

## 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

<b>Classic Prawn Cocktail</b>	\$23.00
5 Chilled Jumbo Wild Prawns, Zesty Cocktail Sauce, Lemon	
<b>Tenderloin Steak Bites*</b>	\$14.00
½ lb with Horseradish Aioli, Prepared Medium	

## SALADS

<b>Iceberg Wedge Salad</b>	\$14.50
Bacon, Croutons, Hard Cooked Egg, House Dressing	
<b>Mixed Greens</b>	\$13.00
Roasted Beets, Endive, Dried Cranberry, Toasted Pecan, Sunflower, Pepita Seeds, Chèvre, Honey Mustard Vinaigrette	
<b>House Caesar Salad</b>	\$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

<b>Filet Mignon*</b>	8 oz.	\$70.50
	12 oz.	\$78.00

### USDA PRIME

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

### USDA DRY AGED

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

## À LA CARTE

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

<b>Roasted Jumbo Prawns</b>	(3) \$14.00	(5) \$23.00
Nantua		

## ENTRÉES

<b>RingSide Fried Chicken</b> <i>Since 1944</i>	\$46.00
Oregon Free Range Half Chicken, Pole Beans, Garlic Mashed Potatoes & Black Truffle Honey	
<b>Seafood Caesar Entrée</b>	\$56.00
Jumbo Prawns, Dungeness Crab, Shaved Parmesan, Anchovy, Crouton	
<b>Steakhouse Burger*</b>	\$23.00
8oz Aged Beef Patty, Cheddar, Caramelized Onion, Bacon, Lettuce, Horseradish Aioli, French Fries	
<b>Prime Rib of Beef*</b>	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

<b>Salted Pecan Dark Chocolate Toffee</b>	\$6.00
<b>New York Style Cheesecake</b>	\$15.00
Brûlée Apricot, Tea Spiced Macadamia Nuts, Apricot Preserves, Spruce Syrup	

## FAMILY STYLE SIDES

Served in 16 oz. Containers

<b>Lobster Mashed Potatoes</b>	\$28.00	<b>Madeira Glazed Mushrooms**</b>	\$15.50	<b>Sautéed Pole Beans</b>	\$13.50
Sauce Nantua		Butter, Chive		Caramelized Onion, Marcona Almond	
<b>Roasted Garlic Mashed Potatoes</b>	\$9.00	<b>Korean Style Roasted Heirloom Carrots</b>	\$14.75	<b>Sautéed Spinach</b>	\$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