

SOUPS

Soup du Jour

homemade with hand-picked local ingredients  
Cup or Bowl

Crock of French Onion Soup

chef's blend of caramelized onions in a rich broth,  
topped with fresh croutons covered in melty gruyere cheese  
7

STARTERS

Americus Hotel Cheese Board

chef selected imported cheeses,  
house marinated olives, imported seeded crackers,  
and candied pistachios  
20

Ryan's Famous Mozzarella Wedges

crusted with breadcrumbs and herbs,  
served with marinara sauce  
10

Tuscan Buratta & Prosciutto

buratta cheese, imported prosciutto, grape  
tomatoes tossed with fresh oregeno,  
kosher salt and extra virgin olive oil  
12

Chicken Tender

hand breaded and fried golden brown,  
served with buttermilk ranch and  
Nashville hot dipping sauces  
12

Chicken Wings

coated with spices and fried crispy, tossed in  
your favorite sauce, served with celery and  
blue cheese dipping sauce.  
Buffalo - Nashville - Parmesan Garlic Butter - BBQ  
12

Nacho Your Taco

Fresh flour & corn tortillas cooked to order.  
Topped with shredded cheese, fresh salsa, red onion, tomatoes,  
pulled pork, and a BBQ and Ranch drizzle  
14

Mozzarella & Roast Pepper

Fresh buffalo mozzarella, roasted peppers with garlic, basil, extra  
virgin olive oil, finshed with aged balsamic glaze, and imported olives  
10

SANDWICHES

Americus Steak Sandwich

hand cut NY strip steak seasoned and grilled to your liking, served  
open face on a garlic roll topped with sauteed' wild mushroom and  
onions  
15

Carolina Pulled Pork

slow roasted pulled pork, homemade Carolina bbq sauce served on a  
toasted brioche bun, with pickles and fried onions  
14

Steakburger

black angus butcher grind beef, grilled and served on a toasted  
brioche roll with lettuce, tomato, onion, and pickle  
14

Americus Chicken Sandwich

boneless breast of chicken grilled, topped with wilted spinach, roasted  
peppers, and fresh mozzarella, with a balsamic drizzle  
14

Monte Cristo

French toast stuffed with swiss cheese, oven roasted turkey,  
and smoked ham. Served with fresh syrup for dipping  
14

Americus Turkey Croissant

oven roasted turkey served on a flaky croissant. Topped with  
fresh avacado, applewood bacon, field greens, beefsteak  
tomatoes, gruyere cheese, and a garlic aioli  
12

Farmer Melange

Farm fresh vegetables seasoned and grilled. Served on marble  
rye with a honey horseradish sauce  
14

Baja Fish Tacos

Flour tortillas filled with fresh fried fish, southwestern slaw and  
a chipotle drizzle. Served with fresh lime & salsa  
13

Crab Cake Sandwich

our house made crab cake pan seared, served on a brioche roll  
topped with fresh greens and tomato concassa'  
16

Americus Lobster Roll

Fresh lobster tossed in our house New England dressing with  
fresh celery. Served in a toasted roll  
21

Sicilan

Imported prosciutto, marinated roast peppers, buffalo  
mozzarella, portobello mushroom, balsamic glaze' on  
fresh bread  
16

SALADS

add to any of our salads:  
grilled chicken breast 5, grilled Shrimp 6,  
USDA grilled Steak 8

Arugula & Roasted Beets

Arugula, roasted garden fresh beets, goat cheese, pickled  
bermuda onions, and sun dried cranberries tossed with a  
raspberry vinaigrette

Caesar Salad

crisp romaine hearts tossed with our Caesar dressing,  
croutons, and aged parmesan cheese  
8

House Salad

shaved carrots, hydroponic cucumbers, grape tomatoes,  
Bermuda onions, over artisnal harvest greens and your choice  
of dressing  
8

Americus Salad

a blend of fresh garden greens tossed with a raspberry  
vinaigrette, topped with local apples, dried cranberries,  
candied walnuts, imported gorgonzola cheese, and grape  
tomatoes  
14

Grilled Vegetable and Spinach

a melange of assorted grill garden vegetables  
nested over baby spinach with  
white balsamic vinaigrette  
15