

### 3-COURSE DINNERS

Start with Mixed Greens, Honey Mustard Vinaigrette  
Finish with Crème Brûlée

#### MONDAY - ALL NIGHT - PRIME RIB Limited Availability

Prime Rib\*, Horseradish, Yorkshire Pudding \$53

Sub Caesar Salad ~ \$4 Add Roasted Jumbo Prawn (3) ~ \$10

#### TUESDAY - THURSDAY - FIRST & LAST HOUR - PRIME FILET

8 oz. Prime Filet Mignon\* with Mashed Potatoes \$67

Sub Caesar Salad ~ \$4 Add Roasted Jumbo Prawn (3) ~ \$10

## APPETIZERS

### RINGSIDE Onion Rings – A House Tradition

“The finest French Fried Onion Rings  
I have ever eaten in America” – James Beard  
Small \$12.95 Large \$14.95

#### Crispy Spanish Octopus \$28.00

Peruvian Purple Potato, Huacatay Sauce, Escabeche, Cilantro, Chorizo Oil

#### Chili-Lime Dungeness Crab Cakes \$30.00

Sweet Chili Sauce, Napa Cabbage, Roasted Marcona Almond

#### Smoked Bone Marrow \$25.00

Whole Grain Mustard-Chili Butter, Grilled Garlic Bread,  
Seasonal Chutney, Arugula, Horseradish

#### Big Eye Tuna Crudo\* \$24.00

Charred Tuna, Rhubarb Ponzu, Wild Foraged Greens, Radish, Persian  
Cucumber, Yuzu Kosho, Tenkasu, Sesame Oil, Furikake

#### Classic Seafood Cocktail Prawn \$23.00 Dungeness Crab \$30.00

Zesty Cocktail Sauce

#### NW Oysters on the ½ Shell\* Half Dozen \$24.00 Dozen \$45.00

Yuzu Mignonette

## SOUPS | SALADS

#### Baked Onion Soup \$15.00

Crouton, Gruyère Crust

#### Iceberg Wedge Salad \$14.50

Bacon, Blue Cheese, Crouton, Hard Cooked Egg, Tomato, 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, Crouton

## SHAREABLE SIDES

#### Lobster Mashed Potatoes \$28.00

Lobster Claw, Sauce Nantua, Chive

#### Sautéed Spinach \$13.50

Lemon & Extra Virgin Olive Oil

#### Sautéed Pole Beans \$13.50

Caramelized Onion, Marcona Almond

#### Madeira Glazed Mushrooms \$15.50

Butter, Chive

#### Creamed Savoy Cabbage \$14.25

Sour Cream, Egg Yolk, Crispy Onion, Katsuobushi

#### Grilled Washington Asparagus \$14.75

Whipped Crescenza Stracchino, Black Pepper, Agrumato

#### Korean Spice Roasted Heirloom Carrots \$14.75

Gochujang, Fresh Pickle, Chili Threads, Peanuts, Cilantro

## STEAKS

USDA Steaks are from the Mid-West, wet & dry aged for a minimum of 30 days.

Choice of Garlic Mashed Potatoes, Baked Potato, 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 – Center Cut*	12 oz.	\$69.50
Peppered add \$3.50		
Top Sirloin – Baseball Cut*	12 oz.	\$58.00

### USDA PRIME DRY AGED

Bone-In New York – Center Cut*	16 oz.	\$81.00
Bone-In Ribeye*	20 oz.	\$86.00
For Two - Please Allow 40-50 Minutes	34 oz.	\$158.00

## ADDITIONS

Add any of the following to your Steak

Maine Lobster Tail* 7-8 oz.	\$49.00	Lobster Oscar	\$26.00
		Lobster Claw, Pole Beans	
Roasted Prawns	(3) \$14.00	Sauce Béarnaise	
Nantua	(5) \$23.00		

### SAUCES | \$6 each

Green Peppercorn • House Steak Butter • Foie Gras Butter  
Hollandaise • Béarnaise • Chimichurri

## ENTRÉES

#### Japanese Wagyu Beef\* 5 oz. \$138 ea

#### A5 Hokkaido Ken Center Cut Striploin\*

#### A5 Shinshu Nagano Apple Fed Center Cut Striploin\*

Grilled Asparagus, Green Tahini, Baby Turnip, Spring Radishes, Pickled Wild Leek,  
Carrot Purée, Wagyu Jus

#### PRIME RIB OF BEEF\* 12 oz. \$58.75 16 oz. \$63.75

Served with Yorkshire Pudding, Au jus & Freshly Grated Horseradish.

