

## 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 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

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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  
\*\*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 **MP**  
\*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 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 **MP**

## SEAFOOD & CHOPS

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\***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 & GRITS** Shallowford Farms popcorn and white cheddar 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*

\***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 – limited availability*

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

9

haricot verts | broccoli | 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

## FEATURED COCKTAILS

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“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

“PINK FRENCH 75” empress rose elderflower gin, st. germain elderflower liqueur, sours mix, rose prosecco 14

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## 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

## SPECIALTY RYES & BOURBONS

*\*based on availability\**

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WHISTLE PIG RYE 10 YEAR

ZEB’S RYE

RYE FIDELITY

BUFFALO TRACE

MAKER’S MARK

KNOB CREEK 9 YEAR

BULLEIT BOURBON

WOODFORD DOUBLE OAKED

JEFFERSON’S RESERVE SMALL BATCH

E.H. TAYLOR BARREL PROOF

BOOKER’S

ANGEL’S ENVY RYE

BULLEIT RYE

ANGEL’S ENVY BOURBON

BASIL HAYDEN

ELIJAH CRAIG SMALL BATCH

MICHTER’S SMALL BATCH

WOODFORD RESERVE

BLANTON’S

FOUR ROSES SMALL BATCH

EAGLE RARE 10 YEAR

## 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

FIDDLIN FISH ‘THAT FISH CRAY’ IPA Winston-Salem, NC 10

WICKED WEED PERNICIOUS IPA Asheville, NC 7

CATAWBA BREWING ‘WHITE ZOMBIE’ WHITE ALE Morganton, NC 6

BLAKE’S ‘AMERICAN APPLE’ IMPERIAL HARD CIDER Armada, MI 7

RED OAK BAVARIAN AMBER LAGER Whitsett, NC 6

HUMMIN’BIRD HELLES GOLDEN LAGER Whitsett, NC 6

WISE MAN BREWERY ‘TROPICAL SHIRTS’ SOUR Winston-Salem, NC 10

HIGHLAND OATMEAL PORTER Asheville, NC 6

ALLAGASH WHITE WHEAT Portland, ME 7

FULL STEAM PAYCHECK PILSNER Raleigh, NC 6

FIDDLIN FISH ‘BUENA VISTA BLONDE’ ALE Winston-Salem, NC 8

MILLER LITE Milwaukee, WI 5

MICHELOB ULTRA St. Louis, MO 5

STELLA ARTOIS Leuven, Belgium 6

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*

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## DESSERTS

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### SORBET 7

+NEW YORK CHEESECAKE 10

VANILLA BEAN CRÈME BRULEE 9.5

\*\*+CHOCOLATE PEANUT BUTTER PIE cookie crumble crust, ganache, chocolate sauce 9.5

\*\*+RYAN'S PECAN PIE freshly made, southern-style 10 Add ice cream 2

+RYAN'S TRIPLE CHOCOLATE CAKE ganache, chocolate sauce 9.5

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

\*\*+ICE CREAM chocolate or vanilla bean, caramel pecan shell, choice of dessert sauce 9.5

\*\*+FROZEN BANANAS FOSTER PIE toasted pecans, coconut, caramel sauce 12

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## COFFEE AND COFFEE DRINKS

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### ESPRESSO 7

CAPPUCCINO CLASSICO espresso, steamed milk 8

choice of tia maria, amaretto, sambuca, frangelico, crème de cacao, kahlua, bailey's 11

CAFFE LATTE espresso, steamed milk 8

RYAN'S CAPPUCCINO espresso, cocoa, cinnamon, whipped cream 7

with a blend of five liqueurs 11

THE NUDGE brandy, kahlua, crème de cacao, whipped cream 11

JAMAICAN COFFEE brandy, rum, tia maria, triple sec, whipped cream 11

IRISH COFFEE old bushmills irish whiskey, whipped cream 11

## DESSERT WINES

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2021 CHATEAU D'YQUEM SAUTERNES bordeaux, france 20z. 65 30z. 99

SYMPHONIE DE HAUT PEYRAGUEY SAUTERNES bordeaux, france 1/2 bottle 39 or glass 13

DOW'S FINE WHITE PORT portugal glass 11

CROFT RUBY PORT portugal glass 10

TERRA d'ORO ZINFANDEL PORT amador glass 16

FONSECA LBV 2012 VINTAGE PORT portugal glass 18

SANDEMAN 20 YEAR TAWNY PORT portugal glass 25

TAYLOR FLADGATE 30YEAR TAWNY PORT portugal glass 45

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