

### 3-COURSE DINNERS

Start with Mixed Greens, Stone Fruit 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

Green Papaya Salad, Sesame-Soy Tare, Cilantro, Mint, Basil,  
Pineapple Ginger Vinaigrette, Peanuts

#### 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 \$13.50

Pickled Pluots, Persian Cucumber, Heirloom Cherry Tomato,  
Goat Feta, Dried Olive Crumble, Stone Fruit Vinaigrette

#### House Caesar Salad\* \$14.00

Chopped Hearts of Romaine, Parmesan, Anchovy, Crouton

#### Heirloom Tomato Salad\* \$19.00

Basil Pesto, Whipped Crescenza, Marinated Summer Squash Salad,  
Saba, Agrumato, Sea Salt, Cracked Peppercorns

## 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

#### Bourbon Creamed Corn \$14.75

Smoked Onions, Calabrian Chili, Poblano Crema,  
Crispy Speck Ham, Scallions

#### 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

Cold Water 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 • Pickled Tomatoes

## ENTRÉES

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

### A5 Nagasaki Ken Center Cut Striploin\*

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

Grilled Summer Squash, Porcini Confit, Pickled Tomatoes, Porcini Purée,  
Garlic Scapes, Agretti, 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 \$4.00 per Ounce

Served Friday through Monday. Limited Availability

#### Cold Water 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

#### Crab Louie Entrée \$57.00

Dungeness Crabmeat, Butter Lettuce, Boiled Egg, Cherry Tomato, Avocado,  
Olives, Beans, Cucumber, Our Louie Dressing on the side

#### Oregon Chinook Salmon Pavé\* 8 oz. \$69.00

Gently Cooked in Olive Oil, Smoked Summer Succotash, Edamame, Pickled Cherry Tomatoes  
Basil, Crispy Okra, Salmon Skin Chicharrónes, Sunflower Sprouts

## 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, Oregon '17	19.
Pinot Noir, Evesham Wood, Eola-Amity Hills, WV, Oregon '22	22.
Pinot Noir, Hyland Estates <i>Petit Estate</i> , McMinnville, WV, Oregon '22	17.
Pinot Noir, Beaux Frères <i>Les Cousins</i> , Willamette Valley, Oregon '22	24.
Cabernet Franc, A. Lambert <i>Mazurique</i> , Brézé, Saumur, Loire Valley, Fr. '22	16.
Syrah, W.T. Vintners <i>Les Collines</i> , Walla Walla, Washington '17	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, California '20	17.
Sangiovese, Chiara Condello, Predappio, Romagna, Italy '20	16.
Malbec, Clos la Coutale, Cahors, France '21	16.
Tempranillo, Lopez de Heredia <i>Viña Cubillo</i> , Rioja, Spain '16	22.
Nebbiolo, Ronchi, Barbaresco, Piedmont, Langhe, 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
Clausthaler <i>Original Nonalcoholic</i> , Frankfurt, Germany

### 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>Queen Elizabeth</b>	16.
Dolin Dry Vermouth, La Cigarrera Sherry, Bénédictine, Lime – Served Up	
<b>Love &amp; Beauty</b>	15.
Dolin Génépy le Chamois, Cocchi Vermouth di Torino Served on the Rock	
<b>Tropical Pimm's Cooler</b>	17.
Pimm's, Hendrick's Gin, Guava, Lime, Soda <i>The South American Gentleman's Companion</i> – Charles H. Baker Served on the Rocks	

## HOUSE

<b>RingSide Old Fashioned</b>	18.
Eagle Rare 10 yr. 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>Poster of an Old Rodeo</b>	16.
Pendleton Whisky, Lemon, Pilsner Syrup, Fever Tree Ginger Beer, Rock Candy Swizzle Stick, Angostura Served on the Rocks	
<b>Blood &amp; Sand</b>	16.
Monkey Shoulder Scotch Whisky, Orange, Cherry Heering, Cocchi Vermouth di Torino - 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>Hank's Tiger</b>	17.
Bacardi Superior Rum, Coconut, Pineapple, Lemongrass, Ginger, Pandan Served on Crushed Ice	
<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 &amp; a Wink - Nonalcoholic</b>	12.
House NA Rum, Almond Falernum, Allspice, Honey, Orange, Lime, Aromatic Bitters - Served on Crushed Ice	
<b>Sacred Emily - Nonalcoholic</b>	11.
Junet Rose, Lord Bergamot Tea, Fabbri Bergamotto Syrup, Cinnamon Gomme Served Up	