

### 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

Roasted Beets, Endive, Dried Cranberry, Pecan,  
Sunflower Seed, Pepita, Chèvre, Honey Mustard 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 Style Roasted Heirloom Carrots** \$14.75

Gochujang, Fresh Pickle, 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, Agostina Pieri, Rosso di Montalcino, Tuscany, Italy '21	18.
Malbec, Bodegas Caro <i>Aruma</i> , Mendoza, Argentina '20	16.
Tempranillo, Sénorio de Amézola, <i>Reserva</i> , Rioja, Spain '15	18.
Nebbiolo, Piero Benevelli, Piedmont, Italy '20	22.

## 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.
Coquereel 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 Chunchu 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	