

RYAN CHRISTOPHER'S DINNER MENU

Soups

Soup du jour 3.75

French Onion Gratin 5.75

Clam chowder du jour 4.50

Appetizers

Cheese Steak Egg Rolls Hand rolled with chipped steak, onions, and jack cheese served with Asian ketchup 8.50

Mussels Diablo Sautéed Prince Edward Island Mussels in a zesty marinara sauce with garlic toasted baguette 8.99

Coconut Crusted Shrimp Served with a tangy orange Dijon marmalade 8.50

Eggplant Napoleon Breaded eggplant layered with grilled tomatoes, smoked mozzarella, and pesto topped with fire roasted red peppers and balsamic glaze 8.50

Hummus Served with toasted pita, feta, olives, black beans and roasted peppers 7.99

Fresh Mozzarella Stack Layered with tomatoes, pesto, and roasted peppers served with baguette and balsamic glaze 7.99

Starter Salads

Classic Caesar With croutons and parmesan cheese 6.99

Field green Salad With tomatoes, onion, cucumber and carrots 6.99

Poached Pear Salad Red wine poached pears on field greens with raisins, red onions, walnuts, smoked gouda and a balsamic vinaigrette 8.50

Waldorf Field greens with granny smith apples, walnuts, bleu cheese crumbles, raisins, and balsamic vinaigrette 7.99

Romaine and Blue cheese Crisp Romaine topped with tomatoes, red onions, bleu cheese, crumbles and balsamic vinaigrette 7.99

Toasted Goat Cheese and Roasted Beet Salad Field greens topped with toasted goat cheese, roasted beets, red onions, walnuts, and balsamic vinaigrette 8.50

Wedge Salad Crisp iceberg topped with tomatoes, bacon, red onion, bleu cheese crumbles, and balsamic vinaigrette 7.99

Entrée Salads

Cobb Salad Iceberg and romaine topped with grilled chicken, tomatoes, red onion, bacon, bleu cheese, and egg with balsamic vinaigrette 13.99

Salmon Salad Grilled Salmon on field greens with tomato, cucumber, red onion, roasted peppers balsamic vinaigrette 18.99

Mezza Plate Field greens topped with grilled chicken, hummus, roasted peppers, olives, grape leaves, and feta served with toasted multi grain_pita 13.99

Steak and Bleu cheese Salad Crisp Romaine topped with grilled sirloin steak, red onion, tomatoes, bleu cheese crumbles, and balsamic vinaigrette 14.99

Entrees

Pasta Bolognese Slowly braised tender sirloin of beef and portabella mushrooms in a zesty plum tomato sauce over penne pasta 15.99

Crab Cappellini Sauteed jumbo lump crab in a white wine sauce with mushrooms, artichokes and fresh basil over cappellini 22.99

Pork Loin Normandy Grilled boneless center cut medallions served with granny Smith apples, raisins and a brandy cream sauce 18.99

Fried Oysters Plump juicy oysters with French fries and coleslaw 18.99

Cranberry Encrusted Salmon Topped with cranberry relish and panko served with sweet potato hash and vegetable du jour 19.99

Sesame Encrusted Salmon Served with wasabi mashed potatoes, baby spinach, and ginger soy glaze 19.99

Jumbo Lump Crab Cakes Pan fried panko crusted Jumbo Lump crab cakes served with French fries and coleslaw 21.99

Grilled Chicken Parmigiana Grilled chicken breast topped with marinara, fresh mozzarella, and fire roasted peppers over capellini 17.99

New York Strip Steak Grilled Black Angus Strip topped with bleu cheese and grilled red onion with potato and vegetable du jour 21.99

Chicken Chesapeake Grilled chicken breast topped with crab imperial and crisp bacon served with potato and vegetable du jour 20.99

Grilled Veal Parmigiana Lightly grilled tender Veal topped with marinara, fresh mozzarella, and fire roasted peppers over capellini 19.99

Chicken and Shrimp Picatta Sautéed chicken breast and tiger shrimp in a lemon butter wine sauce with Shitake mushrooms, sundried tomatoes, and capers served over capellini 18.99

Chicken Medallions Grilled chicken breast served over garlic rosemary mashed potatoes with spinach, red pepper, and red onion sauté, drizzled with balsamic glaze 17.99

Shrimp Sauté Sautéed in a roasted garlic and white wine sauce with mushrooms, tomatoes, and spinach over capellini 18.99

Pasta Primavera Seasonal fresh vegetables sautéed in olive oil and roasted garlic tossed with penne pasta dusted with parmesan cheese 13.99

Creole Pasta Sautéed chicken, shrimp, and andouille sausage served with bell peppers, mushrooms, and black beans in a Creole tomato sauce over bowtie pasta 18.99

Shrimp Pomodoro Sautéed tiger shrimp with roasted garlic, plum tomatoes and fresh basil tossed with penne pasta and parmesan 18.99

Portabella and Goat Cheese Pasta Bowties tossed with roasted garlic, red peppers, spinach, goat cheese, parsley and olive oil 13.99

Mediterranean Chicken Sauté Sautéed chicken breast, artichokes, olives, zucchini, mushrooms, and red peppers in a fresh plum tomato sauce over bowtie pasta 17.99

Black Angus Meat loaf With a rich red wine mushroom sauce, crispy onion rings, potato, and vegetable du jour 15.99

Veal Florentine Lightly grilled tender veal topped with garlic spinach, smoked mozzarella, fire roasted peppers, and a rose sauce served with potato and vegetable du jour 19.99

Mussels Diablo Sautéed Prince Edward Island Mussels in a zesty marinara sauce served over capellini 17.99

Eggplant Parmigiana Breaded eggplant topped with marinara, smoked mozzarella and sweet fire roasted red peppers served over capellini 15.99

Chicken Melonzane Grilled chicken breast topped with crispy eggplant, smoked mozzarella and sweet fire roasted peppers served over penne rose 17.99