



***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

**OREGON FREE RANGE "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

**OREGON FREE RANGE "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-

**BLUEBERRY MOUSSE & GINGER SPONGE CAKE**

KETTLE CORN, BRAZILIAN GRAPE AND BLUEBERRY COMPOTE,  
MEYER LEMON ICE CREAM