SHARED PLATES

POACHED SHRIMP
Marinated cucumber, tomato, dill 22

OYSTERS ON ICE
Red wine mignonette, lemon
Half Dozen 19 One Dozen 38

CRISPY ARTICHOKE
Scallion aioli, Parmesan cheese 16

SPINACH GNUDI
Wild mushrooms, pancetta, pine nuts 17

CEVICHE
Bay scallops, avocado, radish, citrus,
cucumber, sweet potato chips 18

LOBSTER MAC AND CHEESE
Gouda, fontina, Monterey Jack, lobster,
toasted bread crumbs, chives 32

GARLIC SHRIMP
Aleppo pepper, smoked paprika,
lemon, butter 22

CRISPY MAITAKE MUSHROOMS
Buffalo style, chili butter,
blue cheese 13

20% gratuity added to parties of 8 or more

SOUPS AND SALADS

CORN SOUP
Crab, scallions, corn, chili oil 16

WEDGE
Baby iceberg, Rogue Creamery Oregon Blue cheese,
cherry tomato, Neuske's bacon, tobacco onion 16

CAESAR
Romaine lettuce hearts, white anchovy dressing,
cheesy croutons, Parmesan cheese 13

BURRATA
Arugula pesto, roasted Roma tomatoes,
marinated cherry tomato, grilled bread 16

20% gratuity added to parties of 8 or more

VEGETABLES

LOADED BAKED POTATO
Sour cream, butter, chives, Nueske's bacon 7

YUKON GOLD POTATO PUREE
Butter, cream 7

TRUFFLE FRIES
White truffle oil, parsley, thyme 7
Add cheddar cheese powder 2

CORN RIBS
BBQ spice, chipotle aioli, cilantro 10

ASPARAGUS
Sauce gribiche, crispy onion 15

CRISPY RUSSETS
Sour cream, green onions, soy 9

ROASTED BABY CARROTS
Whipped ricotta, scallion vinaigrette, salsa macha 14

TOBACCO ONIONS
Sweet onions, paprika, garlic 7

20% gratuity added to parties of 8 or more

ENTRÉES

COD
Tomato, caper, parsley, chives, citrus, summer squash 38

GRILLED SWORDFISH
Fried green tomato, roasted eggplant, fennel, chili, citrus 43

ROASTED CHICKEN
Parisian gnocchi, peas, Thumbelina carrots, onion soubise,
marsala jus 35

JERK LOBSTER
Spring onion, squash, tomato, mango vinaigrette, cilantro 80

KING CRAB
Clarified butter, avocado green goddess
Half Pound 63 One Pound 126

BUCATINI
Crab, tomato water beurre blanc,
chili, lemon, salmon roe 28

20% gratuity added to parties of 8 or more

USDA PRIME

STEAKS

8oz FILET 55

12oz FILET 78

18oz RIBEYE 71

18oz CHAIRMAN 74
Garlic confit, 12-year-aged balsamic vinegar, bourbon-soaked oak

16oz NEW YORK STRIP 67

26oz RIBEYE HATCHET 93

12oz STEAK DEAN 65
Veal loin, wild mushrooms, demi-glace cognac, crème fraiche, whole grain mustard

ENHANCEMENTS

AU POIVRE
Black pepper crust, brandy, cream, demi-glace 8

BLUE CHEESE CRUST
Rogue Creamery Oregon Blue cheese, garlic confit, pecans 6

OSCAR
Crab, asparagus, béarnaise 20

BÉARNAISE
Tarragon infused hollandaise sauce 3

BONE MARROW BORDELAISE
Veal stock, burgundy wine, bone marrow, butter 5

CHIMICHURRI
Parsley, oregano, garlic, chili flake, red wine vinegar, extra virgin olive oil 3

STEAK SAUCE
Whiskey Prime signature steak sauce 3

CREAMY HORSERADISH
Sour cream, spicy horseradish, Dijon 3

20% gratuity added to parties of 8 or more

Whiskey Prime
STEAKHOUSE

DESSERTS

FLOATING STRAWBERRY PAVLOVA
Baked meringue, fresh oranges, strawberries, wildflowers 12

WARM HUCKLEBERRY PLUM CAKE
Berry whiskey compote, pie clusters, vanilla bean gelato 12

PEACH CHEESECAKE
With Chantilly cream 12

PASSION FRUIT TART
Pineapple meringue, yuzu, toasted coconut crumble 12

VEGAN SALTED CHOCOLATE CAKE
Lemon sorbet, fresh oranges soaked in Grand Marnier 12

ORANGE CHERRY CRÈME BRÛLÉE
Grand Marnier, cherries, Chantilly cream, rosemary honey 12

20% gratuity added to parties of 8 or more

Whiskey Prime
STEAKHOUSE

CORDIALS & COCKTAILS

GRAHAM'S SIX GRAPES PORT
Portugal 9 glass

SANDEMAN PORTO TAWNY 20-YEAR PORT
Portugal 16 glass

COFFEE NUDGE
Hot coffee with crème de cacao, Kahlúa, brandy, cocoa nibs, whipped cream 9

BRANDY ALEXANDER
Chocolatey, sweet, creamy, and smooth, like a spiked milkshake 8

20% gratuity added to parties of 8 or more