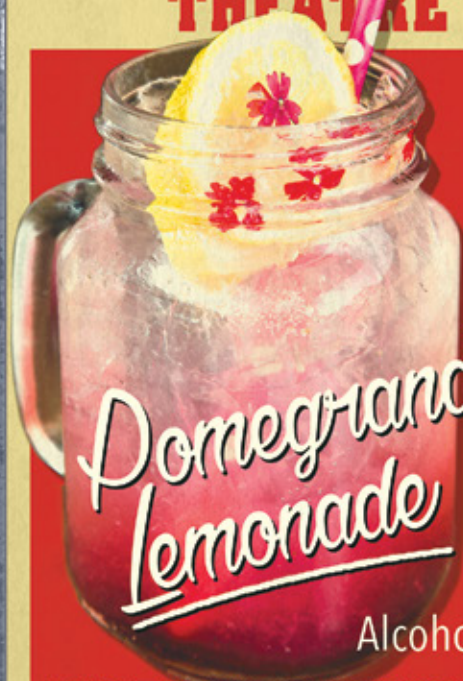


WELCOME

NOW SHOWING
SIGNATURE REFRESHMENTS

CHICAGO THEATRE



*Pomegranate
Lemonade*

Alcohol-free

DAN RYAN'S CHICAGO GRILL

Peach SCHNAPPS Red WINE Cranberry JUICE



CALIFORNIA
SANDERIA





Lobster Crab & Shrimp Louie Salad
經典海鮮冷盤



East Mediterranean Avocado Hummus Dip
自家製牛油果鷹嘴豆蓉



Premium baked Potato Skins
烤焗美國薯皮



Hand Breaded Onion Rings
香炸黃金洋蔥圈



Luxury Loaded Nachos
招牌黃金墨西哥脆片



Buffalo NY Chicken Wings
紐約人氣水牛城雞翼



Chicago Classic Combination
芝加哥拼盤

APPETIZERS 頭盤

★ Lobster Crab & Shrimp Louie Salad* 256

經典海鮮冷盤 *

Lobster, Crab and Shrimp jazzed up with a wedge of Iceberg Lettuce, Avocado, Heirloom Tomatoes and topped with our creamy house-made Louie Dressing
龍蝦、蟹及鮮蝦配搭新鮮爽脆生菜、牛油果、番茄，加入特製醬汁，口感豐富，經典之選

✱ Craft Beer Steamed N.Z. Mussels* 1/2kg 168 1kg 268

啤酒海鮮湯煮青口 *

Seasonal fresh Mussels, steamed with Craft Beer and served in our secret Seafood Broth. Toasted Rye Batons and Garlic Aioli are the perfect complement
鮮味的青口遇上濃郁的秘製啤酒海鮮湯，配搭蒜蓉全麥麵包，是絕佳的組合！

✱ East Mediterranean Avocado Hummus Dip 自家製牛油果鷹嘴豆蓉 Half 70 Full 128

Avocado and Chickpeas blended with Garlic, fresh Lemon and Extra Virgin Olive Oil topped with roasted Red Bell Peppers, Olives, Feta Cheese and garnished with fresh Basil served with chewy Pita Bread
牛油果及鷹嘴豆蓉拌入香蒜、檸檬及特級橄欖油，撒上烤紅椒、橄欖、菲達芝士，配特色中東薄餅

Premium Baked Potato Skins 8pcs 145 16pcs 225

Russet Potato Skins, double cooked for crispiness and loaded with our gourmet melted Cheddar, Muenster and Smoked Mozzarella Cheese, Smoked Bacon, Sour Cream and Chives
薯皮經過兩次烤焗至酥脆後，再蓋滿濃郁芝士、煙肉、酸忌廉及香蔥填滿，令人一試難忘！

★ Luxury Loaded Nachos Half 158 Full 195

Tri-colour Corn Tortilla Chips topped with melted Cheddar, Muenster and Smoked Mozzarella Cheese, Olives and roasted Red Bell Peppers served with Guacamole & Sour Cream
三色粟米片上淋上溶化芝士，橄欖和烤紅椒以及入口酸忌廉

Add Homemade Chili 36
Add extra Guacamole 20
Add extra Sour Cream 20

Chicago Classic Combination Half 206 Full 318

Our signature combo brings together a trio of Premium Baked Potato Skins, Hand Breaded Onion Rings and Buffalo NY Chicken Wings. Share with friends, it's huge!
招牌拼盤以三款最具人氣的頭盤 - 焗薯皮、炸洋蔥圈和水牛城雞翼組合而成

