



**WHISKEY
CREEK**®

WOOD FIRE GRILL

Since 1995

Hand-Crafted

Legendary Favorites

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 20

WOOD-FIRED SALMON

Cold Water salmon, lightly basted with honey lemon butter on the wood fire 23

Ⓞ 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 23

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 20



SMOKED GOUDA MAC & CHEESE

Cavatappi Pasta with Smoked Gouda and Parmesan. Served with two pieces of garlic toast and choice of Deluxe Side Salad. 18

Add *house-cured* peppered bacon or fire-grilled chicken 2

CHICKEN FRIED STEAK

Huge, *hand-breaded* sirloin flash-fried to a golden brown 19

CHICKEN TENDER DINNER

A generous portion of *100% all natural* chicken tenders fried to perfection and served with honey mustard 20

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 19

SOUPS & SALADS

DELUXE HOUSE SALAD

Fresh greens, diced tomatoes, hardboiled egg, crumbled bacon, cheddar jack cheese, red onion and our *house-made* polenta croutons 5.5

With entrée 4

As an Entrée 11.5 with Chicken 17

DELUXE CAESAR SALAD

Fresh Romaine, Parmesan cheese, bacon and our *house-made* polenta croutons, tossed in Caesar dressing 5.5

With entrée 4

As an Entrée 10.5 with Chicken 16 or Salmon 17

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 15

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 17.5

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 5.5

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

Starters & Shareables

CALAMARI

Large, meaty pieces of calamari, lightly fried and served with lemon garlic aioli and cocktail sauce on the side 15

☞ 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 13

THE COLOSSAL BLOOM

A colossal sweet Spanish onion seasoned, *hand-battered* and flash-fried in trans-fat free oil 12

POTATO WEDGIES

Thick-cut potato wedges with smoky bacon, chives, Cheddar Jack cheese and *house-made* ranch dressing 13 Half-Order 7.5

TOT-CHOS

Crisp, seasoned tater tots loaded with Cheddar Jack cheese, Pico de Gallo, and slow-smoked pulled pork, drizzled with Legend bbq sauce and topped with sour cream 13



BAVARIAN PRETZELS STICKS

Four soft pretzel sticks served with a smoked Gouda dipping sauce 11

☞ *Whiskey Creek* APPETIZER SAMPLER

Southwest Tootsy Rolls, Potato Wedgies, Bacon-Wrapped Shrimp and *100% all natural* Chicken Tenders with dipping sauces 20

☞ BACON-WRAPPED SHRIMP

Large shrimp wrapped in smoky bacon, basted with honey lemon butter and fire-grilled 16

☞ *Whiskey* 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 17 Half Pound 13

House-Made Sauces

☞ 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!

LEGEND BBQ A smoky tomato-molasses blend with a hint of apple cider

SIDES

Steamed Broccoli
Cole Slaw

BBQ Baked Beans
Hand-Cut Fresh Potato Fries
Sweet Potato Soufflé

Baked Potato
Mashed Redskin Potatoes

PREMIUM SIDES

Additional 1.5

Fire-Grilled Veggies
Deluxe Caesar Salad

Loaded Baked Potato
Deluxe House Salad

Baked Sweet Potato

☞ Denotes Whiskey Creek® Signature Items

Cooked over
full-sized logs
of oak and ash!

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**.

“BRANDING IRON” STEAK*

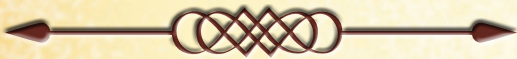
An often-overlooked gem of a steak, top sirloin is perfect for steak lovers who appreciate a lean and tender steak experience 7 oz. 20

TOP SIRLOIN*

A favorite among steak lovers, this steak is prized for its full-bodied flavor and meaty texture 9 oz. 24

FILET MIGNON*

Our most tender steak. There are few greater pleasures! 8 oz. 35



COMPLEMENT YOUR STEAK

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

RIB EYE*

Whiskey Creek® rib eye is well-marbled and delicious, this is one of our most flavorful steaks 14 oz. 34

BONE-IN RIB EYE*

This is our best steak ever.
Well-marbled and so delicious! 20 oz. 41



Rare – Cool, red center * Medium Rare – Warm, red center
Medium – Hot and pink throughout * Medium Well – Thin, pink center
Well Done – Hot and cooked throughout

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 - SATURDAY, 4:00 PM UNTIL IT'S GONE
ALL DAY SUNDAY!**

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.
12 oz. 30, 16 oz. 36

☉ WOOD FIRE PRIME*

Our prime rib is slow roasted and finished on the wood fire grill to order.
12 oz. 31, 16 oz. 37

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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 31.5 Half Rack 26



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

Creek Combos

Served with choice of two sides

SINGLE 19
(Choice of one meat)

DOUBLE 22
(Choice of two meats)

TRIPLE 25
(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

BBQ Sandwiches

Served on a grilled brioche bun with *hand-cut fresh potato fries* and our signature spicy pickles. Substitute any side for 1.5

PULLED PORK

Hand-rubbed and slow smoked tender 15

PORK AND SAUSAGE

Signature pulled pork paired with a spicy, locally sourced jalapeño and cheddar stuffed sausage 16

OVERNIGHT BEEF BRISKET

Hand-rubbed with our secret spices and slow smoked overnight 17

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

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, ketchup and our Signature Legend BBQ Sauce 18



Gourmet STEAK BURGERS & Handhelds

Served with *hand-cut fresh potato fries* and our signature spicy pickles. Substitute any side 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 19

SMOKED HAM N' GOUDA*

Topped with thick sliced ham, Whiskey Creek® *house-cured* peppered bacon, diced tomatoes and Smoked Gouda cheese 16

SMOKY SHROOM N' SWISS*

Topped with sautéed mushrooms, swiss cheese and our *house-made* smoky aioli 16

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 17

☪ SMOKEHOUSE JALAPEÑO*

Topped with spicy Pepper Jack cheese, lightly breaded and fried jalapeños, Whiskey Creek® *house-cured* peppered bacon, with *house-made* chipotle ketchup 16

THE HOSS*

Covered with melted Colby Jack cheese, Whiskey Creek® *house-cured* peppered bacon and a rich, creamy *house-made* bacon mayo sauce 16

FIRE-GRILLED CHICKEN

Woodfire grilled boneless breast of chicken 14
Loaded 2 BBQ 2

PRIME RIB SANDWICH

Slow cooked and finished over the wood fire grill on a split-top sourdough roll 17
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 16

Load it up with cheese, sautéed mushrooms and onions for only 2

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☪ Denotes Whiskey Creek® Signature Items



CATERING

Let us cater your next special event, or stop by for carry-out and enjoy the taste of *Whiskey Creek's*® Wood Fire Grill at home.

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