



HAND CUT STEAKS & CHOPS

Hand Cut U.S. Ribeye Steak* 10oz **458** 14oz **568**
炭烤肉眼牛扒*

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。炭烤肉眼配精製辣椒牛油菜米 可選擇蒜蓉芝士薯條或焗焗蒜蓉新薯

Grilled Thick-cut U.S. Pork Chop* 16oz **338**
炭烤美國厚切豬扒*

Char-grilled 16oz thick-cut U.S. Pork Chop comes with Red Apple and fresh Sage tossed in a White Broth. Also served with Cinnamon Apple Sauce 炭烤16安士美國厚切豬扒，配以廚師秘發蘋果肉，跟上蘋果醬

USDA 8oz Tri Tip Sirloin Steak **298**
炭烤8安士入口尖沙朗牛扒

Herb marinated 8oz Sirloin Steak topped with Mustard Horseradish Butter, served with roasted Old Bay Buttered Corn on the Cob with Sweet Potato Fries 特別以自制醃汁醃調，配精製辣椒牛油菜米和甜薯條

Hand Cut U.S. NY Striploin Steak* 10oz **380**
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。炭烤紐約西冷牛扒配精製辣椒牛油菜米 可選擇蒜蓉芝士薯條或焗焗蒜蓉新薯



PREMIUM DESSERTS

Classic Carrot Cake **98**
傳統芝加哥甘菊蛋糕

A Rich Cake with Walnuts, Cinnamon and Carrots, with Cream Cheese Icing 三層的蛋糕充滿香料、甘菊與核桃仁，加上忌廉芝士糖霜，非常地道！

In-House Baked New York Cheesecake **88**
自家製紐約芝士蛋糕

With Homemade Mango Purée 傳統香濃紐約芝士餅配自家製芒果醬

Salted Caramel on a Double Fudge Brownie **88**
鹽味焦糖，雙重朱古力布朗尼

Double Fudge Brownie smothered in warm Chocolate Ganache and salted Caramel Sauce 濃郁朱古力蛋糕上淋上香濃朱古力醬及鹽味焦糖醬



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Additional charge for Takeaway Containers is needed:
Takeaway container: \$2/each, Plastic bag: \$2/each, Cutlery: \$1/set
外賣需另收費 - 外賣盒: \$2/個, 膠袋: \$2/個, 餐具: \$1/份

All prices are in HKD 價錢以港幣計算

*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的風險



APPETIZERS

Half Full

Buffalo NY Chicken Wings 紐約人氣水牛城雞翼 **132** **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

Premium Baked Potato Skins 焗焗美國薯皮 **138** **218**
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 薯皮經過兩次焗焗至酥脆後，再蓋滿濃郁芝士、煙肉，酸忌廉及香蔥填滿

Hand Breaded Onion Rings 香炸黃金洋蔥圈 **52** **98**
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

Craft Beer Steamed N.Z. Mussels* 啤酒海鮮湯煮青口* **158** **258**
Seasonal fresh Mussels, steamed with Craft Beer ½kg 1kg 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！

Chicago Classic Combination 芝加哥拼盤 **206** **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! 招牌拼盤以三款最有人氣的頭盤，焗薯皮、炸洋蔥圈和水牛城雞翼組合而成

Quesadilla Nuevo 流心芝士香脆墨西哥餅 **Classic 經典 158**
A blend of melted Cheeses, **Mexican Spiced Chicken 178**
Red Onions, Bell Peppers stuffed in 配墨西哥香料雞胸肉 a Wheat Flour Tortilla 熱熔芝士，紅洋蔥，甜椒，放入墨西哥餅



FROM THE SEA

Beer Battered Fish & Chips* 啤酒黃金炸魚* **215**
Generous portion of mild fillets of White Fish, hand dipped in our own Original Craft Beer Batter and crispy fried, with Fries and Kicked-up Spicy Tartar Sauce 多人份量的手打混合鱈魚和手工啤酒，炸至金黃酥脆，配特色塔塔醬

Roasted Norwegian Salmon* 焗焗挪威三文魚扒* **368**
Roasted Live caught Atlantic Salmon topped in Creamy Marsala Sauce, comes with Grilled Asparagus Spears & Creamy Mashed Potatoes 大西洋新鮮捕捉的三文魚，焗焗配上奶香滿溢馬沙拉醬，烤鮮蘆筍及招牌香滑薯蓉

