

APPETIZERS

- COLOSSAL LUMP CRAB MEAT** 22 | 30
***CLASSIC OYSTERS ROCKEFELLER** 22
***OYSTERS ON THE HALF SHELL** 21
+SPINACH, ARTICHOKE, AND CRAB DIP 19
+BACON WRAPPED SCALLOPS teriyaki glaze, lemon twist 25
+JUMBO LUMP CRAB CAKE arugula, remoulade 22
JUMBO SHRIMP COCKTAIL cocktail sauce 20
****+ 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 15
***+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

- +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** 15 | ***salmon** 23
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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 32 | 46
CHILEAN SEA BASS citrus-basil basmati, asparagus, pineapple-mango salsa, balsamic reduction 64
HALIBUT KEY WEST citrus-basil basmati, broccoli, tomato-caper beurre blanc 49
*****+FAROE ISLAND SALMON** almond and orange peel pearl cous cous, haricot verts, heirloom tomato sauce vierge, spinach-basil pesto 40
SHRIMP & GRITS Shallowford Farms popcorn and white cheddar grits, peppers, onions, andouille, sundried tomato and chipotle cream sauce 30

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

SEAFOOD & CHOPS

- **+SEARED SCALLOPS** almond and orange peel pearl cous cous, asparagus, apricot beurre blanc, parmesan cornbread gremolata, red wine reduction **Market Price**
- *+NEW ZEALAND RACK OF LAMB** panko crust, scalloped potatoes, spinach, mint jelly **56**
- +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

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

*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**

SIDES

9

caramelized onions | +four cheese macaroni and cheese | scalloped potatoes
sweet potato mash | buttermilk whipped potatoes | baked potato
Shallowford Farms popcorn and white cheddar grits
+steak fries | truffle pommes frites

haricot verts | broccoli | spinach | asparagus
bacon and blue cheese brussels sprouts | squash medley
garlic button mushrooms | spicy pancetta collard greens

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FEATURED COCKTAILS

- “SPICY SEÑORITA” altos tequila, jalapeño infused agave syrup, lime juice, triple sec 15
“PIMM’S CUP” pimm’s no. 1 liqueur, lemon juice, ginger ale, cucumber, strawberry, mint 15
“SEASONAL SHRUB” seasonal fruit, spice, herbal fermentations with select liquors 15
“ROSE 75” empress rose elderflower gin, st. germain elderflower liqueur, lemon juice, simple syrup, rose prosecco 15
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MARTINIS

- CLASSIC FRENCH vodka, chambord, pineapple juice, lemon twist
ANGEL FOOD CAKE absolut vanilia vodka, frangelico, amaretto, cranberry & pineapple juices
POMEGRANATE vodka, pomegranate juice, cointreau, lime juice, simple syrup, rosewater, sugar rim, lime garnish
LYCHEE LOTUS roku gin, lychee purée, lemon juice, simple syrup, edible flower
BLACKBERRY SAINT vodka, st. germain elderflower liqueur, lemon juice, simple syrup, muddled blackberry, blackberry & mint garnish
GOLD RUSH maker’s mark, lemon juice, honey simple syrup, lemon twist
RYAN’S ESPRESSO MARTINI vodka, espresso, kahlua, bailey’s, espresso beans
RYAN’S ROBUST ESPRESSO MARTINI frangelico liqueur, espresso, simple syrup, mr. black cold brew liqueur – your choice of belvedere dirty brew coffee vodka or patron xo café

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 |
| BOOKER’S | |

LAGERS AND ALES

- | | |
|---|--|
| SIERRA NEVADA ‘HAZY LITTLE THING’ IPA Chico, CA 7 | FULL STEAM PAYCHECK PILSNER Raleigh, NC 7 |
| FIDDLIN FISH ‘THAT FISH CRAY’ IPA W-S, NC 10 | FIDDLIN FISH ‘BUENA VISTA BLONDE’ ALE W-S, NC 8 |
| WICKED WEED PERNICIOUS IPA Asheville, NC 7 | MILLER LITE Milwaukee, WI 6 |
| CHIMAY BLUE LABEL Belgium 15 | MICHELOB ULTRA St. Louis, MO 6 |
| RED OAK BAVARIAN AMBER LAGER Whitsett, NC 7 | STELLA ARTOIS Leuven, Belgium 7 |
| FIDDLIN FISH ‘ARDMORE AMBER’ ALE W-S, NC 7 | ATHLETIC ‘RUN WILD’ N/A IPA San Diego, CA 6 |
| BRECKENRIDGE VANILLA PORTER Breckenridge, CO 8 | BECK’S N/A Germany 5 |
| BLAKE’S ‘AMERICAN APPLE’ IMPERIAL HARD CIDER Armada, MI 7 | HIYO N/A SOCIAL TONIC Tustin, CA 11
<i>available in watermelon lime, blackberry lemon, strawberry guava, peach mango, passionfruit tangerine, pineapple coconut</i> |
| ALLAGASH WHITE WHEAT Portland, ME 7 | |

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DESSERTS

SORBET 7

+NEW YORK CHEESECAKE 11

VANILLA BEAN CRÈME BRULÉE 10

**+CHOCOLATE PEANUT BUTTER PIE cookie crumble crust, ganache, chocolate sauce 10

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

+RYAN'S TRIPLE CHOCOLATE CAKE ganache, chocolate sauce 10

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

**+VANILLA BEAN ICE CREAM IN A CARAMEL PECAN SHELL choice of dessert sauce 10

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

COFFEE AND COFFEE DRINKS

ESPRESSO 7

CAPPUCCINO CLASSICO espresso, steamed milk 8

choice of tia maria, amaretto, sambuca, frangelico, crème de cacao, kahlua, bailey's 12

CAFÉ LATTE espresso, steamed milk 8

RYAN'S ESPRESSO MARTINI vodka, espresso, kahlua, bailey's, espresso beans 14

RYAN'S CAPPUCCINO espresso, cocoa, cinnamon, blend of four liqueurs, whipped cream 12

KEY LIME MARTINI absolut vanilla, lime juice, simple syrup, half & half, graham cracker rim 14

CARAJILO licor 43, espresso 12

IRISH COFFEE jameson irish whiskey, coffee, whipped cream, crème de menthe 12

DESSERT WINES

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

COUTET LE CHARTREUSE DE COUTET SAUTERNES bordeaux, france 1/2 bottle 45 or glass 16

DOW'S FINE WHITE PORT portugal glass 11

CROFT RUBY PORT portugal glass 10

PEDRONCELLI FOUR GRAPES PORT california glass 16

FONSECA LBV 2012 VINTAGE PORT portugal glass 18

TAYLOR FLADGATE 20 YEAR TAWNY PORT portugal glass 25

DOW'S 30YEAR TAWNY PORT portugal glass 48

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