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 5.5

Soup of the Day Cup 4 Bowl 5.5

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
“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. 19

Top Sirloin*
A favorite among steak lovers, this steak is prized for its full-bodied flavor and meaty texture 9 oz. 23

Filet Mignon*
Our most tender steak. There are few greater pleasures! 8 oz. 33

Rib Eye*
Whiskey Creek® rib eye is well-marbled and delicious, this is one of our most flavorful steaks 14 oz. 32

Bone-in Rib Eye*
This is our best steak ever. Well-marbled and so delicious! 20 oz. 39

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

Wood Fire Prime*
Our prime rib is slow roasted and finished on the wood fire grill to order. 10 oz. 28, 12 oz. 30, 16 oz. 35

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. 27, 12 oz. 29, 16 oz. 34

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

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**Starters & Shareables**

**Calamari**
Large, meaty pieces of calamari, lightly fried and served with lemon garlic aioli and cocktail sauce on the side 13

**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 12

**The Colossal Bloom**
A colossal sweet Spanish onion seasoned, *hand-battered* and flash-fried in trans-fat free oil 10

**Potato Wedgies**
Thick-cut potato wedges with smoky bacon, chives, Cheddar Jack cheese and *house-made* ranch dressing. 12 Half-Order 7

**Tot-Chos**
Crisp, seasoned tater tots loaded with Cheddar Jack cheese, Pico de Gallo, and slow-smoked pulled pork topped with sour cream 12

**Bavarian Pretzels Sticks**
Four soft pretzel sticks served with a smoked Gouda dipping sauce 10.5

**Whiskey Creek Appetizer Sampler**
Southwest Tootsy Rolls, Potato Wedgies, Bacon-Wrapped Shrimp and *100% all natural* Chicken Tenders with dipping sauces 19

**Bacon-Wrapped Shrimp**
Large shrimp wrapped in smoky bacon, basted with honey lemon butter and fire-grilled 14

**Alabama White Sauce**
Creamy, tangy, and slightly sweet with moderate heat

**Garlic Parmesan**
Hand tossed in a hot garlic parmesan butter sauce

**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!

**Wings**
Your choice of traditional wings, *smoked-in-house* or our handcrafted, *breaded-in-house* boneless wings, served with crunchy carrot sticks, crisp celery and *made-in-house* Blue Cheese or Ranch Dressing.

One Pound 16 Half Pound 11

**SIDES**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Steamed Broccoli</td>
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<td>Cole Slaw</td>
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<td>BBQ Baked Beans</td>
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<td>Hand-Cut Fresh Potato Fries</td>
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<td>Sweet Potato Soufflé</td>
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<td>Baked Potato</td>
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<tr>
<td>Mashed Redskin Potatoes</td>
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<td>Fire-Grilled Veggies</td>
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<td>Deluxe Caesar Salad</td>
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<td>Additional 1.5</td>
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<tr>
<td>Loaded Baked Potato</td>
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<tr>
<td>Deluxe House Salad</td>
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<tr>
<td>Baked Sweet Potato</td>
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*Denotes Whiskey Creek® Signature Items*
The Smokin’ Pig
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

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 30 Half Rack 25

BBQ Sandwiches
Served on a grilled brioche bun with hand-cut fresh potato fries and our signature spicy pickles. Substitute a Deluxe Side Salad for 1.5

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

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

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

Gourmet Corn-fed Steak Burgers & Handhelds
Served with hand-cut fresh potato fries and our signature spicy pickles. Substitute a Deluxe Side Salad for 1.5

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

Smoked Ham ‘N Gouda*
Topped with thick sliced ham, Whiskey Creek® house-cured peppered bacon, diced tomatoes and Smoked Gouda cheese

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

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

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

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

Fire-Grilled Chicken
Woodfire grilled boneless breast of chicken

Prime Rib Sandwich
Slow cooked and finished over the wood fire grill on a split-top sourdough roll

French Dip
Shaved prime rib served with au jus on a split-top sourdough roll

Combos
Served with choice of two sides

Single 18 (Choice of one meat)
Double 21 (Choice of two meats)
Triple 24 (Choice of three meats)

BBQ Sandwiches
Served on a grilled brioche bun with hand-cut fresh potato fries and our signature spicy pickles. Substitute a Deluxe Side Salad for 1.5

Pulled Pork
Hand-rubbed and slow smoked tender

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

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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.

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