

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 Purple Sprouting Broccoli \$14.75

Green Tahini, Pickled Sweet Pepper, Crispy Chickpea, Sumac

Roasted Cheddar Cauliflower \$14.75

Point Reyes Farmstead Toma Truffle Fonduta, Pangrattato, Chives

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 Miyazaki Ken Center Cut Striploin*

A5 Shinshu Nagano Apple Fed Center Cut Striploin*

Grilled Purple Sprouting Broccoli, Green Tahini, Tokyo Turnip, Black Radish, Pickled
Wild Leek. Carrot Purée. Waegu 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 1818, 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 '16	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, Andrew Will <i>Champoux</i> , Horse Heaven Hills, WA '18	24.
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

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

HOUSE

RingSide Old Fashioned	18.
Stagg RingSide Single Barrel Select Bourbon, Cane Sugar, House Bitters Blend - Served on the Rock	
RingSide Manhattan	17.
Rittenhouse RingSide Private Single Barrel Bonded Rye Whiskey, Fonseca Bin 27 Ruby Port, Dolin Rouge, House Bitters Blend - Served Up	
RingSide Martini	16.
Choice of Bombay Sapphire Gin or Haku Vodka, Dolin Dry Vermouth - Served Up	
Smokey the Bear Hunter	19.
Del Maguey San Luis del Rio Mezcal, Bärenjäger Honey, Zirbenz Pine Liqueur, Lime, Grapefruit, Cilantro - Served Up	
Orgeat Punch - (<i>Famous New Orleans Drinks, 1937</i>)	15.
Old Overholt Bonded Rye Whiskey, Maison Routin Orgeat, Lime, Fonseca Bin 27 Ruby Port, DeGroff Pimento Bitters - Served on Crushed Ice	
Hanami	16.
Roku Gin, Green Chartreuse, Green Tea, Lemon, Cherry Blossom, Egg White - Served Up	
Paula Schultz	16.
Smirnoff Vanilla Vodka, Lavender, Honey, Lemon Served Up with a Sugared Rim	
Ann-Margret	16.
Wheatley Vodka, Passionfruit, Pineapple, Lime, House Bitters Blend - Served on Crushed Ice	

NONALCOHOLIC

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