

## 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 18  
+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 TARTARE heirloom cherry tomatoes, capers, cornichons, truffle aioli, crostini 19  
+WAGYU MEATBALLS roasted garlic marinara, burrata cheese, parmesan reggiano 18

*+bread service available upon request*

## SOUPS & SALADS

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- +FRENCH ONION mozzarella, parmesan reggiano 9  
SHE-CRAB lump crab, cream sherry 10 | 14  
+CAESAR romaine, parmesan reggiano, croutons 10  
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  
\*\*BIBB hydroponic lettuce, blueberries, goat cheese, almonds, pomegranate vinaigrette 10  
\*\*ARUGULA candied chipotle bacon, parmesan reggiano, spiced pecans, chipotle pepper vinaigrette 10  
\*\*WALDORF mixed greens, granny smith apples, blistered grapes, gorgonzola, candied walnuts,  
honey-balsamic vinaigrette 10

### SALAD ADDITIONS

- \*petite beef filet **MP** | grilled chicken breast 10  
scallops **MP** | grilled shrimp 12 | \*salmon 18

## 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 50  
HALIBUT KEY WEST citrus-basil basmati, broccoli, tomato-caper beurre blanc 39  
\*\*+SEARED SCALLOPS almond and orange peel pearl cous cous, asparagus, apricot beurre  
blanc, parmesan cornbread gremolata, red wine reduction **Market Price**

## SEAFOOD & CHOPS

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**CHILEAN SEA BASS** citrus-basil basmati, asparagus, pineapple-mango salsa,  
balsamic reduction 43

**\*\*\*+FAROE ISLAND SALMON** almond and orange peel pearl cous cous, haricot verts, heirloom  
tomato sauce vierge, spinach-basil pesto 37

**SHRIMP & GRITS** Shallowford Farms popcorn and white cheddar grits, peppers, onions,  
andouille, sundried tomato and chipotle cream sauce 29

**JOYCE FARMS CHICKEN BREAST** buttermilk whipped potatoes, broccoli,  
shiitake mushroom-madeira cream 27

**\*JOYCE FARMS DUCK BREAST** citrus-basil basmati, haricot verts, lemon grass-orange jus,  
pickled cranberry and blistered grape relish 32

**\*CHESHIRE BONE-IN PORK CHOP** sweet potato mash, haricot verts, bing cherry glaze 32

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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

**\*DRY AGED RIBEYE** 30 day C.A.B. 12oz

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

**\*AUSTRALIAN 5+ WAGYU FILET** 8oz

**\*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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8

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

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         | 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       |
| BOOKER’S                        |                          |

## 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               | ALLAGASH WHITE WHEAT Portland, ME 7   |
| FIDDLIN FISH ‘THAT FISH CRAY’ IPA Winston-Salem,<br>NC 10       | FULL STEAM PAYCHECK PILSNER Raleigh, NC 6   |
| WICKED WEED PERNICIOUS IPA Asheville, NC 7                      | FIDDLIN FISH ‘BUENA VISTA BLONDE’ ALE<br>Winston-Salem, NC 8  |
| HOEGAARDEN WITBIER Belgium 6                                    | MILLER LITE Milwaukee, WI 5   |
| BLAKE’S ‘AMERICAN APPLE’ IMPERIAL HARD CIDER<br>Armada, MI 7    | MICHELOB ULTRA St. Louis, MO 5  |
| RED OAK BAVARIAN AMBER LAGER Whitsett, NC 6                     | STELLA ARTOIS Leuven, Belgium 6   |
| HUMMIN’BIRD HELLES GOLDEN LAGER Whitsett, NC 6                  | BECK’S N/A Germany 5  |
| WISE MAN BREWERY ‘TROPICAL SHIRTS’ SOUR<br>Winston-Salem, NC 10 | HIYO N/A SOCIAL TONIC Tustin, CA 11<br><i>available in watermelon lime, blackberry lemon,<br/>strawberry guava, peach mango, passionfruit tangerine</i> |
| HIGHLAND OATMEAL PORTER Asheville, NC 6                         |   |

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