

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 for our service staff

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

Our kitchen prepares food that may contain or come into contact with the same surfaces of the following allergens: milk, eggs, fish, shellfish, tree nuts, peanuts, wheat (gluten), and soy. Please inform your server of any food allergies. Not all ingredients are listed on the menu.

*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

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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-glace, crème fraîche, whole grain mustard 10

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

WHISKEY PRIME STEAK SAUCE

Whiskey Prime signature steak sauce 3

CREAMY HORSERADISH

Sour cream, spicy horseradish, Dijon mustard 3

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DESSERTS

PUMPKIN TART

Dark chocolate crust, pomegranate reduction, fresh pomegranate, spiced cream 13

CARROT GELATO CAKE

Cream cheese icing, roasted walnut gelato 13

PANNA COTTA

Cranberry-stone fruit compote, golden palmier, blood orange sorbet, lemon infused olive oil 12

BUDINO

Butterscotch custard, dark chocolate brioche toast 12

CHEESECAKE

Apple-fig salted caramel, baked streusel, walnut candied apple, spiced cream 13

BLUE VELVET CAKE

Butterfly tea creamed icing, sapphire chocolate ganache 12

CORDIALS & COCKTAILS

GRAHAM'S SIX GRAPES PORT

Portugal 9 glass

SANDEMAN PORTO TAWNY 20-YEAR PORT

Portugal 16 glass

KRACHER GRAND CUVÉE

2018 Austria 120 bottle

KRACHER CUVÉE AUSLESE

2019 Austria 40 bottle, 12 glass

CHATEAU STE MICHELLE LATE HARVEST RIESLING

NV, WA 38 bottle, 13 glass

MARENCO STREVD'ASTI

2022 Italy 45 bottle, 14 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

PRALINE AU CAFÉ

Pralines and Cream, Bubba's burnt sugar bourbon,
Espresso 16

END OF THE NIGHT FLIGHT

Bubba's Burnt Sugar Whiskey, Pursuit Cold Brew
Whiskey, Mash and Mellow S'mores Whiskey, Ole Smoky
Tennessee Peach Whiskey, Ole Smoky Tennessee Cookie
Dough Whiskey 15