Buffalo NY Chicken Wings 8pcs 132 16pcs 235

Spicy Chicken Wings from an old New York recipe, served with crisp Cucumber, Celery and house-made Blue Cheese Dressing
Select our Chicago BBQ sauce or Spicy Buffalo sauce
來自美國紐約水牛城的開胃頭盤，配上青瓜、西芹及藍芝士醬，可配搭經典BBQ醬或傳統辣醬

✱ Hand Breaded Onion Rings Half 58 Full 105

Chicago Style hand-sliced Sweet Onion Rings, in-house breaded and served with our Chicago BBQ Sauce
新鮮手切香甜洋蔥圈，口感鬆化，配經典BBQ醬

Chicago Deep Dish Pizza 268

Oven baked Pizza Pie, with Chicago Style Dough, U.S. Italian Pork Sausage, Fresh Spinach, Mozzarella & Parmesan Cheeses. The real deal.
新芝加哥傳奇 Pizza 配以 U.S. 意大利豬肉腸及份量芝士，非常重口味

Quesadilla Nuevo with Cheese 168

流心芝士香脆墨西哥餅 Mexican Spiced Chicken 188
A blend of melted Cheeses, Red Onions, Bell Peppers stuffed in a Wheat Flour Tortilla
配墨西哥香料雞胸肉
熱熔多款芝士紅洋蔥及甜椒，放入墨西哥餅



What We Stand for at Dan Ryan's Chicago Grill... We start early... baking breads, muffins & cakes, cutting aged imported steaks, carefully selecting fresh seafood, proteins, vegetables & herbs. This has been our passion for 33 years. These all make for a new generation of American food, a melting-pot of ethnicities that make us better at what we do because we come from many cultures. This is Dan Ryan's today..We do all this for you...And because it just tastes better...we make food we like to eat!



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* 提醒食用生食或未煮熟的禽畜肉、海鮮、甲殼類或雞蛋可能會提高您個人經食物傳播的疾病的風險
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Double Cheese Baked French Onion Soup
雙重芝士焗洋葱湯



Shrimp & Avocado Salad
鮮蝦牛油果沙律



Super Green Salad
超營沙律



Classic New England Clam Chowder
周打黃金球



Fresh Romaine Caesar Salad
招牌凱薩沙律

SALADS ★ 沙律

Fresh Romaine Caesar Salad

招牌凱撒沙律

Dan's own Caesar Dressing, tossed with crisp Romaine Lettuce and ripe Beefsteak Tomatoes and Herbed Garlic Croutons

獨家調製的凱薩沙律醬拌入脆口生菜，番茄及香草蒜茸麵包粒

165

with grilled Chicken Breast 配烤雞胸肉 188

with grilled Salmon Fillet* 配烤三文魚* 258

★ Shrimp & Avocado Salad

鮮蝦牛油果沙律

Large poached Shrimp, fresh Avocado and Spring Mix with our in-house Five-Herb Yogurt Lemon Dressing

以五種香草乳酪和檸檬等特調的沙律醬，伴上新鮮蔬菜、大蝦和牛油果享用

Half 138

Full 195

★ Super Green Salad

超營沙律

All the superfoods. Baby Spinach Leaves and Quinoa with Arugula Lettuce, Avocado, Broccoli, seasonal Pears, fresh Blueberries and toasted Pine-nuts with Wild Blueberry Vinaigrette

健康抗氧化之選，多種超級食物－菠菜、藜麥、牛油果、西蘭花、啤梨和鮮藍莓及烤松子仁配野莓酸醋汁

Half 142

Full 218

USDA 8oz Tri Tip Sirloin Steak with Spring Mix Green Salad

USDA 8oz 三角肉西冷牛扒配雜菜沙律

Imported U.S. 8oz Tri -Tip Sirloin Steak with Spring Mix Green Salad

炭烤美國入口三角肉西冷牛扒配新鮮雜菜沙律

258



All our salads, dressings, and soups are made in-house with the highest quality ingredients we can find. We serve authentic portions just like you would experience at your favorite lunch or dinner house in the U.S., and guarantee 100% satisfaction on every dish we sell.