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Lee Tung Avenue - Shop G40 & G41, G/F, Lee Tung Avenue, No. 200 Queen's Road East, Wan Chai, Hong Kong
利東街 - 香港灣仔皇后大道東200號利東街地下G40及G41號舖 ☎ (852) 2877 1918

Festival Walk - LG2-28 Festival Walk, 80 Tat Chee Avenue, Kowloon Tong, Kowloon, Hong Kong
又一城 - 香港九龍九龍塘達之路80號又一城LG2層28號舖 ☎ (852) 2265 8811

Harbour City - Shop OT 315, Level 3, Ocean Terminal, Harbour City, 3-27 Canton Rd., Tsim Sha Tsui, Kowloon, Hong Kong
海港城 - 香港九龍尖沙咀廣東道3-27號海港城海運大廈3樓OT315號舖 ☎ (852) 2735 6111

Cityplaza - 311, 3/F, Phase 1 Cityplaza, 18 Taikoo Shing Rd., Taikoo Shing, Hong Kong
太古城中心 - 香港太古城道18號太古城中心1期3樓311號舖 ☎ (852) 2845 4600



SALAD & SOUPS

Half Full

Fresh Romaine Caesar Salad 招牌凱撒沙律 165
with grilled Chicken Breast 配烤雞胸肉 188
with grilled Salmon Fillet* 配烤三文魚* 248

Dan's own Caesar Dressing, tossed with crisp Romaine Lettuce with 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

Super Green Salad 超營沙律 142 218

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、啤梨配野莓沙律醬

Dan's Dinner Salad 招牌晚餐沙律 72 108

Mixed Baby Greens with fresh Tomatoes, Carrots and Cucumbers with your choice of house made gourmet Salad Dressing
鮮嫩沙律菜配新鮮番茄、甘筍及青瓜，可選自家製沙律醬汁

Chef's Soup of the Day 是日餐湯 40 60

House made Chicago Chili 46 88
墨西哥辣豆牛肉醬

Double Cheese Baked French Onion Soup 88
雙重芝士焗洋蔥湯

Classic New England Clam Chowder* 48 105
周打黃金球*

BURGERS

Southwest Burger* 德州漢堡* 188
8oz USDA Choice Burger patty topped with Fire roasted Red Chilis, smashed Avocado, Pepper-Jack Cheese and spicy Chipotle Mayo
紅椒，牛油果蓉配墨西哥辣椒傑克芝士及辣醬

Dan's Classic Cheeseburger 芝加哥漢堡 180
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，8oz 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

Deluxe Chili Burger* 皇牌辣肉醬漢堡* 205
8oz USDA Choice Burger Patty topped with our own signature Beef Chili, Aged Cheddar, diced sweet White Onion and sliced Jalapeños
招牌辣肉醬配熟成車打芝士、洋蔥及墨西哥辣椒片



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CLASSIC AMERICAN BBQ

BBQ Half Chicken 傳統燒烤半雞 208

U.S. Imported Baby Back BBQ 豬排骨 Half slab 298 Full slab 488
Pork Ribs

U.S. Imported Baby Back BBQ Pork Ribs & Chicken Combo 418
豬排骨及烤雞拼盤
Half slab Ribs + Half Chicken
半排豬排骨 + 燒烤半雞

PASTAS & RISOTTOS

House Made Spaghetti Bolognese 經典肉醬意粉 158
All Beef, slathered in homemade Marinara sauce on Spaghetti al dente with shaved imported Parmesan
自家製食譜，所有肉醬皆每日新鮮製造調味，並以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

Homemade Lasagna 焗肉醬千層麵 198
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，自家製番茄醬，夾在千層麵之間，淋上濃郁意式忌廉醬，配蒜蓉包

Creamy Spaghetti Carbonara 卡邦尼亞意粉 145
Add Chicken Breast 加雞胸肉件 175
Smoked Bacon, Sautéed Onions and Black Pepper in Cream Sauce
煙肉，洋蔥，黑椒配香濃忌廉汁

Chicago Baked Ziti Pasta 焗芝加哥辣肉腸番茄肉醬長通粉 168
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

Bourbon Lobster Shrimp & Ham Penne 238
波本龍蝦及火腿長通粉
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

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

Seafood Risotto* 海鮮濃湯增意意大利飯* 228
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



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