Extra Cuts Available at \$3.25 per Ounce

Served Friday through Monday. Limited Availability

#### Maine Lobster Tail Duo\* 7-8 oz. \$98.00

Broiled, Beurre Monté, Pole Bean, Garlic Mashed Potatoes & Nantua

#### RingSide Fried Chicken *Since 1944* \$46.00

Oregon Free Range Half Chicken, Pole Bean, Garlic Mashed Potatoes &  
Black Truffle Honey

#### Seafood Caesar Entrée \$56.00

Jumbo Prawn, Dungeness Crab, Parmesan, Anchovy, Crouton

#### Cabbage Wrapped Alaskan Halibut\* 8 oz. \$69.00

Pan Roasted in Brown Butter, Crispy Sunchoke, Nantes Carrot Purée,  
Spring Radish, Baby Turnip, Pea Tendril, Green Garlic, Velouté Espuma, Caviar

## WINES BY THE GLASS

### Champagne & Sparkling

Brut, Argyle, Willamette Valley, Oregon '19	18.
Brut Rosé, Domaine Ligier, Crémant de Jura, Jura, France MV	18.
Brut, Charles Le Bel by Billecart-Salmon <i>1818</i> , Champagne, France MV	28.

### White & Rosé

Sauvignon Blanc, Ladoucette <i>Les Deux Tours</i> , Loire Valley, France '22	15.
Pinot Gris, Westrey, Willamette Valley, Oregon '18	14.
Albariño, Zarate, Val do Salnes, Rías Bixas, Galicia, Spain '22	17.
Chenin Blanc, Thorigny <i>Sec Vouvray</i> , Loire Valley, Fr. '21	15.
Riesling, Robert Weil <i>Tradition</i> , Rheingau, Germany '21	16.
Chardonnay, Walter Scott <i>La Combe Verte</i> , Willamette Valley, Oregon '21	22.
Chardonnay, Cambria, <i>Katherine's Vineyard</i> , Santa Maria Valley, CA. '21	17.
Rosé, Tablas Creek Vineyard <i>Patelin de Tablas</i> Paso Robles, CA. '22	15.

### Red

Pinot Noir, Love & Squalor, Sunny Mountain Vineyard, WV, OR '17	19.
Pinot Noir, Matzinger-Davies, Eola-Amity Hills, WV, Oregon '19	20.
Pinot Noir, Hyland Estates <i>Petit Estate</i> , McMinnville, Oregon '22	17.
Cabernet Franc, Domaine de Pallus <i>Messanges</i> , Chinon, Loire Valley, Fr. '21	16.
Syrah, W.T. Vintners <i>Destiny Ridge</i> , Horse Heaven Hills, WA '16	18.
Merlot, Domaine Les Carmels <i>Les Caprices</i> Côtes de Bordeaux, France '20	17.
Cabernet Sauvignon, RouteStock <i>Route 29</i> , Napa Valley, California '22	18.
Cabernet Sauvignon, Amavi Cellars <i>Estate</i> , Walla Walla, WA '21	22.
Cabernet Sauvignon, Rodney Strong <i>Estate</i> , Alexander Valley, CA '20	17.
Sangiovese, Chiara Condello, Predappio, Romagna, Italy '20	16.
Malbec, Bodegas Caro <i>Aruma</i> , Mendoza, Argentina '20	16.
Tempranillo, Sénorio de Amézola, <i>Reserva</i> , Rioja, Spain '15	18.
Nebbiolo, Renzo Castella <i>Madonnina</i> , Piedmont, Langhe, Italy '20	19.