SOUPS ★ 湯

Chef's Soup of the Day

是日餐湯

Made Fresh In-house daily, using the freshest ingredients available. Ask your server for Today's Soup

Cup 40 Bowl 60

★ Double Cheese Baked French Onion Soup

雙重芝士焗洋蔥湯

Caramelised Onions in a reduction of Sherry & Chicken Broth, baked with Gouda & Parmesan Cheese

Bowl 88

House made Chicago Chili

墨西哥辣豆牛肉醬

Slow cooked U.S. Beef with Ancho Chile Pepper, Beer, Red Kidney Beans, Onions & rich Tomato Sauce, served with classic Whole Grain Crackers

Cup 46 Bowl 96

Classic New England Clam Chowder* Cup 48

周打黃金球*

Bread Bowl 108

A classic medley of U.S. Ocean Clams, Celery, Onions & Potatoes, served in a Bread Bowl

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★ Signature Vegetarian



Wagyu Beef Burger
上等和牛漢堡包



Dan's Famous Deli Reuben
燻咸牛肉三文治



Deluxe Chili Burger
皇牌辣肉醬漢堡



The Monster Burger
怪獸漢堡



Twin Hot Dogs with Crispy Bacon
雙重美式熱狗

BURGERS ★ 美式漢堡包

All Burgers are served with Fresh Dill Pickle & Chicago Coleslaw,
with choice of Straight Cuts Fries or Sweet Potato Fries
所有漢堡包及三文治配有酸瓜及椰菜沙律，另可選配薯條或蕃薯條

Southwest Burger* 德州漢堡 *

8oz USDA Choice Burger Patty topped with fire roasted Red Chilis, smashed Avocado,
Pepper-Jack Cheese and Spicy Chipotle Mayo
烤紅椒、牛油果蓉配墨西哥辣椒傑克芝士及辣味沙律醬



195

Dan's Classic Cheeseburger 芝加哥漢堡

8oz USDA Choice Burger Patty topped with choice of aged Cheddar, Gouda, Danish Blue or Pepper-Jack Cheese
由主廚親自挑選，8 安士 USDA 美國漢堡可選不同芝士 - 熟成車打芝士、高達芝士、丹麥藍芝士或墨西哥辣椒傑克芝士

180

★ Deluxe Chili Burger* 皇牌辣肉醬漢堡 *

8oz USDA Choice Burger Patty topped with our own signature Beef Chili, Aged Cheddar,
diced sweet White Onion and sliced Jalapeños
8 安士 USDA 漢堡配上招牌辣肉醬配熟成車打芝士、洋蔥及墨西哥辣椒片

205

The Monster Burger 怪獸漢堡

4oz USDA Choice Burger Patty topped with Double Cheese, House-made Meatballs, grilled Classic Bacon & Beef Chili
4 安士 USDA 美國漢堡配上經典肉丸，加上雙層芝士、香脆煙肉和辣豆牛肉醬 回味無窮

298

Wagyu Beef Burger 上等和牛漢堡包

Select Australian 7oz Wagyu Patty topped with Gouda Cheese, served with Truffle Fries
精選 7 安士澳洲和牛高達芝士漢堡配黑松露薯條

248



We use USDA Choice ground beef in our burgers, then season lightly, and cook to order. Our burger rolls are true brioche style made with real butter.



SANDWICHES ★ 三文治

All sandwiches are served with Pickle and Coleslaw, with choice of Straight Cuts Fries or Sweet Potato Fries
所有三文治配有酸瓜及椰菜沙律，另可選配薯條或蕃薯條

★ Dan's Famous Deli Reuben 燻咸牛肉三文治

Home-cured Corned Beef, Gouda Cheese and Sauerkraut with Russian Dressing on Deli Rye
傳統美食煙燻牛肉配白色酸菜

205

Twin Hot Dogs with Crispy Bacon 雙重美式熱狗

Two quality Hot Dogs wrapped with Smoked Bacon and grilled, topped with sweet Pickle Relish and Dijon Mustard.
Served with Chili Straight Cuts Fries
經典美式熱狗打仔香腸份量配上熱狗醬及法式芥辣；滋味無窮

168

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Hand Breaded Seafood Platter
經典黃金海鮮拼盤



