

WHISKY WOODS

• STEAKHOUSE •

APPETIZERS

AHI TUNA CRISPS 19

WONTON • AVOCADO • SOY • SPICY MAYO • MASSAGO

SHRIMP COCKTAIL 17

BOILED GULF SHRIMP • HOUSE MADE COCKTAIL SAUCE

DATES 18

BACON WRAPPED CHORIZO STUFFED DATES
PIQUILLO PEPPER SAUCE

DONEATHOSE 20

SOUTH TEXAS QUAIL BREAST
JALAPENO BACON WRAPPED WITH MANGO CHUTNEY

CHEESE 17

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

TRUFFLE FRIES 13

TOSSED WITH CHIVES • PARMESAN
SIDE OF TRUFFLE AIOLI

CRISPY CALAMARI 18

HAND BREADED & FRIED • THAI CHILI SAUCE

NEW ORLEANS STYLE BBQ SHRIMP 21

GULF SHRIMP TOSSED WITH CAJUN GARLIC BUTTER
GRILLED BREAD

HUDSON RIVER VALLEY FOIE GRAS 25

TOASTED BRIOCHE • PUMPKIN SEEDS • APPLE COMPOTE
PORT WINE GASTRIQUE

SOUP & SALAD

SEAFOOD GUMBO 15

RICE • CHIVES • GRILLED BREAD

BOOTLEGGER SALAD FULL 13 HALF 9

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

WEDGE FULL 13 HALF 9

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

CAESAR FULL 15 HALF 9

HEARTS OF ROMAINE • PARMESAN CRISP
CROUTONS • CAESAR DRESSING

ADD GRILLED TURKEY, SHRIMP OR STEAK TO ANY SALAD 10

GRILLED BREAD 5

HERB BUTTER

ENTREES

GRILLED CERTIFIED ANGUS BEEF RIBEYE 52

WHISKY PEPPER SAUCE • MAITRE DE BUTTER
GARLIC WHIPPED POTATOES • SAUTEED GREENS

GRILLED CERTIFIED ANGUS BEEF FILET 55

WHISKY PEPPER SAUCE • MAITRE DE BUTTER
GARLIC WHIPPED POTATOES • SAUTEED GREENS

GRILLED BONE IN NY STRIP 55

WHISKY PEPPER SAUCE • MAITRE DE BUTTER
GARLIC WHIPPED POTATOES • SAUTEED GREENS

CERTIFIED ANGUS BEEF SHORT RIB 38

MUSHROOM CABERNET SAUCE
CAULIFLOWER GRATIN • SAUTEED GREENS

GRILLED PORK CHOP 33

WHISKY PEPPER SAUCE AND PEACH CHUTNEY
SAUTEED GREENS • TURNIP BREAD PUDDING

GRILLED TURKEY PAILLARD 28

SAUCE VELOUTÉ • GARLIC WHIPPED POTATOES
SAUTEED BROCCOLINI

PAN SEARED DIVER SCALLOPS 55

TRUFFLE VERMOUTH BEURRE BLANC • CREAM CORN
GARLIC WHIPPED POTATOES WITH CRISPY POTATO HAY

SHRIMP FETTUCINE 29

CAJUN GARLIC CREAM SAUCE
TOMATOES • CHIVES • GRILLED BREAD

CHILEAN SEA BASS 52

CHEF CETTE SEMAINE

PECAN CRUSTED CATFISH 25

LEMON BEURRE BLANC SAUCE
GARLIC WHIPPED POTATOES • SAUTEED GREENS

VEGETARIAN 28

CHEF SELECTED SEASONAL OFFERINGS

SIDES

TURNIP BREAD PUDDING 6
CAULIFLOWER GRATIN 6
SWEET CORN 6
BROCCOLINI 6
BRUSSELS SPROUTS 6/15

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

WHISKYWOODS.COM