3-COURSE DINNERS

Start with Mixed Greens, Wine Poached Pear, Granny Smith Apple, Hazelnuts, Aged White Cheddar, Tarragon-Mustard Vinaigrette
Finish with Crème Brûlée

Sub Caesar Salad ~ 5 *Add Roasted Jumbo Prawn (3) ~ 10*

MONDAY - ALL NIGHT - PRIME RIB *Limited Availability*
Prime Rib*, Horseradish, Yorkshire Pudding 57

TUESDAY - THURSDAY – 4:30pm to 5:30pm & 8pm to Close
Twin 4 oz. Filet Mignons* with Mashed Potatoes 71

APPETIZERS

RINGSIDE Onion Rings – *A House Tradition*

"The finest French-fried onions I have ever eaten in an American restaurant." – James Beard
Small 13 **Large** 15

Braised Octopus 28
Sweet Pepper Romesco, Crispy Potato, Whipped Manchego, Olive, Caper

Chili-Lime Dungeness Crab Cakes 30
Sweet Chili Sauce, Napa Cabbage, Roasted Marcona Almond

Smoked Bone Marrow 25
Whole Grain Mustard-Chili Butter, Grilled Garlic Bread, Seasonal Chutney, Arugula, Horseradish

Big Eye Tuna Tataki* 26
Ponzu, Avocado, Serrano, Crispy Garlic, Thai Basil

Classic Seafood Cocktail **Prawn** 24 **Dungeness Crab** 32
Zesty Cocktail Sauce, Lemon Aioli

NW Oysters on the ½ Shell* **Half Dozen** 26 **Dozen** 48
Yuzu Mignonette

Old Fashioned Pork Belly 28
Orange Bourbon Glaze, Celery Root Puree, Pickled Mustard Seed, Chive

SOUPS | SALADS

Baked Onion Soup 15
Crouton, Gruyère Crust

Iceberg Wedge Salad 16
Bacon, Blue Cheese, Crouton, Hard Cooked Egg, Tomato, House Dressing

House Caesar Salad* 15
Chopped Hearts of Romaine, Parmesan, Anchovy, Crouton

Fall Mixed Greens 16
Wine Poached Pear, Granny Smith Apple, Hazelnuts, Aged White Cheddar, Tarragon-Mustard Vinaigrette

SHAREABLE SIDES

Lobster Mashed Potatoes 28
Lobster Claw, Sauce Nantua, Chive

Spinach: Baked – or - **Sautéed**
Baked with Parmesan Double Cream, Bread Crumbs, Herbs 16
Sautéed with Lemon and Extra Virgin Olive Oil 14

Crispy Brussels Sprouts 16
Brown Butter, Sherry Vinegar, Apple Cider Reduction, Fromage Blanc, Granny Smith Apple, Candied Hazelnut

Madeira Glazed Mushrooms 16
Butter, Chive

Roasted & Glazed Fall Squash 16
Ras-el-Hanout, Tahini, Labneh, Pomegranate Molasses, Pumpkin Dukkah

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

CERTIFIED ANGUS BEEF®

Filet Mignon*	6 oz.	71
	8 oz.	76
	10 oz.	86

USDA PRIME

Ribeye*	16 oz.	83
New York*	8 oz.	62
	14 oz.	76
Peppered *add $5*		
Top Sirloin – Baseball Cut*	10 oz.	59

USDA PRIME DRY AGED

Bone-In New York – Center Cut*	18 oz.	84
Bone-In Ribeye*	20 oz.	90
For Two - Please Allow 40-50 Minutes	34 oz.	168

ADDITIONS

Add any of the following to your Steak

Cold Water Lobster Tail* 7-8 oz. 52

Roasted Prawns **(3)** 15 **(5)** 24
Sauce Nantua

Lobster Oscar 26
Lobster Claw, Pole Beans
Sauce Béarnaise

SAUCES 7 each

Brandy Peppercorn ● Truffle Butter ● Blue Cheese Fondue
Hollandaise ● Béarnaise ● Chimichurri ● Bordelaise

ENTREÉS

Japanese Full Blood Wagyu Beef
Choice of:
A5 Wagyu Striploin* $95 *or* **A5 Nagasaki Wagyu Striploin*** $138
5 oz. Portion Served With:
Parsnip, Roasted Mushroom, Plum, Kabocha Squash, Cipollini, Whiskey Dolce

PRIME RIB OF BEEF* 12 oz. 62 **16 oz.** 68
Served with Yorkshire Pudding, Au Jus & Freshly Grated Horseradish.
Extra Cuts 4 per Ounce
Served Friday through Monday. Limited Availability

Cold Water Lobster Tail Duo* 7-8 oz. 99
Broiled, Beurre Monté, Pole Bean, Garlic Mashed Potatoes & Nantua

RingSide Fried Chicken *Since 1944* 46
Oregon Free Range Half Chicken, Pole Bean, Garlic Mashed Potatoes & Black Truffle Honey

Crab Louie Entrée 58
Dungeness Crab, Butter Lettuce, Boiled Egg, Cherry Tomato, Avocado, Olive, Green Bean, Cucumber, Our Louie Dressing on the side

Pan Seared Pacific Halibut* 8 oz. 69
Prosciutto, Butternut Squash Puree, Roasted Root Vegetables, Savory Oat Crumble

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. **Wild Mushrooms: not an inspected product. Split Plate Charge: $8