Beer Battered Fish & Chips
啤酒黃金炸魚



Grilled Twin Lobster Tail
蒜蓉牛油焗雙龍蝦尾



Roasted Norwegian Salmon
烤焗挪威三文魚扒

FROM THE SEA ★ 海洋滋味

Sides are subject to change according to seasonality 配菜會因時令改變

★ Beer Battered Fish & Chips* 啤酒黃金炸魚 *	225
Generous portion of mild fillets of White Fish, hand dipped in our own Original Craft Beer Batter and crispy fried, with Fries and Spicy Tartar Sauce 新鮮時令白魚蘸上手工啤酒炸漿，炸至金黃酥脆，再配以海鮮他他醬享用	
Roasted Norwegian Salmon* 烤焗挪威三文魚扒 *	368
Roasted Live caught Atlantic Salmon topped in Creamy White Wine Sauce, comes with Grilled Asparagus Spears & Creamy Mashed Potatoes 烤焗大西洋新鮮捕獲的三文魚，配上奶香滿溢白酒忌廉濃汁、烤鮮蘆筍及招牌香滑薯蓉	
Seared Hokkaido Scallops* 香煎北海道帶子 *	338
Hokkaido Scallops seared in a Miso Glaze with grilled Asparagus Spears, roasted Wild Mushrooms with a touch of Sake, on a bed of Creamy Mashed Potatoes 日式風味 - 北海道帶子掃上味噌煎烤，配烤蘆筍、烤野菇並灑上清酒，放在香滑薯蓉上	
Hand Breaded Seafood Platter* 經典黃金海鮮拼盤 *	288
Homemade Breading deep fried Shrimp, Scallops and Fish Fillets with Fries served with a trio of Spicy Tartar Sauce, Truffle Honey Sauce and Cocktail Sauce 香脆海鮮拼盤 - 鮮蝦、帶子、魚柳及薯條配上海鮮他他醬、松露蜜糖醬及海鮮醬	
Grilled Twin Lobster Tails* 蒜蓉牛油焗雙龍蝦尾 *	428 1Tail 235
Grilled Cold Water Lobster Tails with roasted Old Bay Buttered Corn on the Cob 蒜蓉牛油焗龍蝦尾兩隻配精製辣椒牛油粟米	
Louisiana baked Red Snapper* 烤焗原條紅鯛魚 *	338
Chef's recipe of fresh baked Red Snapper basted with Cajun Etoufee Sauce; served with Rice and Louisiana Red Bean Sauce 路易斯安那焗紅鯛魚配上白飯和特色入口香腸火腿紅豆蓉	
New England Seafood Bake* 英倫風格海鮮盤 *	588 Upgrade Lobster Tail 798 升級龍蝦尾
Classic hearty pot of Red Snapper Filets, peel-and-eat Shrimp, N.Z. Mussels, Clams in shell, Calamari Baby, all steamed with Corn on the Cob & Potatoes in Wine, Butter, and Old Bay Seasoning. Hands-On Feast Made for Sharing 蒸焗各樣海鮮配以辣椒海鮮調味粉，胃口大增	

Available on Friday, Saturday and Sunday 只供應星期五、六、日

Live Whole U.S. Lobster* 牛油烤焗波士頓龍蝦 *	1pound 498
Grilled or steamed Live Boston Lobster with roasted Old Bay Buttered Corn on Cob 原隻龍蝦可選蒸焗或燒烤配上精制辣椒牛油烤粟米	



Have you tried our Char-Grilled Norwegian Salmon? We bring it in fresh not frozen, whole side chilled & fresh cut in-house.



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Homemade Lasagna
焗肉醬千層麵



Beeef Steak with Tagliatelle
蕃茄忌廉牛扒粒寬扁麵



Homemade Meatballs with Spaghetti
經典肉丸意粉



Wild Mushroom & Truffle Risotto
黑松露野菌意大利飯

PASTAS & RISOTTOS ★ 意大利風味

Bourbon Lobster Shrimp & Ham Penne 248
波本龍蝦鮮蝦及火腿長通粉
Lobster, Shrimp and Ham combined with creamy Alfredo Sauce, tossed with Penne Pasta
龍蝦、鮮蝦和火腿配白汁長通粉

★ **Homemade Lasagna** 198
焗肉醬千層麵
Layers of Italian Pasta, Mozzarella, Parmesan and Italian Herb scented Ricotta Cheese stuffed with meaty Bolognese Sauce and topped with creamy Béchamel. Served with Garlic Toast
多款香濃芝士及自家製番茄肉醬，夾在千層麵之間，淋上濃郁意式忌廉醬配蒜蓉包

