

APPETIZERS

A HOUSE TRADITION
RINGSIDE'S
ONION RINGS

James Beard quoted
"The finest French Fried Onion Rings
I have ever eaten in America"

Small \$12.95 Large \$14.95

Classic Prawn Cocktail \$23.00
5 Chilled Jumbo Wild Prawns, Zesty Cocktail Sauce, Lemon

Prime Steak Bites* \$14.00
½ lb with Horseradish Aioli, Prepared Medium

SALADS

Iceberg Wedge Salad \$14.50
Bacon, Croutons, Hard Cooked Egg, House Dressing

Mixed Greens \$13.00
Roasted Beets, Endive, Dried Cranberry, Toasted Pecan, Sunflower, Pepita Seeds, Chèvre, Honey Mustard Vinaigrette

House Caesar Salad \$14.00
Chopped Hearts of Romaine, Parmesan, Anchovy, Croutons

3-COURSE PRIME RIB MONDAY SPECIAL \$53

Mixed Greens with Honey Mustard Vinaigrette
Prime Rib*, Garlic Mashed Potatoes, Green Beans, Toffee
Substitute Caesar Salad add \$4
Add On: Roasted Jumbo Prawns (3) \$14
Limited Availability

3-COURSE SUPPER SPECIAL ~ \$55

Mixed Greens, Honey Mustard Vinaigrette
Substitute Caesar Salad add \$4

ENTRÉE CHOICES

8 oz. King Salmon* • 12 oz. Prime Top Sirloin*
with Garlic Mashed Potatoes and Sautéed Green Beans
Add On: Roasted Jumbo Prawns (3) \$14

DESSERT

Toffee

SIGNATURE STEAKS

USDA Steaks are from the Mid-West, wet & dry aged for a minimum of 30 days.

Choice of Garlic Mashed Potatoes, French Fries, or Garlic Rice Pilaf

USDA CHOICE

Filet Mignon* 8 oz. \$70.50
12 oz. \$78.00

USDA PRIME

Filet Mignon* 10 oz. \$85.00
Ribeye* 16 oz. \$79.00
New York* 12 oz. \$69.50
Peppered add \$3.50
Top Sirloin – Baseball Cut* 12 oz. \$58.00

USDA DRY AGED

Prime Bone-In New York* 16 oz. \$81.00
Prime Bone-In Ribeye* 20 oz. \$86.00

À LA CARTE

Add any of the following Seafood items to your steak or enjoy à la carte

Roasted Jumbo Prawns (3) \$14.00 (5) \$23.00
Nantua

ENTRÉES

RingSide Fried Chicken Since 1944 \$46.00
Oregon Free Range Half Chicken, Pole Beans, Garlic Mashed Potatoes & Black Truffle Honey

Seafood Caesar Entrée \$56.00
Jumbo Prawns, Dungeness Crab, Shaved Parmesan, Anchovy, Crouton

Steakhouse Burger* \$23.00
8oz Aged Beef Patty, Cheddar, Caramelized Onion, Bacon, Lettuce, Horseradish Aioli, French Fries

Prime Rib of Beef* 12 oz. \$58.75 16 oz. \$63.75
Served with Garlic Mashed Potatoes, Green Beans, Au Jus & Freshly Grated Horseradish
Served Friday through Monday. *Limited Availability.*

DESSERTS

Salted Pecan Dark Chocolate Toffee \$6.00

New York Style Cheesecake \$15.00
Candied Cara Cara, Orange Syrup, Five Spice Balsamic Reduction, Pistachio

FAMILY STYLE SIDES

Served in 16 oz. Containers

Lobster Mashed Potatoes \$28.00
Sauce Nantua

Madeira Glazed Mushrooms** \$15.50
Butter, Chive

Sautéed Pole Beans \$13.50
Caramelized Onion, Marcona Almond

Roasted Garlic Mashed Potatoes \$9.00
Yukon Gold Potatoes, Sour Cream, Scallion

Roasted Cheddar Cauliflower \$14.75
Toma Truffle Fonduta, Pangrattato, Chives

Sautéed Spinach \$13.50
Lemon & Extra Virgin Olive Oil

WINES TO GO

Please ask about available bottled wines