

## 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

## CHILLED OYSTERS\*

Daily selection, yuzu kosho mignonette, lemon  
Half Dozen 21 One Dozen 42

## MANILLA CLAMS

White wine, garlic, miso butter, basil,  
Roma tomato, grilled bread 22

## LOBSTER MAC AND CHEESE

Dungeness crab, Gouda cheese, Fontina cheese,  
and Jack cheese, bread crumbs, chives 38

## JAPANESE A5 WAGYU STRIP\*

Smoked salt, double brewed soy, scallion sauce 91

## CRISPY ARTICHOKE

Scallion aioli, lemon zest, Parmesan cheese 18

## ROASTED BONE MARROW

Garlic confit, cornichon, bordelaise sauce, tomato,  
aged balsamic, grilled onion bread 23

## GRILLED PORK BELLY

Fig glaze, spiced apple, sweet potato,  
apple wood, walnut 21

# SALADS

## CAESAR

Romaine lettuce hearts, white anchovy dressing,  
pangrattato, Parmesan cheese 15

## ROASTED BEET

Herbed cheese, sprouts, orange, green olive,  
citrus vinaigrette 16

## WEDGE

Baby iceberg lettuce, Rogue Creamery Oregon blue cheese,  
cherry tomato, Nueske's bacon, tobacco onion 17

## RADISH

Snap peas, tonnato, sunflower sprouts, crispies 14

# VEGETABLES

## LOADED BAKED POTATO

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

## ROASTED BABY CARROTS

Shawarma spice, braised chickpeas,  
golden raisin, garlic yogurt 14

## ROASTED BEETS

Pistachio tahini, citrus 14

## CRISPY POTATO

Truffle aioli, Parmesan cheese 12

## TRUFFLE FRIES

White truffle, parsley, thyme 8  
Aged Cheddar cheese powder 2

## YUKON POTATO PURÈE

Butter and cream 9

## BRUSSELS SPROUTS

Balsamic maple vinaigrette, Nueske's bacon 12

## MAITAKE MUSHROOMS

Herb spaetzle, miso butter 16

## TOBACCO ONIONS

Sweet onions, paprika, garlic 7

# ENTRÉES

## ROASTED CHICKEN BREAST

Roasted onion, confit potato, mushrooms,  
chives, sauce Froneberger 37

## SEARED SCALLOPS\*

Mushroom risotto, Nueske's bacon, white wine pan sauce 49

## SQUID INK LUMACHE

Shrimp, tomato cream, Calabrian chili, crispy shallot,  
Parmesan cheese 33

## PEPPER CRUSTED TUNA\*

Soy-mustard vinaigrette, bok choy, potato,  
pudding egg, cherry tomato, olive 39

## STROZZAPRETI

Braised duck sugo, red wine, tomato, rosemary,  
Parmesan cheese 24

## DUCK BREAST\*

Salsify, caramelized turnip, English peas,  
dirty farro, duck jus 40

## KING CRAB

Drawn butter, lemon  
Half Pound 72 One Pound 144

## DRY AGE BURGER\*

Aged white Cheddar, garlic aioli, Parmesan Jojo's,  
umami ketchup, sesame bun 37

## 24 HOUR WAGYU SHORT RIB

Rosemary, Yukon potato purée, roasted onion,  
baby carrot 56

USDA PRIME  
**STEAKS\***

**8OZ FILET** 56

**12OZ FILET** 80

**18OZ RIBEYE** 73

**18OZ CHAIRMAN**

Garlic confit, 12-year-aged balsamic vinegar, bourbon-soaked oak 76

**16OZ NEW YORK STRIP** 69

**26OZ RIBEYE HATCHET** 96

**ENHANCEMENTS**

**STEAK DEAN**

Mushrooms, demi-glace, crème fraîche, whole grain mustard 13

**AU POIVRE**

Black pepper crust, brandy, cream, demi-glace 9

**BLUE CHEESE CRUST**

Rogue Creamery Oregon blue cheese, garlic confit, pecans 7

**OSCAR**

Dungeness crab, artichoke, béarnaise 21

**5oz. LOBSTER TAIL**

Butter poached 27

**BÉARNAISE**

Tarragon infused hollandaise sauce 4

**BONE MARROW BORDELAISE**

Veal stock, Burgundy wine, bone marrow, butter 5

**CHIMICHURRI**

Parsley, oregano, garlic, chili flake, red wine vinegar, extra virgin olive oil 4

**WHISKEY PRIME STEAK SAUCE**

Whiskey Prime signature steak sauce 4

**CREAMY HORSERADISH**

Sour cream, spicy horseradish, Dijon mustard 4

# DESSERTS

## APPLE CAKE

Roasted apple, salted caramel-orange-fig  
gelato, Irish cream anglaise 13

## THE PARKER

Lemon curd, toffee nut blondie,  
toasted marshmallow 13

## CRÈME BRÛLÈE

Ketel One cocoa custard, espresso,  
brown sugar, Kahlúa foam 12

## CHEESECAKE BAR

Chocolate, hazelnut,  
smoked cherry sauce 14