Creamy Spaghetti Carbonara 145
卡邦尼意粉
Smoked Bacon, Sautéed Onions and Black Pepper in Cream Sauce
煙肉，洋蔥，黑椒配香濃忌廉汁

Add Chicken Breast 加雞胸肉件 175

Chicago Baked Ziti Pasta 188
焗芝加哥辣肉腸番茄肉醬長通粉
Spicy Italian Sausage tossed with our house-made Bolognese Sauce and Ziti Pasta covered with a blend of melted Mozzarella and Parmesan
意大利辣肉腸拌自家製番茄肉醬配長通粉，鋪上馬蘇里拉芝士及巴馬臣芝士

Homemade Meatballs with Spaghetti 192
經典肉丸意粉
All Beef, ground Meatballs, slathered in house-made Marinara sauce on Spaghetti al dente with shaved imported Parmesan and Garlic Toast
所有肉丸皆用上牛肉新鮮製造，並以自家意式番茄醬淋上有嚼勁的意粉，最後灑上進口巴馬臣芝士碎配蒜蓉包

★ **Wild Mushroom & Truffle Risotto** 188
黑松露野菌意大利飯
Fresh Wild Mushrooms, oven roasted and tossed with Arborio Risotto, Parmesan Cheese, White Wine and a hint of Black Truffle
健康馥郁・野菌、巴馬臣芝士、白酒及黑松露

Seafood Risotto* 238
海鮮濃湯燴意大利飯 *
Shrimp, Mussels, Clams, Seasonal White Fish and Salmon combined with Tomato, Garlic, Onions and White Wine, finished with our Marinara Arborio Risotto
珍饈百味・多款海鮮以蕃茄、蒜頭、洋蔥及白酒烹調，香氣四溢

Add Half Lobster Tail 加半條龍蝦尾 288

Beef Steak with Tagliatelle 238
蕃茄忌廉牛扒粒寬扁麵
Hand Cut Beef Steak, cherry tomatoes with creamy marinara sauce
濃郁口感牛肉，配以忌廉蕃茄汁，充滿口感

SIDES ★ 伴點



Sautéed Mushrooms 68
白酒炒鮮蘑菇

Loaded Sea Salt Baked US Idaho Potato 55
焗美國薯仔

Grilled Fresh Corn on the cob with Old Bay Seasoning 64
原條烤墨西哥辣椒粟米

★ **Sweet Potato Fries** 64
炸蕃薯條
choice of Straight cuts Fries or Sweet Potato Fries
薯條或蕃薯條

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HAND CUT STEAKS & CHOPS ★ 扒類

★★★
Steak options
may vary
according to
availability

All of our Steaks and Chops are of the highest quality and hand cut, daily in house.
所有牛扒及其他肉品皆屬高品質，每日新鮮手切，給您最優質的享受。

★ **H**and Cut U.S. NY Striploin Steak* 10oz 408

炭烤紐約西冷牛扒 *

Char-grilled U.S. New York Strip Steak topped with Mustard Horseradish Butter, served with roasted Old Bay Buttered Corn on the Cob. Select from Parmesan Garlic Fries or Roasted Dill Potatoes
極具口感的炭烤紐約西冷牛扒配精製辣椒牛油粟米
可選擇蒜蓉芝士薯條或烤焗時蘿新薯

★ **U.S.** Bone-in Ribeye Tomahawk* 36oz 1888

大大件斧頭牛扒 *

Char-grilled 36oz U.S. Tomahawk bone-in Ribeye Steak, served with Roasted Dill Potatoes and whole roasted Garlic Clove. Serves 3-4 people
炭烤連骨斧頭牛扒配烤焗時蘿新薯及烤原粒蒜球 (適合 3-4 人享用)

USDA 12oz Tri Tip Sirloin Steak* 368

炭烤 12 安士入口三角肉西冷牛扒 *

Herb marinated 12oz Sirloin Steak, served with roasted Old Bay Buttered Corn on the Cob with Sweet Potato Fries
特別以自家香草汁醃製，配精製辣椒牛油粟米和蕃薯條

