

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 <i>Since 1944</i>	\$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 <i>Served Friday through Monday. Limited Availability.</i>	

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	Madeira Glazed Mushrooms**	\$15.50	Sautéed Pole Beans	\$13.50
Sauce Nantua		Butter, Chive		Caramelized Onion, Marcona Almond	
Roasted Garlic Mashed Potatoes	\$9.00	Korean Style Roasted Heirloom Carrots	\$14.75	Sautéed Spinach	\$13.50
Yukon Gold Potatoes, Sour Cream, Scallion		Gochujang, Fresh Pickle, Peanut, Cilantro		Lemon & Extra Virgin Olive Oil	

WINES TO GO

Please ask about available bottled wines