

## 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

**Tenderloin 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  
Oregon Strawberries, Grilled Ricotta Salata, Shaved Spring Radishes,  
Sugar Snap Peas, Cucumber, Candied Pistachios, Elderflower Vinaigrette

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

### 3-COURSE PRIME RIB MONDAY SPECIAL \$53

Mixed Greens with Elderflower 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, Elderflower 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

Brûlée Apricot, Tea Spiced Macadamia Nuts, Apricot Preserves, Spruce Syrup

## 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

**Korean Style Roasted Heirloom Carrots** \$14.75  
Gochujang, Fresh Pickle, Peanut, Cilantro

**Sautéed Spinach** \$13.50  
Lemon & Extra Virgin Olive Oil

## WINES TO GO

Please ask about available bottled wines