★ **H**and Cut U.S. Ribeye Steak* 10oz 468 14oz 578

Char-grilled U.S. aged Ribeye Steak topped with Mustard Horseradish Butter, served with roasted Old Bay Buttered Corn on the Cob. Select from Parmesan Garlic Fries or Roasted Dill Potatoes
極具口感的炭烤肉眼配精製辣椒牛油粟米
可選擇蒜蓉芝士薯條或烤焗時蘿新薯

★ **U**SDA Choice T-Bone Steak* 16oz 528

炭烤美國T骨牛扒 *

Char-Grilled aged All Natural, USDA Choice T-Bone Steak
Served with roasted Dill Potatoes and whole roasted Garlic Clove
炭烤美國T骨牛扒配烤焗時蘿新薯及烤原粒蒜球

Grilled U.S. Pork Chops* 16oz 338

炭烤美國豬扒 *

Char-grilled Two 8 oz U.S. Pork Chops.
Also served with Cinnamon Apple Sauce and Sweet Potatoes Fries
炭烤 2 件 8oz 美國豬扒，配以蕃薯條及蘋果醬

Double Cut Lamb Chops* 398

招牌炭烤羊扒 *

Grilled to order, Australian Lamb Chops served with Roasted Dill Potatoes and whole Roasted Garlic Clove, comes with homemade Fresh Mint and Balsamic Glaze
即叫即烤，炭烤澳洲羊扒配烤焗時蘿新薯，
烤原粒蒜球及自製新鮮薄荷意大利香醋醬

Our USDA Steaks have never been frozen, this makes them more tender and juicy. We carefully source our beef chilled, and cut every steak in-house.

Quality
since
1989

CLASSIC AMERICAN BBQ ★ 經典美式燒烤

The BBQ that made Dan Ryan's famous. We slow roast our meats for hours daily, baste with BBQ Sauce and serve them up hot from the roaster to your plate with Sweet Potato Fries and Chicago Coleslaw.
Dan Ryan's 最有名的就是豬排骨！每天以細火慢烤數小時，塗上獨創 BBQ 醬後，熱騰騰為您送上，配蕃薯條及椰菜絲沙律

★ **U.S.** Imported Baby Back BBQ Pork Ribs Half slab 298 Full slab 488

慢煮美國 BB 豬排骨

BBQ Half Chicken 228

傳統烤雞 (半隻)

U.S. Imported Baby Back BBQ Pork Ribs & Chicken Combo 428

豬排骨及烤雞拼盤

Half slab Ribs + Half Chicken
半份豬排骨 + 半隻烤雞

Authentic
Great Taste

Do you know we actually slow-roast
and smoke our BBQ Ribs for hours daily?

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
* 提醒食用生食或未煮熟的禽畜肉、海鮮、甲殼類或雞蛋可能會提高您個人經食物傳播的疾病風險
Prices are in HKD and subject to 10% service charge 價錢以港幣計算及須另收加一服務費

★ Signature

Dan's Drinks



★ ★ ★ ★ ★ ★ ★ ★ SMOOTHIES

Dan's Smoothie

Choice of Strawberry,
Mango

自選士多啤梨、
芒果沙冰

65

★ ★ ★ ★ ★ ★ ★ ★

MILKSHAKES

Mocha Brownie Milkshake 72
布朗尼咖啡奶昔

**Strawberry, Vanilla or
Chocolate Milkshake** 65
鮮士多啤梨、雲呢拿、朱古力奶昔

Pina Colada Milkshake 65
Fresh Pineapple, Coconut and
Vanilla Ice-cream
鮮菠蘿、椰子及雲呢拿雪糕奶昔

Avocado Shake Shake 72
牛油果奶昔



ALCOHOL FREE

Naturally Flavored Iced Tea 50
Passionfruit, Green Apple or Peach

Galaxy Five 68
Lemon & Apple Juice, Passionfruit Syrup,
Butterfly Pea Tea

Mojito 55
Classic, Cucumber or Apple

Pina Colada 55
Daiquiri 55
Strawberry, Mango

Mango Mule 55
Fresh Cucumber, Honey, Mango and Lime
Juice topped with alcohol-free Ginger Beer

Fresh Lemonade 55
Classic, Pomegranate, Passionfruit, Peach

WINES ★ 酒類飲品

CHAMPAGNE & SPARKLING

Moët & Chandon Brut, France
Lanson, Le Black Reserve NV, France
Millesimato Prosecco, Italy
Moscato Cavicchioli, Linea Fantasia, Italy

