



2165 W. Burnside, Portland, Oregon 97210 · Phone: 503.223.1513 · Fax: 503.223.6908
*Thank you for considering RingSide Steakhouse Uptown for hosting your event.
Listed below are our banquet menus (priced per person) – please select one of these
for your group:*

Menu I \$74**

Ringside’s Famous Onion Rings

House Caesar Salad | *Hearts of Romaine, Parmesan, Anchovy, Croutons*

-or-

Baked Onion Soup | *House Made Croutons, Gruyère Crust*

Filet Mignon, 8 oz. | *Beef Jus & Butter Glaze*

Oregon Free Range “Brick” Chicken | *Cider Jus, Foie Gras Butter*

Wild Steelhead | *Lemon, Beurre Blanc*

(Entrees Served with Garlic Mashed Potatoes and
Family Style Seasonal Vegetables & Sautéed Forest Mushrooms)

RingSide’s Vanilla Crème Brûlée

Menu II \$89**

Ringside’s Famous Onion Rings

Classic Prawn Cocktail (3 Prawns)

Iceberg Wedge Salad | *House Made Bacon, Hard Cooked Egg & House Dressing*

-or-

Baked Onion Soup | *House Made Croutons, Gruyère Crust*

Filet Mignon, 12 oz. | *Beef Jus & Butter Glaze*

Oregon Free Range “Brick” Chicken | *Cider Jus, Foie Gras Butter*

Maine Lobster Tail, 8 oz. | *Broiled with Herb Butter*

(Entrees Served with Garlic Mashed Potatoes and
Family Style Seasonal Vegetables & Sautéed Forest Mushrooms)

Passion Fruit Tart | *Coconut Chantilly, Hibiscus Meringue, Tropical Fruits*

Menu III \$117**

RingSide's Famous Onion Rings

Chili-Lime Crab Cake | *Dungeness Crab, Sweet Pepper Sauce*

House Caesar Salad | *Hearts of Romaine, Parmesan, Anchovy, Croutons*

-or-

Baked Onion Soup | *House Made Croutons, Gruyère Crust*

Filet Mignon, 8 oz & Maine Lobster Tail

Rib Eye Steak 14 oz.

Beef Jus & Butter Glaze

Wild Steelhead | *Lemon, Beurre Blanc*

Cattail Creek Natural Lamb | *Fire Roasted Chops, Seasonal Chutney*

(Entrees Served with Garlic Mashed Potatoes and
Family Style Seasonal Vegetables & Sautéed Forest Mushrooms)

Chocolate Peanut Butter Bar | *Chocolate Caramel Mousse, Peanut Butter Ganache, Sea Salt*

-or-

RingSide's Vanilla Crème Brûlée

Menu IV \$134**

Ringside's Famous Onion Rings

Chili-Lime Crab Cake | *Dungeness Crab, Sweet Pepper Sauce*

-or-

Ahi Tartare | *Avocado, Cucumber, Beet Wontons, Ginger Mignonette*

Iceberg Wedge Salad | *House Made Bacon, Hard Cooked Egg & House Dressing*

-or-

Baked Onion Soup | *House Made Croutons, Gruyère Crust*

CAB Prime All Natural Filet Mignon, 10 oz & Maine Lobster Tail

Rib Eye Steak, 14 oz & Maine Lobster Tail

(Entrees Served with Garlic Mashed Potatoes and
Family Style Seasonal Vegetables & Sautéed Forest Mushrooms)

Passion Fruit Tart | *Coconut Chantilly, Hibiscus Meringue, Tropical Fruits*

-or-

RingSide's Vanilla Crème Brûlée

-or-

Chocolate Peanut Butter Bar | *Chocolate Caramel Mousse, Peanut Butter Ganache, Sea Salt*
