All entrees, excluding pasta, are served with choice of two sides.

**Rattlesnake Pasta**
Grilled chicken breast on fettuccine with onions, red peppers, and creamy, spicy Alfredo sauce... watch out for the bite! Served with two pieces of garlic toast and choice of Deluxe Side Salad 17

**Wood-Fired Salmon**
Wood-fired fillet basted with honey lemon butter and served with house-made warm pineapple salsa 19

**Bacon-Wrapped Shrimp**
Nine large shrimp wrapped in smoky bacon, basted with honey lemon butter and fire-grilled. Served on a bed of chicken-infused rice 19

**Wood-Fired Cod**
Two fire-grilled, cold water Cod fillets, lightly basted with garlic parsley butter 17

**The Best Ever Bone-In Pork Chop**
10 oz. center-cut chop, perfectly seasoned and grilled over our hardwood fire. 17

**New! Smoked Gouda Mac & Cheese**
Cavatappi Pasta with Smoked Gouda, Parmesan and garlic toast. 12
Add house-cured peppered bacon or fire-grilled chicken 2

**Pollo Fettuccine**
Tossed in a Parmesan cream sauce with sun-dried tomatoes and fire-grilled chicken served with two pieces of garlic toast and choice of Deluxe Side Salad 17

**Chicken Tender Dinner**
A generous portion of 100% all natural chicken tenders fried to perfection and served with honey mustard 17

**Chicken Fried Steak or Chicken**
Huge, hard-breaded chicken or tenderized sirloin steak flash-fried to a golden brown 16

**Smokehouse Chicken**
Wood fire-grilled, boneless breast of chicken, smothered in our Signature Chipotle Lime BBQ Sauce with melted Colby Jack cheese, Whiskey Creek® house-cured peppered bacon, sautéed mushrooms, scallions and diced tomatoes 16

## SOUPS & SALADS

**Deluxe House Salad**
Fresh greens, diced tomatoes, hardboiled egg, crumbled bacon and our house-made polenta croutons 5
With entrée 4

**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 13

**Deluxe Caesar Salad**
Fresh Romaine, Parmesan cheese, bacon and our house-made polenta croutons, tossed in Caesar dressing 5
With entrée 4

**Avocado Chicken Salad**
Pit roasted chicken, fresh avocado, hardboiled eggs, Whiskey Creek® house-cured peppered bacon, red onions and diced tomatoes tossed with crisp Romaine lettuce, house-made creamy balsamic dressing and blue cheese crumbles 15

**Signature Soups Made Fresh Daily!**

**Whiskey Creek's Darn Near Perfect Baked Potato Soup**
House-made with a creamy blend of chunky baked potatoes topped with Cheddar Jack cheese, bacon and green onion. Cup 4 Bowl 5

**Soup of the Day**
Cup 4 Bowl 5

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*
Wood Fire
Grilled Steaks

Whiskey Creek® steaks are all hand-selected from Midwest, corn-fed beef, aged to perfection, and cooked to order. Served to you with choice of two sides.

The Original Whiskey Creek® Flat Iron Steak*  
We were the first steakhouse chain in the world to introduce the flat iron steak.  
6 oz. 14, 8 oz. 18

“Branding Iron” Steak*  
An often-overlooked gem of a steak, top sirloin is perfect for steak lovers who appreciate a lean and tender steak experience 7 oz. 15

Top Sirloin*  
A favorite among steak lovers, this steak is prized for its full-bodied flavor and meaty texture 9 oz. 19

Bacon-Wrapped Filet Mignon*  
Our most tender steak wrapped with smoky bacon. There are few greater pleasures! 8 oz. 28

Rib Eye*  
Whiskey Creek® rib eye is well-marbled and delicious, this is one of our most flavorful steaks 12 oz. 25

Bone-in Rib Eye*  
This is our best steak ever. Well-marbled and so delicious! 20 oz. 32

Complement Your Steak  
Sautéed Mushrooms and Onions 2 • Bacon-Wrapped Shrimp Skewer 4 • Garlic Parsley Butter 1

Grilling over a wood fire allows the fat to burn off naturally - you get all the flavor and a leaner steak!

PRIME RIB

Served Friday - Sunday, 4:00 PM Until It’s Gone  
With choice of two sides and our herb seasoned au jus.

Traditional Prime*  
We marinate our Prime Rib overnight in a special rub with lots of garlic. We then slow roast it for hours, no peek style, until tender and hand carve to order.  
10 oz. 23, 12 oz. 25, 16 oz. 28

Wood Fire Prime*  
Our prime rib is slow roasted and finished on the wood fire grill to order.  
10 oz. 23, 12 oz. 25, 16 oz. 28

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
Starters & Shareables

**Calamari**
Large, meaty pieces of calamari, lightly fried and served with lemon garlic aioli and cocktail sauce on the side 11

**Southwest Tootsy Rolls**
Fresh made-in-house with shrimp, cream cheese and special ingredients hand-twisted into a crispy eggroll and served with Whiskey Creek’s® own Chipotle Lime BBQ Sauce 11

**The Colossal Bloom**
A colossal sweet Spanish onion seasoned, hand-battered and flash-fried in trans-fat free oil. 8.5

**Potato Wedgies**
Thick-cut potato wedges with smoky bacon, chives, Cheddar Jack cheese and house-made ranch dressing. 11 Half-Order 6.5

**Tot-Chos**
Crisp, seasoned tater tots loaded with Cheddar Jack cheese, pico de gallo and your choice of slow-smoked pulled pork or New! Spicy chorizo and fire-roasted jalapeño, topped with sour cream 11

