

## Appetizers

<b>Jumbo Shrimp Cocktail</b>	\$10.95
<i>cocktail sauce</i>	
<b>Georges Bank Sea Scallops</b>	\$12.95
<i>wrapped in smoked bacon with a tangy teriyaki glaze</i>	
	Half Order \$9.50
	Full Order \$17.50
<b>Jumbo Lump Crab Meat</b>	
	\$3.95
<b>Mac And Cheese</b>	
<i>our version of a classic</i>	
	\$8.25
<b>Spring Rolls</b>	
<i>blackened chicken with savory butter sauce and a red pepper drizzle</i>	
	\$11.75
<b>Crab Cake</b>	
<i>lump crab meat lightly sauteed and served with basil aioli and red pepper puree</i>	
	\$12.95
<b>Margarita Scallops</b>	
<i>blackened with a tequila lime sauce</i>	
	\$12.95
<b>Oysters Rockefeller</b>	
<i>new england</i>	
	\$9.95
<b>Prince Edward Island Mussels</b>	
<i>steamed in white wine and garlic butter</i>	
	\$11.25
<b>Spice Charred Tuna</b>	
<i>ahi tuna seared and served with cucumber ginger salad, crispy won-tons and a hoisin drizzle</i>	
	\$9.95
<b>Baked Brie</b>	
<i>brie cheese baked in puff pastry with candied pecans and granny smith apples. served with a petit grape salad and blackberry chipotle jam</i>	
	\$11.95
<b>Oysters On The Half Shell</b>	
<i>new england</i>	

## Soups

<b>French Onion Soup</b>	\$6.50
<i>baked with mozzarella cheese and parmesan</i>	

	Cup \$3.95
	\$6.50
<b>Roasted Tomato Bisque</b>	
<i>with boursin cheese</i>	
	\$7.95
	Cup \$4.25
<b>She Crab Soup</b>	
<i>lump crab meat, sweet cream and finished with sherry</i>	
Salads	
	\$5.50
<b>House Salad</b>	
	\$7.75
<b>Caesar Salad</b>	
	\$8.95
<b>Iceberg Wedge</b>	
<i>with crumbled bacon, grape tomatoes, bleu cheese</i>	
	\$8.95
<b>Ryans Salad With Crumbled Bleu Cheese</b>	
<i>ryans vinaigrette</i>	
	\$9.50
<b>Blta Salad</b>	
<i>iceberg, tomato, croutons, smoke bacon, avocado, sharp cheddar and a creamy bacon balsamic dressing</i>	
	\$8.95
<b>Spinach Salad</b>	
<i>chopped egg, bacon, red onion, grape tomatoes and ryans vinaigrette</i>	
Salad Toppers	
	\$14.95
<b>4 Oz Grilled Beef Tenderloin</b>	
	\$9.95
<b>3 Seared Sea Scallops</b>	
	\$6.95
<b>6 Oz Grilled Chicken</b>	
	\$7.95
<b>4 Grilled Shrimp</b>	
Steaks And Prime Rib	
all steaks and prime rib are served with choice of potato unless otherwise noted	
	\$30.95
<b>8 Oz. Filet Mignon</b>	
	\$34.95
	Smaller Portion \$18.95
<b>10 Oz. Filet Mignon</b>	
	\$24.95
<b>Blue Cheese Sirloin Medallions</b>	

*port wine syrup, pancetta, leek and mushroom vol au vent and wilted baby spinach*

**\$32.95**

**Steak Au Poivre**

*8 oz. filet, pan sauteed with cracked black pepper and a classic cognac cream sauce*

**\$30.95**

**Rib Eye**

*aged angus beef 14 oz.*

**\$34.95**

**Ny Strip Steak**

*ryans specialty 14 oz. cab*

**\$42.95**

Smaller Portion **\$23.95**

**Prime 10 Oz. Filet Mignon**

**\$46.95**

**Prime 16 Oz. Ny Strip Steak**

**\$47.95**

**Filet Mignon And Cold Water Lobster Tail**

9 Oz Cut **\$21.95**

12 Oz Cut **\$28.50**

14 Oz Cut **\$30.95**

18 Oz Cut **\$34.25**

**Prime Rib Of Beef - only available on Friday and Saturday evenings**

**Specialties**

**\$21.50**

**Roasted Chicken Breast**

*frenched breast with fresh thyme, rosemary chicken demi-glace. buttermilk mashed potatoes and grilled vegetables*

**\$25.95**

Smaller Portion **\$15.95**

**Crispy Duck Breasts**

*spicy blackberry and currant compote, mashed sweet potatoes and baby green beans*

**\$23.95**

**Panko Crusted Chicken And Shrimp**

*with cavatappi pasta tossed in a light lemon carbonara sauce with sun-dried tomatoes, scallions and sauteed spinach*

**\$15.95**

**Three Cheese Tortellini**

*with vodka sauce, asparagus, capers, kalamata olives and fresh basil with a house salad and garlic bread*

**\$23.95**

**Berkshire Pork Tenderloin Medallions**

*sauteed and served with granny smith apple, leek and bacon cream sauce. maple whipped sweet potatoes and baby green beans*

**\$24.95**

Smaller Portion **\$15.95**

**2 6oz Berkshire Pork Chops**

dijon maple glaze with cracked pepper. buttermilk mashed potatoes and baby green beans

**\$39.95**

**Roasted Rack Of New Zealand Lamb**

crusted with seasoned bread crumbs. potatoes au gratin and sauteed spinach

**\$13.95**

**Vegetable Plate**

choose any four sides

**Seafood**

**\$24.95**

**Blackened Mahi Mahi**

baby shrimp, scallions, and tomato butter sauce with creamy grits and sauteed spinach

