

WHISKY WOODS

• STEAKHOUSE •

APPETIZERS

HONG KONG STYLE DUMPLINGS 19

SHRIMP • PORK • CHILI OIL CRUNCH • SOY • SCALLIONS

GREEK STYLE GRILLED LAMB CHOPS 22

GARLIC BUTTER DIPPING SAUCE

AHI TUNA CRISPS 19

WONTON • AVOCADO • SOY • MAYO • MASAGO

BACON WRAPPED QUAIL 20

SOUTH TEXAS QUAIL BREAST
JALAPENO BACON WRAPPED WITH MANGO CHUTNEY

SHRIMP COCKTAIL 17

BOILED GULF SHRIMP • HOUSE MADE COCKTAIL SAUCE

TRUFFLE FRIES 15

TOSSED WITH CHIVES • PARMESAN
SIDE OF TRUFFLE AIOLI

CRISPY CALAMARI 18

HAND BREADED & FRIED • THAI CHILI SAUCE

HUDSON RIVER VALLEY FOIE GRAS 25

TOASTED BRIOCHE • PUMPKIN SEEDS • APPLE COMPOTE
PORT WINE GASTRIQUE

CHEESE 17

SEASONAL SELECTION OF GOURMET CHEESES
SPREADS • NUTS • FRUIT • GRILLED BREAD

SOUP & SALAD

SOUP CHEF CETTE SEMAINE 15

WEDGE FULL 13 HALF 9

BUTTER LETTUCE • TOMATO • BACON • BLEU CHEESE
HOUSE MADE CROUTONS
HOUSE MADE BUTTERMILK DRESSING

BOOTLEGGER SALAD FULL 13 HALF 9

ARUGULA • SPINACH • GOAT CHEESE • APPLES
CANDIED PECANS • BOURBON VINAIGRETTE

CAESAR FULL 15 HALF 9

HEARTS OF ROMAINE • PARMESAN CRISP
CROUTONS • HOUSE MADE CAESAR DRESSING
ADD WHITE ANCHOVIES 7.50

ADD GRILLED CHICKEN, SHRIMP OR STEAK TO ANY SALAD 10
ADD GRILLED PETITE CAB FILET 20

ENTREES

BRINED AND GRILLED PORK T-BONE 38

BACON BRAISED CABBAGE • MASHED SWEET POTATOES
MAPLE BOURBON GLAZE

GRILLED CERTIFIED ANGUS BEEF RIBEYE 55

WHISKY PEPPER SAUCE • MAÎTRE DE BUTTER
GARLIC WHIPPED POTATOES • CREAMED SPINACH WITH PARMESAN

GRILLED CERTIFIED ANGUS FILET 58

WHISKY PEPPER SAUCE • MAÎTRE DE BUTTER
GARLIC WHIPPED POTATOES • CREAMED SPINACH WITH PARMESAN

GRILLED CERTIFIED ANGUS NY STRIP 58

WHISKY PEPPER SAUCE • MAÎTRE DE BUTTER
GARLIC WHIPPED POTATOES • CREAMED SPINACH WITH PARMESAN

CHEF'S BUTCHER BLOCK STEAK MP

WHISKY PEPPER SAUCE • MAÎTRE DE BUTTER
GARLIC WHIPPED POTATOES • CREAMED SPINACH WITH PARMESAN

CAST IRON SEARED HALF CHICKEN 35

CALABRIAN HONEY • GOAT CHEESE POLENTA
SAUTEED BROCCOLI RABE • TOASTED PINE NUTS • CRÈME DE VOLAILLE

SHORT RIB 38

MUSHROOM CABERNET SAUCE • CAULIFLOWER GRATIN
CREAMED SPINACH

FETTUCINE BOSCAIOLA 35

GUANCIALE • SEASONAL MUSHROOMS • CHIVES
PECORINO ROMANO • PORCINI CRÈME • GRILLED BREAD

PAN SEARED EAST COAST SCALLOPS 55

PARSNIP PUREE • ROASTED FALL SQUASH
PISTACHIO CRUMB, TRUFFLE BUTTER

ROASTED SALMON 35

RED FLANNEL HASH • FIRE-ROASTED POBLANO CREAM
CILANTRO BUTTER

SHRIMP FETTUCINE 35

CAJUN GARLIC CREAM SAUCE • TOMATOES
CHIVES • GRILLED BREAD

CHILEAN SEA BASS 52

CHEF CETTE SEMAINE

VEGETARIAN 30

GOAT CHEESE POLENTA • BROCCOLI RABE
ROASTED FALL SQUASH • TOASTED PINE NUTS

SIDES

ALL SIDES 7.50/15

CREAMED SPINACH WITH PARMESAN
BROCCOLI RABE WITH CALABRIAN HONEY
ROASTED FALL SQUASH WITH BROWN BUTTER
MASHED SWEET POTATOES • BACON BRAISED CABBAGE
CAULIFLOWER GRATIN • GARLIC MASHED POTATOES
BRUSSEL SPROUTS WITH MISO MAPLE GLAZE

CONSUMING RAW OR UNDERCOOKED
MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

WHISKYWOODS.COM