Small Plates

**Fire Grilled Steak Salad**
Wood-fire grilled steak served over fresh spring mix with diced cucumber, red bell pepper, tomato, red onion, blue cheese crumbles and your choice of dressing. 10

**Avocado Chicken Salad**
Pit roasted chicken, fresh avocado, hardboiled eggs, Whiskey Creek® house-cured peppered bacon, red onion and diced tomato tossed with crisp Romaine lettuce, house-made creamy balsamic dressing and blue cheese crumbles. 11

**Chicken Tender Salad**
Crispy breaded 100% all natural chicken tenders served over fresh salad greens, Cheddar Jack cheese, red onions, diced tomato, and bacon bits with your choice of dressing. 9

**Fish and Chips**
Atlantic Cod, coated in flavorful Guinness beer batter and lightly fried, served with house-made tartar sauce, Cole Slaw and hand-cut, fresh potato fries. Two Pieces of Cod 10 Four Pieces of Cod 15

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Denotes Whiskey Creek® Signature Item

Lunch by the Creek!
Carolina Pulled Pork Sliders
Smoked-in-house pulled pork, coleslaw and our Signature Palomino Mustard BBQ Sauce served on two slider buns.

Fajita Wrap
Choice of grilled chicken or steak, with sautéed onions, red and green peppers, wrapped in a whole wheat tortilla with Cheddar Jack cheese, shredded lettuce, house-made southwest ranch sauce, sour cream and salsa.

BBQ Bacon Cheeseburger Sliders*
Two mini steak burgers topped with Whiskey Creek® house-cured peppered bacon, Colby Jack cheese, and our Signature Chipotle Lime BBQ sauce.

**NEW** Carolina Pulled Pork Sliders
Smoked-in-house pulled pork, coleslaw and our Signature Palomino Mustard BBQ Sauce served on two slider buns.

**NEW** Reuben the Cuban Sliders
Smoked-in-house pulled pork and corned beef, served on two slider buns with Swiss cheese, Thousand Island dressing, mustard and our signature spicy pickles.

Prime Rib Sliders
Two sliders of shaved prime rib, Provolone cheese, and a creamy house-made horseradish ranch sauce.

Burgers and Handhelds
Served with hand-cut fresh potato fries and our signature spicy pickles

Substitute a Deluxe Side Salad for 1

**WHISKEY CREEK® ANGUS BURGER**
5 oz Angus steak burger, served on a grilled Brioche Bun. 6
Add cheese 1
Add house-cured peppered bacon. 1.5

**SMOKEHOUSE JALAPENO**
5 oz Angus steak burger, served on a grilled Brioche Bun with spicy Pepper Jack cheese, lightly breaded and fried jalapeños, Whiskey Creek® house-cured peppered bacon, with house-made chipotle ketchup. 9

**THE HOS**
5 oz Angus steak burger, covered with melted Colby Jack cheese, Whiskey Creek® house-cured peppered bacon, and a rich, creamy house-made bacon mayo sauce. 9

**BISON BURGER**
American farm-raised, hand-pattied ground bison, caramelized onions, Provolone cheese, tomato and Bibb lettuce on a grilled Brioche Bun. 12

**FRENCH DIP**
Shaved prime rib served with au jus on a split-top sourdough roll. 12
Load it up with cheese, sautéed mushrooms and onions for 2

**THE ULTIMATE PHILLY CHEESESTEAK**
Tender slices of Prime Rib, with sautéed mushrooms, onions, red and green peppers, and melted Provolone cheese on a split-top sourdough roll. 13

**BBQ SANDWICH**
Choice of slow-smoked pulled pork or overnight beef brisket, served on a grilled Brioche Bun. 10

**Bloody Mary Burger**
5 oz Angus burger mixed with Demitri’s Classic Bloody Mary Mix, topped with thick sliced ham, hash browns, Whiskey Creek® house-cured peppered bacon, Smoked Gouda, Colby Jack cheese, and an egg sunny side up. 10

**Smoky Shroom n’ Swiss**
5 oz Angus steak burger, served on a grilled Brioche Bun with sautéed mushrooms, Swiss cheese and our house-made smoky aioli. 9

**Bison Burger**
American farm-raised, hand-pattied ground bison, caramelized onions, Provolone cheese, tomato and Bibb lettuce on a grilled Brioche Bun. 12

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*Pick Two Choices must come from two separate categories.

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**BURGERS AND HANDHELDs**
Served with hand-cut fresh potato fries and our signature spicy pickles

Substitute a Deluxe Side Salad for 1

**WHISKEY CREEK® ANGUS BURGER**
5 oz Angus steak burger, served on a grilled Brioche Bun. 6
Add cheese 1
Add house-cured peppered bacon. 1.5

**SMOKEHOUSE JALAPENO**
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**THE HOS**
5 oz Angus steak burger, covered with melted Colby Jack cheese, Whiskey Creek® house-cured peppered bacon, and a rich, creamy house-made bacon mayo sauce. 9

**BISON BURGER**
American farm-raised, hand-pattied ground bison, caramelized onions, Provolone cheese, tomato and Bibb lettuce on a grilled Brioche Bun. 12

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Shaved prime rib served with au jus on a split-top sourdough roll. 12
Load it up with cheese, sautéed mushrooms and onions for 2

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Choice of slow-smoked pulled pork or overnight beef brisket, served on a grilled Brioche Bun. 10

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**Smoky Shroom n’ Swiss**
5 oz Angus steak burger, served on a grilled Brioche Bun with sautéed mushrooms, Swiss cheese and our house-made smoky aioli. 9

**Bison Burger**
American farm-raised, hand-pattied ground bison, caramelized onions, Provolone cheese, tomato and Bibb lettuce on a grilled Brioche Bun. 12

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