

RYAN CHRISTOPHER'S LUNCH 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, crab, bacon, smoked mozzarella and roasted peppers **9.50**

Cheese Steak Egg Rolls

Filled 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 roasted red peppers and balsamic glaze **8.50**

Hummus

Served with toasted pita, feta, olives, black beans 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**

Salads

Caesar

Tossed in our own Caesar dressing with croutons and parmesan **8.50**
with grilled chicken **11.99**

Cobb Salad

Iceberg and Romaine topped with grilled chicken, tomatoes, red onion, bacon, bleu cheese, and egg with balsamic vinaigrette **13.99**

Southwestern Salad

Iceberg and Romaine topped with grilled chicken, red onion, black beans, tomatoes, peppers, Jack cheese, and chipotle ranch **12.99**

Mezza Plate

Field greens topped with grilled chicken, hummus, roasted peppers, olives, grape leaves, and feta served with multi grain pita **13.99**

Waldorf

Field greens with Granny Smith apples, walnuts, bleu cheese crumbles, raisins, and balsamic vinaigrette **9.99**

Toasted Goat Cheese and Roasted Beet Salad

Field greens topped with toasted goat cheese, roasted beets, red onions, walnuts, and balsamic vinaigrette **9.99**

Hummus and Veggie Plate

our homemade hummus with sliced cucumbers, tomatoes, grape leaves, feta, and Kalamata olives **9.50**

Poached Pear and Chicken Salad

Grilled chicken and red wine poached pears on field greens with raisins, red onions, walnuts, smoked Gouda and a balsamic vinaigrette **11.99**

Milan Salad

Crisp Romaine topped with grilled shrimp, crispy bacon, cucumbers, tomatoes, red onion,

bacon, egg and Russian dressing **14.99**

All sandwiches served with choice of field greens, Caesar salad, Granny Smith apple slaw, or fries

Turkey Club

Fresh roast turkey breast with lettuce, tomato, crisp bacon and mayo on your choice of toast **9.50**

Southwest Chicken Club

Grilled chicken breast, lettuce, tomato, Cheddar cheese, bacon, and chipotle sauce on toasted Country bread **9.50**

Turkey Cranberry Sandwich

On multi grain toast with Granny Smith apples, homemade cranberry relish and smoked Gouda **9.50**

Eggplant Panini

Crispy breaded eggplant with roasted peppers, smoked mozzarella and pesto on grilled multi pita **8.50**

Thai Chicken Wrap

Grilled Chinese five spiced chicken breast, cucumber, shredded lettuce, Asian slaw and ginger soy dressing wrapped in a soft tortilla **8.50**

Grilled Turkey Special

Roast turkey breast, cheddar cheese and granny Smith apple slaw on grilled Country bread **9.50**

Caprese Grilled Cheese

Tomatoes, fresh mozzarella, fresh basil and balsamic glaze on grilled country bread **8.50**

Grilled Pesto Chicken Sandwich

Grilled chicken breast topped with grilled tomatoes, fresh basil pesto and shaved parmesan on a brioche bun **9.50**

Grilled Chicken Caesar Sandwich

Grilled chicken breast with romaine, grilled tomatoes, fresh mozzarella and our Caesar dressing on a brioche bun **9.50**

Black Angus French Onion Burger

Topped with French Onion soup onions and Swiss cheese on a brioche bun **11.50**

Black Angus Cheese Burger

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

Black Angus Sirloin Italiano Burger

Topped with grilled tomato, portabella mushroom, shaved parmesan, and fire roasted peppers on a brioche bun **11.50**

Jumbo Lump Crab Cake Sandwich

Pan fried panko crusted jumbo lump crab served on a brioche bun with lettuce, tomato, and dill tartar sauce **11.99**

Smoked Salmon BLT

On toasted multi grain with field greens, tomato, red onion, bacon and ranch mayonnaise **10.50**

Grilled Portabella Sandwich

With roasted peppers and goat cheese served on a brioche bun with a side of field greens and balsamic vinaigrette **9.50**

Poached Pear and Chicken Sandwich

Grilled chicken breast on multi grain toast with sliced poached pears, field greens, feta cheese and balsamic glaze **9.50**

Jumbo Lump Crab Cake Platter

Pan fried panko crusted crab cake served with French fries and apple slaw **11.99**

Grilled Salmon

Served over sautéed spinach, red peppers and shitake mushrooms **15.99**

Chicken Florentine

Grilled chicken breast topped with garlic spinach, shaved parmesan and sweet fire roasted peppers served with vegetable du jour and Rose sauce **12.99**