**\$25.95**

Smaller Portion **\$15.95**

**Lump Crab Cakes**

basil aioli and roasted red pepper sauce, snow pea medley and roasted new potatoes

**\$29.75**

**Grouper Key West**

lemon, capers, tomatoes, white wine and scampi butter, fresh sparagus and roasted new potatoes

**\$42.95**

Smaller Portion **\$22.95**

**Cold-water Lobster Tails**

two cold-water tails served with drawn butter and choice of potato and vegetable

**\$23.95**

**Jumbo Shrimpan and Stoneground Grits**

creole sauce and baby green beans

Market Price

**Fresh Fish Du Jour**

Market Price

**Live Maine Lobster**

2 lbs. and larger in or out of shell

**\$29.50**

**Pan Seared Ahi Tuna**

sesame scallion orzo pasta with sauteed snow pea medley, spicy hoisin and wasabi sauces

**\$26.95**

Smaller Portion **\$14.95**

**Sea Scallops Margarita**

cast iron seared with cajun spices and finished with tequila lime sauce, snow pea medley and roasted new potatoes

**\$25.95**

**Wild Alaskan Salmon**

pan seared with a horseradish butter and a roast tomato saffron coulis served with roasted new potatoes and sauteed spinach

Seasonings And Extras	
Bourbon Demi Glace	\$1.50
Montreal Seasoning	\$1.50
Bearnaise	\$2.50
Sauteed Onions	\$3.95
Au Poivre Sauce	\$2.95
Blackened	\$1.50
Ryans Steak Butter	\$2.00
Oscar Style	\$12.25
Button Mushrooms	\$4.95
Sides	
Asparagus	\$4.95
Broccoli Hollandaise	\$4.95
Baby Green Beans	\$3.95
Sauteed Spinach	\$4.95
Snow Pea Medley	\$4.95
Grilled Mixed Vegetables	\$3.95
Potatoes Au Gratin	\$3.75
Pommes Frites	\$3.75
Baked Potato	\$3.75
Roasted New Potatoes	\$3.75
Buttermilk Mashed Potatoes	\$3.75
Macaroni And Cheese	\$3.95

Maple Whipped Sweet Potatoes	\$3.75
Desserts	
	\$6.25
	Add Ice Cream \$1.95
<b>Ryan's Pecan Pie</b> <i>freshly made southern style pecan pie</i>	\$7.75
<b>New York Cheesecake</b> <i>a true new york style cheesecake</i>	\$7.75
<b>Creme Brulee</b>	\$7.95
<b>Ryans Triple Chocolate Cake</b> <i>moist chocolate cake with bits of chocolate and a chocolate ganache icing</i>	\$8.95
<b>Fresh Seasonal Berries In A Caramel Pecan Shell</b> <i>with fruit sauces and whipped cream</i>	\$7.25
<b>Homemade Carrot Cake</b> <i>pecans, carrots and a pineapple layer with cream cheese icing</i>	\$4.95
<b>Ice Cream</b> <i>vanilla bean ice cream in a caramel pecan shell with your choice of chocolate, caramel or fruit sauce</i>	
Coffee And Coffee Drinks	
<b>Espresso</b>	\$3.75
<b>Cappuccino Classico</b> <i>espresso with steamed milk. with selected liqueurs: tia maria, amaretto, sambuca, frangelico, creme de cacao, kahlua, baileys</i>	\$4.75
<b>Caffe Latte</b> <i>espresso with steamed milk in a large mug</i>	\$4.75
	\$4.95
	With A Special Blend Of Five Liqueurs \$6.95
<b>Ryans Cappuccino</b> <i>espresso with cream, cocoa, cinnamon, and topped with real whipped cream</i>	\$6.95
<b>The Nudge</b> <i>brandy, kahlua, creme de cacao and real whipped cream</i>	\$6.95

**Jamaican Coffee**

*brandy, rum, tia maria, triple sec and real whipped cream*

**\$6.95**

**Irish Coffee**

*old bushmills irish whiskey and real whipped cream*

**Martinis****Espresso Martini**

*vodka, espresso, kahlua and baileys with three espresso beans floating on top*

**Chocolate Martini**

*stolichnaya vodka, godiva chocolate liqueur, and baileys irish cream in a chocolate-swirled glass*

**Cosmopolitan Martini**

*vodka, cointreau, cranberry and freshly squeezed lime juice*

**French Martini**

*vodka, chambord and pineapple juice*

**Classic Martini**

*your choice of vodka or gin with a dash of dry vermouth and large spanish olives*

**Lemon Drop Martini**

*absolute citron vodka, cointreau, sweet and sour mix, and lemon juice in a sugar-rimmed glass*

**Sour Apple Martini**

*vodka, apple pucker, sweet and sour mix with a splash of midori lemon liqueur*

**Melontini Martini**

*vodka, midori, and pineapple juice*

**Waters**

1/2 Liter **\$3.50**

**San Pellegrino**

1 Liter **\$4.95**

**San Pellegrino**

20 Oz. **\$2.25**

**Ryans Private Label Pure Water****Beers****Anchor Steam Ale****Sierra Nevada Pale Ale****Coors Light****Budweiser****Samuel Adams Boston Lager****Yuengling Lager****Heineken****Stella Artois****Corona****Newcastle Brown Ale****Bud Light****Miller Light****Bass Ale****Amstel Light****Michelob Ultra****Guinness Draught****Becks Na**

*non-alcoholic*

**Blue Moon**

**Carolina Blonde Cream Ale**

**Cottonwood Endo India Pale Ale**