

APPETIZERS

- 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, sesame vinaigrette 17
*+WAGYU MEATBALLS roasted garlic marinara, burrata cheese, parmesan 18

+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, 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
**SEASONAL hydroponic bibb, blueberries, goat cheese, almonds, pomegranate vinaigrette 10
**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

- *COLD WATER LOBSTER TAILS choice of vegetable and starch Market Price
*LIVE MAINE LOBSTER served with 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

- ***CHILEAN SEA BASS** citrus-basil basmati, asparagus, pineapple-mango salsa,
balsamic reduction 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

Market Price

all steaks served with choice of potato

***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

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

SIDES

8

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

9

haricot verts | broccoli | 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

*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

FEATURED COCKTAILS

- “SIMPLY EMPRESSED” empress gin, limoncello, lavender syrup, sours mix 14
“PINK OLD FASHIONED” pink whitney vodka, maker’s mark, strawberry starburst syrup,
starry, muddled orange and bada bing cherry 14
“THE RYENOLDA MARTINI” rye fidelity, amaretto, cranberry juice, bada bing cherry 14
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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

SPECIALTY RYES & BOURBONS

based on availability

- | | |
|---------------------------------|--------------------------|
| WHISTLE PIG RYE 10 YEAR | ANGEL’S ENVY RYE |
| ZEB’S RYE | BULLEIT RYE |
| RYE FIDELITY | ANGEL’S ENVY BOURBON |
| BUFFALO TRACE | BASIL HAYDEN |
| MAKER’S MARK | ELIJAH CRAIG SMALL BATCH |
| KNOB CREEK 9 YEAR | MICHTER’S SMALL BATCH |
| BULLEIT BOURBON | WOODFORD RESERVE |
| WOODFORD DOUBLE OAKED | BLANTON’S |
| JEFFERSON’S RESERVE SMALL BATCH | FOUR ROSES SMALL BATCH |
| E.H. TAYLOR BARREL PROOF | EAGLE RARE 10 YEAR |

WATERS

- 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 10 | ALLAGASH WHITE WHEAT Portland, ME 7 |
| WICKED WEED PERNICIOUS IPA Asheville, NC 7 | FULL STEAM PAYCHECK PILSNER Raleigh, NC 6 |
| CATAWBA BREWING ‘WHITE ZOMBIE’ WHITE ALE
Morganton, NC 6 | FIDDLIN FISH ‘BUENA VISTA BLONDE’ ALE
Winston-Salem, NC 8 |
| BLAKE’S ‘AMERICAN APPLE’ IMPERIAL HARD CIDER
Armada, MI 7 | MILLER LITE Milwaukee, WI 5 |
| 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 10 | BECK’S N/A Germany 5 |
| | HIYO N/A SOCIAL TONIC Tustin, CA 11
available in watermelon lime, blackberry lemon,
strawberry guava and peach mango |
| | ASK ABOUT OUR SEASONAL SELECTION |

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