



DINNER MENU | \$76

| TO START |

RINGSIDE'S FAMOUS ONION RINGS

| SECOND COURSE |

BAKED ONION SOUP

HOUSE-MADE CROUTONS, GRUYÈRE CRUST

-OR-

HOUSE CAESAR SALAD

HEARTS OF ROMAINE, PARMESAN, ANCHOVY, CROUTONS

| ENTRÉE CHOICES |

*SERVED WITH GARLIC MASHED POTATOES AND
FAMILY STYLE SEASONAL VEGETABLES & SAUTÉED FOREST MUSHROOMS*

FILET MIGNON, 8 OZ.

BEEF JUS & BUTTER GLAZE

SCRATCH FARM "BRICK" CHICKEN

CIDER JUS, FOIE GRAS BUTTER

WILD NORTHWEST SALMON

LEMON, BEURRE BLANC

| DESSERT |

RINGSIDE'S VANILLA CRÈME BRÛLÉE



DINNER MENU II \$93

| TO START |

RINGSIDE'S FAMOUS ONION RINGS
-AND-
CLASSIC PRAWN COCKTAIL

| SECOND COURSE |

BAKED ONION SOUP
HOUSE-MADE CROUTONS, GRUYÈRE CRUST
-OR-
ICEBERG WEDGE SALAD
HOUSE-MADE BACON, HARD COOKED EGGS & HOUSE DRESSING

| ENTRÉE CHOICES |

*SERVED WITH GARLIC MASHED POTATOES AND
FAMILY STYLE SEASONAL VEGETABLES & SAUTÉED FOREST MUSHROOMS*

FILET MIGNON, 12 OZ.
BEEF JUS & BUTTER GLAZE

SCRATCH FARM "BRICK" CHICKEN
CIDER JUS, FOIE GRAS BUTTER

MAINE LOBSTER TAIL, 10-12 OZ.
BROILED WITH HERB BUTTER

| DESSERT |

RINGSIDE'S VANILLA CRÈME BRÛLÉE



DINNER MENU III \$125

| TO START |

RINGSIDE'S FAMOUS ONION RINGS

-AND-

CHILI-LIME CRAB CAKE

DUNGENESS CRAB, SWEET PEPPER SAUCE

| SECOND COURSE |

BAKED ONION SOUP

HOUSE-MADE CROUTONS, GRUYÈRE CRUST

-OR-

HOUSE CAESAR SALAD

HEARTS OF ROMAINE, PARMESAN, ANCHOVY, CROUTONS

| ENTRÉE CHOICES |

*SERVED WITH GARLIC MASHED POTATOES AND
FAMILY STYLE SEASONAL VEGETABLES & SAUTÉED FOREST MUSHROOMS*

PRIME FILET MIGNON, 10 OZ. & FRIED JUMBO PRAWNS

RIB EYE STEAK, 14 OZ.

BEEF JUS & BUTTER GLAZE

WILD NORTHWEST SALMON

LEMON, BEURRE BLANC

KUROBUTA PORK CHOP

FLAME BROILED, TOMATILLO & GREEN APPLE SALSA VERDE

| DESSERT |

RINGSIDE CHOCOLATE ROCHER BAR

BLONDE CHOCOLATE GANACHE, MILK CHOCOLATE CREAM,
HAZELNUT CRUNCH

-OR-

RINGSIDE'S VANILLA CRÈME BRÛLÉE



DINNER MENU IV \$139

| TO START |

RINGSIDE'S FAMOUS ONION RINGS

| FIRST COURSE |

CHILI-LIME CRAB CAKE

DUNGENESS CRAB, SWEET PEPPER SAUCE

-OR-

AHI TARTARE

AVOCADO, CUCUMBER, BEET WONTONS, GINGER MIGNONETTE

| SECOND COURSE |

BAKED ONION SOUP

HOUSE-MADE CROUTONS, GRUYÈRE CRUST

-OR-

ICEBERG WEDGE SALAD

HOUSE MADE BACON, HARD COOKED EGG, HOUSE DRESSING

| ENTRÉE CHOICES |

*SERVED WITH GARLIC MASHED POTATOES AND
FAMILY STYLE SEASONAL VEGETABLES & SAUTÉED FOREST MUSHROOMS*

FILET MIGNON, 8 OZ. & MAINE LOBSTER TAIL, 10-12 OZ.

DRY AGED BONE-IN FILET MIGNON, 14 OZ.

BEEF JUS & BUTTER GLAZE

DRY AGED BONE-IN NEW YORK, 16 OZ.

BEEF JUS & BUTTER GLAZE

| DESSERT OPTIONS |

RINGSIDE'S VANILLA CRÈME BRÛLÉE

-OR-

RINGSIDE CHOCOLATE ROCHER BAR

BLONDE CHOCOLATE GANACHE, MILK CHOCOLATE CREAM,
HAZELNUT CRUNCH

-OR-

KEY LIME TART

COCONUT CREAM, VANILLA MARINATED PINEAPPLE,
GRAHAM CRACKER ICE CREAM