Eggplant Parmigiana

Breaded eggplant topped with marinara, smoked mozzarella and sweet fire roasted red peppers served over capellini **11.99**

Portabella and Goat Cheese Pasta

Bowties tossed with roasted garlic, red peppers, spinach, goat cheese, parsley and olive oil **12.99**

Shrimp Sauté

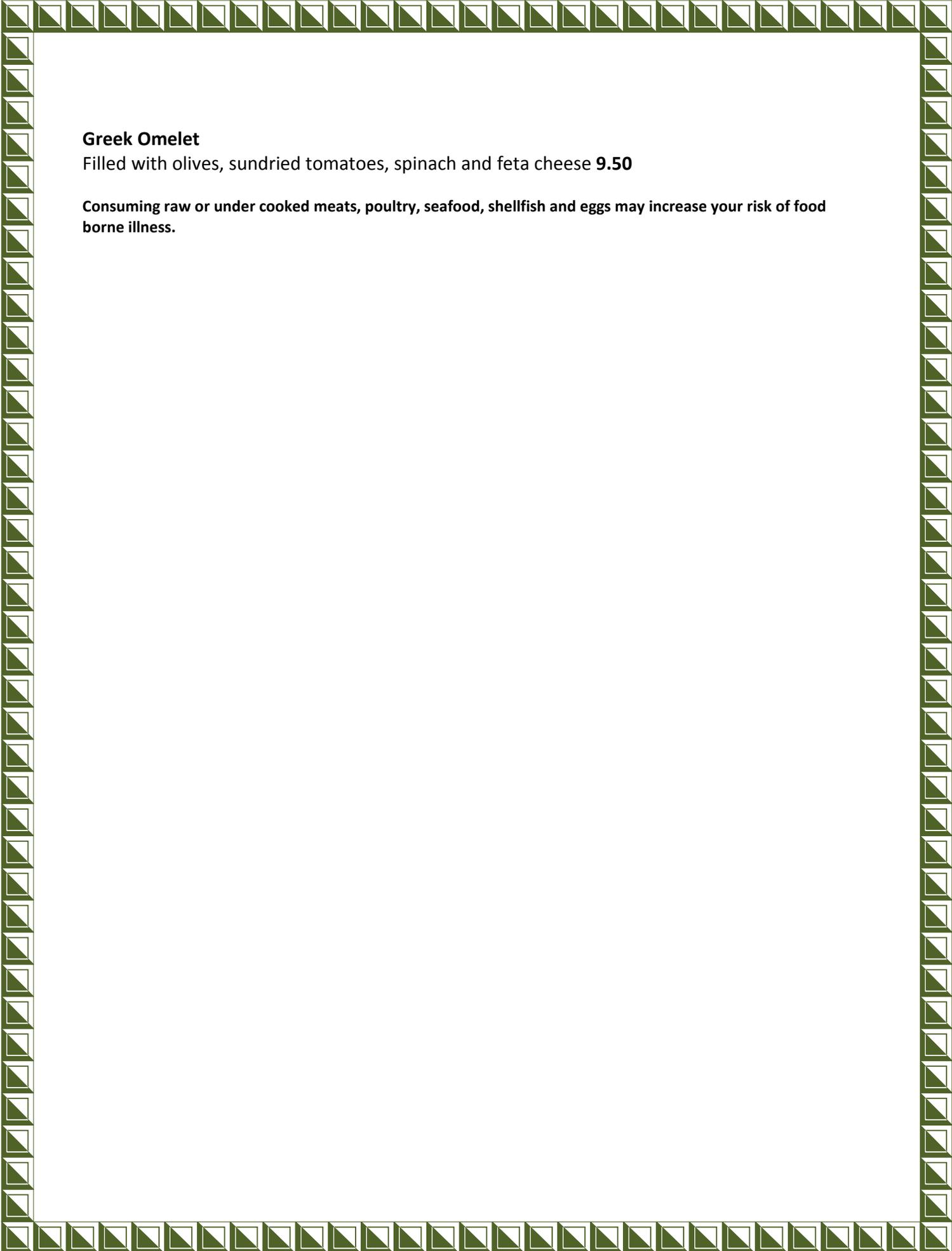
Sautéed in a roasted garlic and white wine sauce with mushrooms, tomatoes, and spinach over capellini **14.99**

Veggie Omelet

Filled with spinach, mushrooms, tomatoes, onions, peppers and shaved parmesan **9.50**

Caprese Omelet

Filled with ripe plum tomatoes, fresh mozzarella and fresh sweet basil **9.50**



Greek Omelet

Filled with olives, sundried tomatoes, spinach and feta cheese **9.50**

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