

# THE RYLAND INN

## SMALL PLATES – 10

LOBSTER TART  
chanterelles, peas, potato galette

YELLOWFIN TUNA TARTARE  
wasabe, dashi gelée, potato crisp

STEAMED MUSSELS  
tomato, garlic, thyme

SUGAR CANE SKEWERED SHRIMP  
pineapple, blood orange, sweet chile

HERBED GOAT CHEESE RAVIOLI  
broccoli, tomato, balsamico

## ENTREES

CRISPY VERMICELLI PASTA  
asparagus, Dragon carrot, eggplant, tamarind  
24-

POACHED MAINE LOBSTER  
black rice, blood orange, figs, kaffir lime  
34-

SEARED 'RARE' ATLANTIC SWORDFISH  
soba noodles, citrus, pinenut 'mayo,' scallion  
30-

CIOPPINO  
langoustines, shellfish, garbanzos, garlic, saffron  
32-

EAST COAST HALIBUT  
fingerling potatoes, mussels, baby beets, beurre rouge  
28-

ROASTED SKATE WING  
capers, apple, cucumber, escarole, curry  
24-

ROASTED BLACK GROUPER  
aromatique vegetables, organic egg, peeky toe crab, dashi broth  
26-

ROASTED GRIGGSTOWN CHICKEN  
kumquat- jalapeño puree, Japanese squash, Napa cabbage  
26-

ROASTED GRIGGSTOWN PHEASANT  
foie gras, beet tartare, savoy cabbage, wild mushrooms  
32-

GRILLED VEAL CHOP  
potato gnocchi, roasted alliums, baby beets, apple  
34-

TANGINE OF BRAISED LAMB  
lentils, cippolini onions, baby carrots, spices  
32-

FILET MIGNON  
wild mushroom tart, roasted garlic & spinach flan, turnip-potato puree  
34-

'LACQUERED' GRIGGSTOWN QUAIL  
salsify, soy, rattlesnake beans, pearl onions

CONFIT OF PHEASANT  
pappardelle, black truffle, celery, porcinis

CLASSIC STEAK TARTARE  
Dijon mustard, watercress, waffle chips

TATAKI OF BEEF  
hijiki salad, enoki mushrooms

BRAISED PORK BELLY  
red cabbage, ginger, soy

VEAL CHEEKS AND BEEF TONGUE  
blue foos, spaghetti squash, turnip

BRAISED OXTAIL  
polenta, crispy red onion, stuffed jalapeños

BEEF SHORT RIBS  
papaya, cilantro, crispy plantain

## APPETIZERS

SHELLFISH CONSOMME  
langoustine, organic egg, shiitake mushroom  
10-

THAI COCONUT SOUP  
braised chicken, chillies, lime  
12-

CRISPY SWEETBREADS  
Madras curry, blood orange, Belgian endive  
14-

SALAD OF SMOKED TROUT  
watercress, beets, horseradish cream  
10-

SALAD OF ORGANIC BABY LETTUCES  
baby vegetables, herbs, truffle vinaigrette  
8-

BABY SPINACH SALAD  
quail egg, cremini mushrooms, bacon  
10-

SALAD OF ROASTED BEETS  
endive, Roquefort, Asian pear  
8-

RYLAND INN CAESAR  
traditional accompaniments  
8-

## STEAKHOUSE SPECIALTIES

CHOOSE ONE SIDE, EXTRA SIDE 3-

### MAINS

Kabayaki glazed Scottish salmon 24-

Broiled Maine lobster 30-

Seared swordfish, lemon-caper butter 28-

Yellowfin tuna, soy vinaigrette 26-

Roasted Griggstown chicken 21-

Flank steak 24-

Grilled veal chop 32-

48oz. Porterhouse (for two) 64-

### SIDES

Sautéed spinach

Steak fries

French fries

Mac and cheese

Green bean casserole

Beer battered onion rings

Brussels sprouts

Mashed potatoes

**FIVE AND SEVEN COURSE TASTING MENUS AVAILABLE**