER Denver, CO 7 BUD LIGHT St. Louis, MO 4  
RED OAK BAVARIAN AMBER LAGER Whitsett, NC 6 MICHELOB ULTRA St. Louis, MO 5  
HUMMIN'BIRD HELLES GOLDEN LAGER Whitsett, NC 6 STELLA ARTOIS Leuven, Belgium 6  
WISE MAN BREWERY 'TROPICAL SHIRTS' SOUR Winston-Salem, NC 9 BECK'S NA Bremen, Germany 5

ASK ABOUT OUR SEASONAL SELECTION

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