● Executive Chef – Carter Vaughn ●
● General Manager– Greg Cantu ●

WINES BY THE GLASS

Champagne & Sparkling

Brut, Argyle, Willamette Valley, Oregon '22	18
Brut, Charles Le Bel, 1818, Mareuil-sur-Aÿ, Champagne, FR MV	28
Brut Rosé, Raventós i Blanc de Nit, Conca del Riu Anoia, Spain '24	20
Alcohol Removed, Dr. Lo, *Riesling With Bubbles,* Mosel, Germany MV	15

White & Rosé

Sauvignon Blanc, Domaine Tabordet, Pouilly-Fumé, France '25	22
Pinot Gris, Elk Cove *Estate*, Willamette Valley, Oregon '24	15
Chenin Blanc, Thorigny *Sec,* Vouvray, Loire Valley, France '24	17
Xarel-Lo, MontRubi *White* Penedès, Spain '21	15
Riesling, Brooks *Cahiers*, Willamette Valley, Oregon '23	16
Chardonnay, Camille & Laurent Schaller, Chablis, Burgundy, FR '24	23
Chardonnay, Hooray For You, Laurelwood District, Oregon '22	20
Chardonnay, Cambria *Katherine's Vineyard*, Santa Maria Valley, CA '23	17
Rosé of Pinot Noir, Brooks, Willamette Valley, Oregon '25	17

Red

Pinot Noir, Goodfellow Family Cellars *Durant Vineyard*, Dundee Hills, AVA '23	20
Pinot Noir, Domaine Léon Boesch, *Les Jardins*, Alsace, FR '23	21
Gamay, Anne-Sophie Dubois *L'Alchimiste* Fleurie, FR '23	23
Domaine de la Biscarelle, Côtes du Rhône, France '24	17
Bordeaux Blend, Château Valentin, Haut-Médoc Bordeaux, France '17	17
Cabernet Franc, Domaine de Nerleux *Clos des Châtains*, Loire Valley, FR '22	20
Cabernet Sauvignon, Willful Wines *Seven Hills Vineyard*, Walla Walla, OR '20	20
Cabernet Sauvignon, RouteStock *Route 29*, Napa Valley, California '23	18
Cabernet Sauvignon, Rodney Strong *Reserve*, Alexander Valley, California '21	20
Valpolicella Superiore, Damoli, *Giago Ripasso*, Negrar, Italy '20	23
Tempranillo, Lindes de Remelluri, *Labastida*, Rioja, Spain '21	25
Malbec, Château Pineraie, Cahors, France '22	17
Nebbiolo, Ronchi, Barbaresco, Piedmont, Langhe, Italy '21	23

BEER | CIDER

Draft Beer	16 oz.	9
Crux *Bochi Bochi Japanese Rice Lager*, Bend, OR	4.9%	
Living Häus Beer Co. *Dolores Pilsner*, Portland, OR	4.8%	
pFriem Family Brewers *Pale Ale*, Hood River, OR	5.4%	
Breakside Brewing *IPA*, Portland, OR	6.4%	
Great Notion Brewing *Ripe Hazy IPA*, Portland, OR	7.0%	
Fort George Brewery *Vortex IPA*, Astoria, OR	7.2%	

Bottled Beers	12 oz.	6
Coors Light *Lager*, Golden, Colorado		
Corona Extra *Pale Lager*, Mexico		
Guinness *Stout*, Ireland		
Michelob Ultra *Lager*		
Stella Artois *Lager*, Belgium		
Widmer Brothers Brewing *Hefeweizen*, Portland, OR		
Clausthaler *Original Nonalcoholic Lager*, Frankfurt, Germany		
Orval *Belgian Pale Ale*, Wallonia, Belgium	330 mL	12

Bottled Cider	12 oz.	7
AVID Cider *Blackberry Cider*, Bend, OR		
Bauman's Cider *Authentic Cider*, Gervais, OR		

HOUSE COCKTAILS

Siesta 18
Hornitos Reposado Tequila, Del Maguey Vida Mezcal, Campari, Grapefruit, Lime, Agave
Served Up with a Salted Rim

Strawberry Canopy 17
Beefeater Gin, Strawberry, Cucumber, Lime, Basil, Soda Water

Ann-Margret 17
Wheatley Vodka, Passionfruit, Pineapple, Lime, House Bitters Blend – Served on Crushed Ice

State Fair 18
Boulard VSOP Calvados, Graham Cracker, Tuaca, Grand Marnier, Spiced Cider, Caramel, Lemon
Served Up

Backdraft 16
Pueblo Viejo Blanco Tequila, Jalapeño, Blackberry, Lime, Tajín
Served on the Rocks

Have and Have Not 17
Luxardo Maraschino, Luxardo Bitter Bianco, Lime, Grapefruit, Cava, Fee Bros Grapefruit Bitters
Served on the Rocks

Uncle Albert 18
Clear Creek 2 yr. Apple Brandy, House Spiced Cranberry, Orange, Cava
Served on the Rocks

RingSide Martini 18
Choice of Haku Vodka or Bombay Sapphire Gin, Dolin Dry Vermouth – Served Up

RingSide Manhattan 18
RingSide Single Barrel Rittenhouse Rye, Fonseca Bin 27 Ruby Port, Dolin Rouge Vermouth, House Bitters Blend – Served Up

RingSide Old Fashioned
Cane Sugar, House Bitters Blend – Served on the Rock
Choice of **Eagle Rare 10 yr. Bourbon** or 19
RS Single Barrel Knob Creek Bourbon 19

NONALCOHOLIC

Hurricane 13
House NA Rum, Hibiscus, Guava, Passionfruit, Lime
Served on the Rocks

Cucumber Canopy 12
Cucumber, Basil, Lime, Soda Water
Served on the Rocks

Raspberry Beret 12
Raspberry, Mint, Lime, Ginger Beer
Served on the Rocks