

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 PURÉE

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

Cippolini 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 cippolini 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-glaze, crème fraîche, whole grain mustard 13

AU POIVRE

Black pepper crust, brandy, cream, demi-glaze 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

*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.

DESSERTS

CARAMEL CHOCOLATE TART

Chocolate crumb crust, chocolate crèmeux, salted caramel, chocolate mirror glaze 13

NEW YORK CHEESECAKE

Vanilla cheesecake, graham cracker crust, seasonal fruit garnish, whipped cream 13

CARROT GELATO CAKE

Cream cheese icing, roasted walnut gelato 13

TRIPLE CHOCOLATE CAKE

Chocolate cake, ganache, chocolate buttercream 13

BANANA SPLIT

Banana, fudge brownie, pistachio gelato, whipped cream 13

CRÈME BRÛLÉE

Vanilla bean custard, seasonal fruit garnish, whipped cream 13