

SINCE OPENING IN 2019

We have prepared and served exceptional meals, garnering positive reviews along the way! We offer prime-grade steaks and locally sourced ingredients, accompanied by a wide array of whiskey. Savor the difference.

GIFT AN EXPERIENCE THIS YEAR

Elevate their holiday season with the sophisticated gift of Whiskey Prime Steakhouse. Whether it's an intimate dinner or a grand celebration, our gift cards, available in \$25, \$50, and \$100 denominations, offer the perfect way to share an unforgettable dining experience. Ask your server for more information and give the gift of the finest whiskeys and steaks at Whiskey Prime Steakhouse.



20% gratuity added to parties of 8 or more

SHARED PLATES

OYSTERS ON ICE*

Red wine mignonette, lemon
Half Dozen 20 One Dozen 40

CRISPY ARTICHOKE

Scallion aioli, lemon zest, Parmesan cheese 16

LOBSTER MAC AND CHEESE

Gouda, fontina, and Jack cheese,
lobster, breadcrumbs, chives 34

ROASTED BONE MARROW

Garlic confit, cornichon, bordelaise sauce, tomato,
aged balsamic, grilled onion bread 20

JAPANESE A5 WAGYU NEW YORK

Smoked salt, double brewed soy sauce 90

BUTTERNUT SQUASH GNOCCHI

Brown butter, sage, apple, Parmesan cheese 18

BACON WRAPPED SHRIMP

Ashoka aioli, chive, Aleppo chili 25

PUMPKIN FRITTER

Herby labneh, honey, salsa macha 14

SEARED TUNA

Passion fruit, aji amarillo, radish, jicama,
cantaloupe microgreens 21

BRAISED PORK BELLY

Sour cherry, crispy grits, sweet potato 19

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*Eating raw or undercooked meats, shellfish, eggs or poultry may increase your risk for foodborne illnesses.

SALADS

RADISH SALAD

Snap peas, tonnato, sunflower sprouts, crispies 12

WEDGE SALAD

Baby iceberg lettuce, Rogue Creamery Oregon blue cheese, cherry tomato, Nueske's bacon, tobacco onion 16

CAESAR SALAD

Romaine lettuce hearts, white anchovy dressing, pangrattato, Parmesan cheese 14

BURRATA

Smokey beets, citrus, pumpkin seed vinaigrette 18

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VEGETABLES

LOADED BAKED POTATO

Sour cream, butter, chives, Nueske's bacon 7

YUKON PURÉE

Butter and cream 7

TRUFFLE FRIES

White truffle oil, parsley, thyme 7

Add cheddar cheese powder 2

TOBACCO ONIONS

Sweet onions, paprika, garlic 7

ROASTED CARROTS

Citrus, Vadouvan, dukkah 11

FRIED DELICATA SQUASH

Parmesan cheese, Aleppo, tahini ranch 11

FRIED BRUSSELS

Sticky balsamic, bacon, pomegranate 13

ROASTED MUSHROOM

Herbed spaetzle, miso butter 15

ENTRÉES

SPAGHETTI

Garlic, white wine, Manilla clams,
basil, bread crumbs 28

PORK CHOP

Red apple, plumped cranberries, sage,
bacon, maple, cheesy potato purée 47

DRY AGE BURGER*

Aged white cheddar, garlic aioli, garlic Parmesan jojo's,
umami ketchup, sesame bun 35

KING CRAB

Drawn butter, lemon
Half Pound 65 One Pound 130

BLACK COD

Saffron coconut curry, mussels, Forbidden rice 41

WAGYU SHORT RIB

Red wine, pearl onion, carrot, potato purée 53

LOBSTER POT PIE

Lobster, shrimp, Dungeness crab,
Yukon potato, English peas, cognac 56

SEARED SCALLOPS

Risotto, blue oyster mushrooms, winter squash,
Parmesan, white wine pan sauce, chive 48

USDA PRIME STEAKS*

8OZ FILET 55

12OZ FILET 78

18OZ RIBEYE 71

18OZ CHAIRMAN

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

16OZ NEW YORK STRIP 67

26OZ RIBEYE HATCHET 93

ENHANCEMENTS

STEAK DEAN

Wild mushrooms, demi-glacé, crème fraîche, whole grain mustard 10

AU POIVRE

Black pepper crust, brandy, cream, demi-glacé 8

BLUE CHEESE CRUST

Rogue Creamery Oregon blue cheese, garlic confit, pecans 6

OSCAR

Dungeness crab, artichoke, béarnaise sauce 20

4-5oz. LOBSTER TAIL

Butter poached 26

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

WHISKEY PRIME STEAK SAUCE

Whiskey Prime signature steak sauce 3

CREAMY HORSERADISH

Sour cream, spicy horseradish, Dijon mustard 3

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DESSERTS

STRAWBERRY WHISKEY “DON’T SAY BASIL” MOUSSE CAKE

Strawberry cake, strawberry compote, white chocolate mousse,
basil caramel sauce 12

ROASTED PEACH PISTACHIO CRUMBLE

Salted caramel, gelato, warm honey cruller 12

TEA & BISCUIT

Black velvet tea, vanilla bean,
rose honey sugar cookie 12

SPICY CHOCOLATE HAZELNUT CAKE

Chili Black Forest cake, Nutella cream
cheese icing, dark chocolate ganache 12

CHERRY JUBILEE CHEESECAKE

Goat cheese, mascarpone based,
locally sourced cherries 12

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