## BEER | CIDER

### Draft Beer 16 oz. 8.

Upright Brewing <i>Engelberg Pilsner</i> , Portland, OR	4.8%
pFriem Family Brewers <i>Pale Ale</i> , Hood River, OR	5.4%
Breakside Brewing <i>Wanderlust IPA</i> , Portland, OR	6.4%
Great Notion Brewing <i>Ripe Hazy IPA</i> , Portland, OR	7.0%
Boneyard Beer <i>Hop Venom Double IPA</i> , Bend, OR	9.0%
Gigantic Brewing <i>Nitro LP Stout</i> , Portland, OR	5.7%

### Bottled Beers 12 oz. 6.

Budweiser <i>Lager</i> , St. Louis, Missouri
Coors Light <i>Lager</i> , Golden, Colorado
Corona Extra <i>Pale Lager</i> , Mexico
Guinness <i>Stout</i> , Ireland
Stella Artois <i>Lager</i> , Belgium
Widmer Brothers Brewing <i>Hefeweizen</i> , Portland, OR

### Bottled Cider 12 oz. 6.

AVID Cider <i>Blackberry Cider</i> , Bend, OR
Son of Man <i>Beti Everyday Table Cider</i> , Portland, OR

## COCKTAILS

### APÉRITIFS

<b>Chinato Spritz</b>	16.
Lillet Blanc, Cana's Feast Chinato d'Erbetti, Lurisia Chinotto Soda - Served on the Rocks	
<b>Pompier Royale</b> - ( <i>The Official Mixer's Manual, 1948</i> )	15.
Giffard Cassis Noir de Bourgogne, Dolin Dry, Champagne, Lemon - Served as a Highball	
<b>Spanish Negroni</b>	15.
Atxa Vino Rojo Vermouth, Licor 43, Alma de Trabanco - Served on the Rocks	

### HOUSE

<b>RingSide Old Fashioned</b>	18.
Stagg RingSide Single Barrel Select Bourbon, Cane Sugar, House Bitters Blend - Served on the Rock	
<b>RingSide Manhattan</b>	17.
Rittenhouse RingSide Private Single Barrel Bonded Rye Whiskey, Fonseca Bin 27 Ruby Port, Dolin Rouge, House Bitters Blend - Served Up	
<b>RingSide Martini</b>	16.
Choice of Bombay Sapphire Gin or Haku Vodka, Dolin Dry Vermouth - Served Up	
<b>Smokey the Bear Hunter</b>	19.
Del Maguey San Luis del Rio Mezcal, Bärenjäger Honey, Zirbenz Pine Liqueur, Lime, Grapefruit, Cilantro - Served Up	
<b>Diki-Diki Tiki</b> - ( <i>The Official Mixer's Manual, 1948</i> )	15.
Coquerel Calvados, Kronan Swedish Punsch, Wray & Nephew Overproof Rum, Cinnamon Gomme, Grapefruit, Lime Served on the Rocks	
<b>Pisco Daisy</b>	15.
Macchu Pisco, Giffard Banane du Brésil, Orgeat, Amargo Chuncho Bitters, Lemon Served Up with a Salted Rim	
<b>Paula Schultz</b>	16.
Smirnoff Vanilla Vodka, Lavender, Honey, Lemon Served Up with a Sugared Rim	
<b>Ann-Margret</b>	16.
Wheatley Vodka, Passionfruit, Pineapple, Lime, House Bitters Blend - Served on Crushed Ice	

## NONALCOHOLIC

<b>Three Dots and a Wink</b> - <i>Nonalcoholic</i>	12.
House NA Rum, Almond Falernum, Allspice, Honey, Orange, Lime, Aromatic Bitters - Served on Crushed Ice	
<b>Sacred Emily</b> - <i>Nonalcoholic</i>	11.
Junet Rose, Lord Bergamot Tea, Fabbri Bergamotto Syrup, Cinnamon Gomme Served Up	