**New! Bavarian Pretzels Sticks**
Four soft pretzel sticks served with a smoked Gouda dipping sauce 9.5

**Whiskey Creek Appetizer Sampler**
Southwest Tootsy Rolls, Potato Wedgies, Bacon-Wrapped Shrimp and 100% all natural Chicken Tenders with dipping sauces 17

**Bacon-Wrapped Shrimp**
Large shrimp wrapped in smoky bacon, basted with honey lemon butter and fire-grilled 12

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**Whiskey Wings**
Your choice of traditional wings, smoked-in-house or our handcrafted, breadcrred-in-house boneless wings, served with crunchy carrot sticks, crisp celery and made-in-house Blue Cheese Dip or Ranch Dressing.
One Pound 13 Half Pound 8.5

**ALABAMA White Sauce**
Creamy, tangy and slightly sweet with a kick!

**New! Garlic Parmesan**
Garlic and cheese, what more can you ask for?

**Angry Korean BBQ**
As the name implies, this one has a bit of an attitude!

**Jamaican Jerk**
Strike up the steel drums and bring on the Reggae mon!

**Stingin’ Honey BBQ Sauce**
Frank’s RedHot® Stingin’ Honey Garlic Sauce

**Hawaiian BBQ**
Honey and teriyaki, with a hint of pineapple

**Thai Chili**
Red chiles, garlic and ginger makes ‘em sweet with just a little heat

**Chipotle Lime**
Kicked up and spicy with a twist of lime

**Buffalo**
A classic wing sauce that’s comfortably hot

**Widow Maker Extreme**
Habanero peppers add some serious heat. Not for wimps!

*Denotes Whiskey Creek® Signature Items*

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**CATERING**
Let us cater your next special event, or stop by for carry-out and enjoy the taste of Whiskey Creek® Wood Fire Grill at home.
Baby Back Ribs
Whiskey Creek® baby back ribs are the best in town. Tender, meaty, wood fire-grilled and slathered with Signature Legend BBQ Sauce. Served with a choice of two sides. Full Rack 24 Half Rack 19

BBQ Sandwiches
BBQ smoked fresh daily, so when it’s gone, it’s gone!

Served on a grilled brioche bun with hand-cut fresh potato fries and our signature spicy pickles. Substitute a Deluxe Side Salad for 1

Pulled Pork
Hand-rubbed and slow smoked tender 11

Pork and Sausage
Signature pulled pork paired with a spicy, locally sourced jalapeño and cheddar stuffed sausage 12

Overnight Beef Brisket
Hand-rubbed with our secret spices and slow smoked overnight 12

The Smokin’ Pig
Slow smoked pulled pork paired with a spicy, locally sourced jalapeño and cheddar stuffed smoked sausage topped with Whiskey Creek® house-cured peppered bacon, Pepper Jack cheese, flash-fried onion strings and our Signature Legend BBQ Sauce 13

Creek Combos
Served with choice of two sides

| Single  | Double 18 (Choice of two meats) | Triple 21 (Choice of three meats) |

Pulled Pork
Hand-rubbed with our special seasonings, slow smoked for unforgettable flavor and tenderness

Overnight Brisket
Hand-rubbed with our special seasonings, slow cooked and smoked all night for a tender, savory and smoky downhome BBQ flavor

Baby Back Ribs
Slow smoked and tender to the bone. Smothered in our Legend BBQ Sauce. 4 bones (1 serving per platter)

Spicy Sausage
Locally sourced, hand-linked jalapeño and cheddar sausage, slowly smoked and finished on the wood fire grill

Denotes Whiskey Creek® Signature Items
Gourmet Steak Burgers

Served with hand-cut fresh potato fries and our signature spicy pickles.
Substitute a Deluxe Side Salad for 1

Bison Burger*
American farm-raised, hand-pattied ground bison, caramelized onions, Provolone cheese, tomato and Bibb lettuce on a grilled Brioche Bun 14

New! Smoked Ham n’ Gouda*
Topped with thick sliced ham, Whiskey Creek® house-cured peppered bacon, diced tomatoes and Smoked Gouda cheese. 13

Smoky Shroom N’ Swiss*
Topped with sautéed mushrooms, swiss cheese and our house-made smoky aioli 13

Smokehouse Jalapeño*
Topped with spicy Pepper Jack cheese, lightly breaded and fried jalapeños, Whiskey Creek® house-cured peppered bacon, with house-made chipotle ketchup 13

The Hoss*
Covered with melted Colby Jack cheese, Whiskey Creek® house-cured peppered bacon and a rich, creamy house-made bacon mayo sauce 13

Fire-Grilled Chicken
Woodfire grilled boneless breast of chicken 11
Loaded 2 BBQ 2 Hawaiian 2

Handhelds

Served with hand-cut fresh potato fries and our signature spicy pickles.
Substitute a Deluxe Side Salad for 1

Prime Rib Sandwich
Slow cooked and finished over the wood fire grill on a split-top sourdough roll 13
Load it up with cheese, sautéed mushrooms and onions for only 2

French Dip
Shaved prime rib served with au jus on a split-top sourdough roll 13
Load it up with cheese, sautéed mushrooms and onions for only 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. 14

SIDES

Steamed Broccoli
Cole Slaw
BBQ Baked Beans
Hand-Cut Fresh Potato Fries
Sweet Potato Soufflé
Baked Potato
Mashed Redskin Potatoes

Premium Sides

Fire-Grilled Veggies
Deluxe Caesar Salad
Additional 1
Loaded Baked Potato
Deluxe House Salad
Baked Sweet Potato

Purchase Whiskey Creek® BBQ sauces and spices here or online.
Visit www.whiskeycreek.com
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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness