

RYAN CHRISTOPHER'S

DINNER MENU

Here at Ryan Christopher's everything is prepared to order. So if you have any dietary or allergy restrictions, or if you just want something a little extra special please let your server know. Our Chef/Owner Michael Klaumenzer will be glad to accommodate your requests.

So sit back relax and enjoy

Appetizers

Soup du jour 3.75

French Onion Gratin 5.75

Clam chowder du jour 4.50

Bacon and Crab Stuffed Portabella Mushroom

Stuffed with garlic spinach, bacon, smoked mozzarella and fire roasted peppers drizzled with balsamic glaze **9.50**

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 **9.50**

Coconut Crusted Shrimp

Served with a tangy orange Dijon marmalade **9.50**

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, and roasted peppers **7.99**

Roasted Beet Napoleon

layered with fresh mozzarella, basil pesto, roasted sweet yellow and red peppers drizzled with balsamic glaze **8.50**

Starter Salads

Classic Caesar With croutons and parmesan cheese **7.99**

Field green Salad With tomatoes, onion, cucumber and carrots **7.99**

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

Waldorf Field greens with granny smith apples, walnuts, bleu cheese crumbles, craisins, and balsamic vinaigrette **8.50**

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 **8.50**

Entrée Salads

Sesame Salmon Salad Grilled sesame crusted Salmon on field greens with tomato, cucumber, red onion, roasted peppers, Thai chili and wasabi sauces **22.99**

Seafood Cobb Iceberg and Romaine topped with grilled shrimp, jumbo lump crab, tomatoes, red onion, bacon, bleu cheese and egg with balsamic vinaigrette **23.99**

Milan Salad Iceberg and Romaine topped with grilled shrimp, plum tomatoes, crisp bacon, cucumbers, red onion, bacon and egg with Russian dressing **17.99**

Entrees

Jumbo Lump Crab Cakes Panko crusted all Jumbo Lump crab cakes served with vegetable and potato du jour **24.99**

Crab ala Wanda Sautéed Jumbo lump crab with mushrooms, artichoke hearts, and roasted garlic in a lemon butter wine sauce over cappellini **24.99**

Fried Oysters Plump juicy North Pacific hand breaded oysters with French fries and coleslaw **19.99**

Dijon Encrusted Salmon Grilled Fillet topped with a savory panko Dijon crust **22.99**

Cranberry Encrusted Salmon Topped with cranberry relish panko crust served with sweet potato hash and vegetable du jour **22.99**

Sesame Seared Salmon Served with wasabi mashed potatoes, baby spinach, and ginger soy glaze **22.99**

Grilled Chicken Parmigiana Grilled chicken breast topped with marinara, fresh mozzarella, and fire roasted peppers over cappellini **19.99**

New York Strip Steak Grilled Black Angus Strip topped with bleu cheese and grilled red onion with potato and vegetable du jour **24.99**

Chicken Chesapeake Grilled chicken breast topped with crab imperial and crisp bacon served with potato and vegetable du jour **23.99**

Breaded Veal Parmigiana Breaded tender Veal topped with marinara, fresh mozzarella, and fire roasted peppers over cappellini **21.99**

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 **19.99**

Shrimp Sauté Sautéed in a roasted garlic and white wine sauce with mushrooms, tomatoes, and spinach over capellini **19.99**

Rosemary Chicken Artichoke Sauté Sautéed chicken breast with mushrooms, red peppers, artichoke hearts, olives and fresh rosemary in a roasted garlic and white wine sauce over bowties **18.99**

Creole Pasta Sautéed chicken, shrimp, and Andouille sausage served with bell peppers, mushrooms, and black beans in a Creole tomato sauce over bowtie pasta **20.99**

Shrimp Pomodoro Sautéed tiger shrimp with roasted garlic, plum tomatoes and fresh basil tossed with penne pasta and parmesan **19.99**

Portabella and Goat Cheese Pasta Bowties tossed with roasted garlic, red peppers, spinach, goat cheese, parsley and olive oil **16.99**

Black Angus Meat loaf with a rich red wine mushroom sauce, crispy onion rings, potato, and vegetable du jour **17.99**

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 **21.99**

Eggplant Parmigiana Breaded eggplant topped with marinara, smoked mozzarella and sweet fire roasted red peppers served over capellini **17.99**

Veal Marsala Sautéed tender Veal with shitake mushrooms, sundried tomatoes, shallots and fresh basil in a Marsala wine demi glaze **21.99**

Chicken Melonzane Florentine Grilled chicken breast topped with breaded eggplant, garlic spinach, grilled tomatoes, fresh mozzarella and sweet fire roasted peppers Garnished with fresh basil pesto
19.99

Casual fare

Jumbo Lump Crab Cake Sandwich Panko crusted jumbo lump crab served on a soft bun with lettuce, tomato, and dill tartar sauce **11.99**

Portabella Sandwich Topped with goat cheese, roasted peppers and served on a toasted bun with a side of field greens and balsamic vinaigrette **9.50**

French Onion Burger Topped with French onion soup onions and Swiss cheese **11.50**

Cheese Burger Served on a soft bun with lettuce, tomato, and cheese **10.50**

Cajun Chicken Sandwich Grilled Cajun spiced chicken breast served on a toasted roll with fire roasted peppers and chipotle sauce **10.50**

HERE AT RYAN CHRISTOPHERS WE SHOP LOCALLY AND HAND PICK THE FINEST AND FRESHEST INGREDIENTS AVAILABLE.

WE HAVE GLUTEN FREE BREAD AND GLUTEN FREE PASTA AVAILABLE AND WE CAN ADJUST MOST OF OUR MENU ITEMS TO SUIT A GLUTEN FREE DIET.

*Consuming raw and under cooked meats, poultry, seafood, shellfish and eggs may increase your risk of food borne illness.

RYAN CHRISTOPHER'S DINNER MENU 610-664-9282

Appetizers

Soup du jour 3.75 French Onion Gratin 5.75 Clam chowder du jour 4.50

Bacon Stuffed portabella Mushroom

Stuffed with garlic spinach, bacon, smoked mozzarella and fire roasted peppers drizzled with balsamic glaze **8.50**

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**

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Eggplant Napoleon

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Hummus

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Grilled sesame crusted Salmon on field greens with tomato, cucumber, red onion, roasted peppers, Thai chili and wasabi sauces **22.99**

Steak and Bleu cheese Salad

Crisp Romaine topped with grilled sirloin steak, red onion, tomatoes, bleu cheese crumbles, and balsamic vinaigrette **16.99**

Seafood Cobb

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