WHITE WINE

Gold Water, Marlborough, Sauvignon Blanc, New Zealand, 2020
Colle Corviano, Pinot Grigio, Italy, 2018
Chardonnay, Corte Giara, Allegrini, Del Veneto, 2020 (House)
Chateau, Ste. Michelle, Columbia Valley, Chardonnay, U.S.A, 2018 Vintage
S.A.Prum, Essence Riesling Feinherb, Mosel, Germany
Solosole, Vermentino, Bolgheri, Italy, 2019

RED WINE

Nugan Estate, Third Generation, Shiraz, New South Wales, Australia
Jean Leon 3055, Merlot, Petit Verdot, Spain, 2016/17 Vintage
The Wanted Cab, Cabernet Sauvignon, Puglia, Italy, 2017
Bayanegra, Tempranillo, Vino Tinto, Celaya, Spain, 2020 (House)
Chateau Ste. Michelle, Columbia Valley, Cabernet Sauvignon,
Washington, U.S.A., 2016
Palazzo Della Torre, Veronese, Allegrini, Valpolicella, Italy, 2018

6oz HH	Glass REG	Bottle
		1128
		1028
72	88	368
65	78	296

	102	340
76	88	290
72	84	270
		325
92	108	350
		580

78	90	290
	102	340
		298
72	84	270
88	99	325
		580

BEER ★ 啤酒

DRAFT

Samuel Adams Lager U.S.A. 58 75
Carlsberg Denmark 45 62
Dan Ryan's Draft IPA 55 68
Dan Ryan's White Ale 55 68
Guinness Ireland Lee Tung Avenue Only 98
Sapporo Japan Lee Tung Avenue Only 78

CRAFT BOTTLED BEER

Dan's Beer Flight Seasonal selection 78
Honey Dew ABV: 5% 60 72
Dan Ryan's White Ale ABV: 4.5% 55 68

BOTTLED BEER

Tsing Tao China 55
Samuel Adams U.S.A. 45 55

CIDER

Rekorderlig, Sweden 65
Pear, Passionfruit or Wild Berries

COCKTAILS ★ 雞尾酒

DAN'S COCKTAILS

California Sangria 78 90
Our Special Bar Mix including Peach Schnapps,
Red Wine and Cranberry Juice
白桃酒、紅酒及小紅莓汁

Bloody Mary 68 90
Stolichnaya Vodka with our secret Bloody Mary Mix
伏特加配獨有的血腥蕃茄汁

Crème Brûlée Deluxe 95
Myers's Dark Rum, Bailey's, Milk, Creme Brûlée syrup
Myers's 黑秣酒、Bailey's甜酒、焦糖古士糖水

CLASSIC COCKTAILS

Margarita 65 88
Tequila, Triple Sec and Lemon-Lime Mix
龍舌蘭酒、橙味甜酒及檸檬汁

Mojito 88
Rum, Fresh Lime Juice, Fresh Mint Leaf
秣酒、鮮青檸汁、鮮薄荷葉

Pina Colada 78
Our take on the classic. Rum, Fresh Pineapple and Coconut Milk
充滿夏日風情的經典雞尾酒 - 秣酒、菠蘿汁及椰奶

Long Island Iced Tea 98
A Dan Ryan's Classic - All the White Liquors with
Lemon-Lime Mix and Coca-Cola
Dan Ryan's經典飲品 - 透明烈酒配可口可樂





Double Fudge Brownie
朱古力布朗尼



In-House Baked New York Cheesecake
自家製紐約芝士蛋糕



Classic Carrot Cake
甘筍蛋糕



Classic American Hot Fudge Sundae
美式經典雪糕新地

PREMIUM DESSERTS ★ 甜品

We make all our desserts In House, Daily
所有甜品均每日新鮮製造

Classic Carrot Cake 108
傳統芝加哥甘筍蛋糕
A Rich Cake with Walnuts, Cinnamon and Carrots, with Cream Cheese Icing
三層的蛋糕充滿香料、甘筍與核桃仁，加上忌廉芝士糖霜，非常地道！

★ **In-House Baked New York Cheesecake** 95
自家製紐約芝士蛋糕
With house-made Mango Purée
傳統香濃紐約芝士餅配自家製芒果醬

