

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.

DRY AGED BEEF

We take our beef seriously. We have an exclusive selection of steaks and burgers, dry aged for 45 days, resulting in exceptional flavor and tenderness. We start with prime beef from happy cows at the Royal Ranch, choosing sub-primal cuts that are richly marbled and bone-in. This gives us a consistently outstanding end product that's sure to satisfy your taste buds. Aging beef has been a practice for centuries and is known to enhance the flavor, resulting in nutty notes, earthiness, and a robust, beefy taste. Natural enzymes break down the muscles and collagen, making the steak more tender. In the past, beef was left to age in dark, uncontrolled environments. These days, we've embraced modern technology that allows us to dry age beef safely and consistently. It's a sign of the delicious flavors developing inside.

Trust us, we know what we're doing!

**GIVE OUR AGED BEEF A TRY AND EXPERIENCE
THE DIFFERENCE FOR YOURSELF.**



20% gratuity added to parties of 8 or more

SHARED PLATES

OYSTERS ON ICE*

Red wine mignonette, lemon
Half Dozen 19 One Dozen 38

CRISPY ARTICHOKE

Scallion aioli, lemon zest,
Parmesan cheese 16

LOBSTER MAC AND CHEESE

Gouda, Fontina, and Jack cheese,
lobster, bread crumbs, chives 34

SHRIMP AND GRITS

Aleppo, smoked paprika,
lemon, butter, chives 22

ROASTED BONE MARROW

Garlic confit, cornichon, bordelaise sauce,
tomato, aged balsamic, grilled onion bread 18

CRISPY FRIED RICE

Mushroom, duck confit,
winter squash, rosemary aioli 21

* Consuming raw or undercooked meat, seafood, poultry, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Some items may contain a major food allergen; milk, egg, wheat, soy, peanuts, tree nuts, fish, shellfish, or sesame.

SOUPS AND SALADS

WEDGE SALAD

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

CAESAR SALAD

Romaine lettuce hearts, white anchovy dressing, pangratto, Parmesan cheese 13

BEET SALAD

Apple, cranberry, marinated Feta cheese, endive, amaranth 15

CRAB TOAST

Avocado, citrus, seaweed, salmon roe, celery 25

BUTTERNUT SQUASH SOUP

Coconut milk, fall spices, crispy shallot, pomegranate, pepitas 12

VEGETABLES

LOADED BAKED POTATO

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

YUKON PUREE

Butter and cream 7

TRUFFLE FRIES

White truffle oil, parsley, thyme 7

Add cheddar cheese powder 2

TOBACCO ONIONS

Sweet onions, paprika, garlic 7

THOUSAND-LAYER POTATO

Thyme, truffle demi-glace 16

GRILLED BROCCOLINI

Aged cheddar, chili, bread crumbs 15

BRUSSELS SPROUTS

Balsamic glaze, bacon, pomegranate 12

ROASTED MAITAKE

Black truffle butter, garlic, Gruyère cheese 15

ENTRÉES

RIGATONI

Pancetta, spicy tomato sauce, bone marrow,
basil, Parmesan cheese 20

LAMB SHANK

White wine, coriander, chickpea ragu,
carrot, turnip preserved lemon 41

24-HOUR WAGYU SHORT RIB

Chestnut Spätzle, roasted parsnip, onions, red wine jus 55

SWORDFISH CIOPPINO

Spanish chorizo, potato, clams, grilled bread 39

GRILLED PORK LOIN*

Winter squash, potato, lacinato kale, mushrooms, pork jus 43

DRY AGE BURGER*

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

KING CRAB

Drawn butter, lemon
Half Pound 65 One Pound 126

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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

AU POIVRE

Black pepper crust, brandy, cream, demi-glace 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

STEAK SAUCE

Whiskey Prime signature steak sauce 3

CREAMY HORSERADISH

Sour cream, spicy horseradish, Dijon mustard 3

STEAK DEAN

Mushrooms, demi-glace, crème fraîche, whole grain mustard 10

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DESSERTS

APPLE FRITTERS

Cinnamon, green apple,
honey chili glaze 12

MOCHA TRIFLE

Cheesecake mousse, espresso,
dark chocolate 12

BREAD PUDDING

Roasted pumpkin, fall spices,
brown butter gelato 12

CRÈME BRÛLÉE

Vanilla custard, hibiscus tea,
poached pears 12

CARROT CAKE

Cream cheese icing,
roasted walnut gelato 12

COOKIES AND CREAM CAKE

Dark chocolate, vanilla gelato 12



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

WP Whiskey Prime
STEAKHOUSE