★ **Salted Caramel & Coffee Ice Cream on a Double Fudge Brownie** 92
鹽味焦糖，雙重朱古力布朗尼
Double Fudge Brownie smothered in warm Chocolate Ganache and salted Caramel Sauce with Coffee Ice Cream and candied Walnuts
濃郁朱古力蛋糕上淋上香濃朱古力醬及鹽味焦糖醬，配咖啡雪糕及蜜餞核桃！

American Apple Pie a la Mode 108
經典美國蘋果批
Homemade Apple Pie and Vanilla Ice Cream
溫暖的蘋果派加上一球雲呢拿雪糕，雙重口感！

Classic American Hot Fudge Sundae
美式經典雪糕新地
Layers of Ice Cream, Whipped Cream, real Hot Fudge, Nuts and a Cherry
一層層雪糕，加上忌廉、熱濃朱古力醬、果仁及車厘子。令人開心暢快的甜品！

Classic 88

Not too Big 62

World's Smallest 48



All our desserts are made in-house, using authentic classic recipes.

TEAS, COFFEES & APERITIFS ★ 精選飲品

ALCOHOL-FREE

Hot Tea 茶 38
Iced Tea 冰茶 38
Flavored Tea 風味茶 45
Latte 鮮奶咖啡 45
Hot Coco 熱朱古力 40
House-brewed Coffee 咖啡 38
Espresso 特濃咖啡 35
Americano 美式咖啡 42
Cappuccino 泡沫咖啡 45

GOURMET TEAS
US Celestial Seasonings 45
Select Fruit Teas
Honey Vanilla Chamomile 45
caffeine free
BOTTLED WATER
Panna Still Water 42
San Pellegrino Sparkling 42

500ML

WITH-ALCOHOL

Irish Coffee 愛爾蘭威士忌咖啡 88
Mexican Coffee 墨西哥龍舌蘭咖啡 88
Baileys Coffee 百利甜酒咖啡 88
Grand Marnier Coffee 金萬利橙酒咖啡 88
Kahlúa 咖啡酒 60
Sambuca 珊布卡 60



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★ CHICAGO SET MENU ★



Char-grilled 8oz U.S. Ribeye Steak
炭烤8安士肉眼牛扒



Classic New England Clam Chowder
周打蜆湯



USDA 8oz Tri Tip Sirloin Steak
炭烤8安士入口三角肉西冷牛扒



Seafood Risotto
海鮮濃湯燴意大利飯



Louisiana baked Red Snapper
烤燴原條路易斯安那燻紅鯛魚

★ APPETIZERS 頭盤 ★

Classic New England Clam Chowder

周打蜆湯

or

Fresh Romaine Caesar Salad with Creamy Anchovy Dressing

招牌凱撒沙律

★ MAIN COURSES 主菜 ★

Seafood Risotto

海鮮濃湯燴意大利飯

298

USDA 8oz Tri Tip Sirloin Steak

served with roasted Old Bay Buttered Corn on the Cob and French Fries

炭烤8安士入口三角肉西冷牛扒配精製辣椒牛油粟米和薯條

398

Chef's recipe of fresh baked Red Snapper basted with Cajun Étouffée Sauce

served with Rice and Louisiana Red Bean Sauce

路易斯安那燻紅鯛魚配上白飯和特色入口香腸火腿紅豆蓉

428

Char-grilled Two 8oz U.S. Pork Chops

served with Cinnamon Apple Sauce and Sweet Potatoes Fries

炭烤2件8oz 美國豬扒, 配蘋果醬和蕃薯條

448

Char-grilled 8oz U.S. Ribeye Steak topped with Mustard Horseradish Butter,

served with roasted Old Bay Buttered Corn on the Cob and French Fries

炭烤8安士肉眼牛扒, 極具口感, 配以精製辣椒牛油粟米和薯條

478

U.S. 16oz Bone in Ribeye with Roasted Dill Potatoes

and whole roasted Garlic Clove

炭烤16安士美國有骨肉眼扒配烤燻時蘿新薯及烤蒜球

608

★ DESSERT 甜品 ★

Mini Brownie with Chocolate Ganache & Fresh Strawberry

迷你雙重朱古力布朗尼配朱古力醬及新鮮士多啤梨

or

Not Too Big Hot Fudge Sundae

朱古力雪糕新地

Fasten Your Seatbelts for...

Dan's Beer Flight



