



APPETIZERS

shrimp cocktail 14.

~ with house cocktail sauce

braised beef ravioli 11.

~ port wine cream & gorgonzola

seared ahi tuna 13.

~ wakame seaweed salad, pickled ginger, wasabi, soy & sesame

maryland crab cake 12.

~ fresh maryland crab, wild mixed greens, pecans, dried cherries with citrus aioli

chicken wings or tenders 10.

~ available plain or with hot house sauce, liquid sun, honey hot or bbq

stockyard sliders 10.

~ three mini burgers, buttered & grilled rolls

calamari 10.

~ flash fried golden with thai chili sauce

lobster mac & cheese 14.

~ fresh lobster meat tossed with pasta, cream and three cheeses

sirloin spring rolls 10.

~ philly style with swiss & spicy mayo

prime empanadas 12.

~ three turnovers filled with prime rib, cheese and southwest seasoning

barnyard egg rolls 10.

~ with chicken, corn, cilantro, poblano & cheddar jack cheese

beef short ribs 11.

~ braised in red wine

SOUPS & SALADS

clam chowder 5./7.

~ traditional new england - cup or bowl

today's soup 4./6.

~ chef's whim-cup or bowl

cobb salad 13.

~ mixed greens with grilled chicken, tomato, apple wood smoked bacon, egg, scallions, avocado & gorgonzola cheese

grilled salmon 13.

~ teriyaki glazed salmon over egg noodles & baby spinach with sesame ginger soy dressing, sprouts, snap peas, carrots

caesar salad 8.

sirloin caesar 12.

dressings offered ~ italian, balsamic vinaigrette, ranch, raspberry vinaigrette, bleu cheese

french onion soup 5./7.

~ topped with swiss - cup or bowl

lobster bisque 9.

~ cream, sherry, lobster & buttered crostini

wedge salad 9.

~ crisp iceberg, grape tomatoes, red onions, apple wood smoked bacon & bleu cheese

country chicken 12.

~ battered & deep fried chicken, chopped iceberg, red onion, bacon bits, black beans, diced tomato, tossed in ranch dressing & topped with tortilla croutons

chicken caesar 11.

house mixed greens 6.

BURGERS & SANDWICHES

served with choice of chips, french fries, sweet potato fries, hand cut onion rings, house 'slaw & a pickle

all american standard 9.

~ grilled half pound burger

cheeseburger 9.5

~ our half pound burger with choice of cheese

cheeseburger club 11.

~ half pound burger, cheddar, apple wood smoked bacon

stock burger 10.

~ half pound burger with sliced turkey, bacon, swiss cheese

grilled tuna & cheese 10.

~ swiss, cheddar on marbled rye

barney's "roast beef" 13.

~ thinly sliced roast prime rib your way

~ sauce 13.5 ~ sauce & cheese 14. ~ three way 15.

~ french dip style with swiss & jus 15.

stockyard club 11.

~ sliced turkey, apple wood smoked bacon

grilled chicken breast 10.

~ grilled with lettuce & tomato

buffalo chicken sandwich 10.

~ grilled chicken breast in our hot sauce with bleu cheese

garden burger 9.

~ grilled, topped with tomato, cucumber & carrots, served on wheat bread

open faced steak sandwich 15.

~ 8 oz sirloin steak served open faced on texas toast

~ additions ~ american, cheddar, swiss, bleu, gorgonzola .50/each ~
~ apple wood smoked bacon, sautéed onions, sautéed mushrooms 1./each ~

STEAKS & CHOPS [u.s.d.a. grade choice or higher]

filet mignon 28.

10-oz. the king of steaks from the tenderloin

ny strip steak 23.

12-oz. sirloin

neil's choice 26.

16-oz. ny strip, classic top loin strip steak

flat iron steak 18.

12 oz marinated in balsamic, port wine, garlic & sliced thin

chef's choice sirloin tips 16.

marinated & grilled

T Bone steak 25.

20-oz. buttery tenderloin & flavorful top loin

cowboy ribeye 26.

16 oz. bone-in, the most flavorful & tender steak

mayor's choice 19.

10-oz. choice club cut

pork chops 16.

2 hearty "T-bone" chops

tenderloin tips 19.

pan seared, burgundy mushroom sauce



HOW DO YOU WANT IT ?

very rare ~ hot on the outside, raw on the inside * rare ~ red cool center
medium rare ~ red warm center * medium ~ hot pink center
medium well ~ slight color * well ~ no color left
[sorry, we are not responsible for items ordered well]

STOCKYARD SPECIALTIES

PRIME RIB 25. / 22.

24-oz. bone in Stockyard cut ~ 16-oz. chef cut

beef short ribs 21.

hearty and meaty, braised in red wine

brick chicken 18.

tuscan spiced & crispy

lobster pie 28.

fresh lobster meat, cream, butter, cracker topping

surf & turf 26.

prime rib & baked stuffed jumbo shrimp

bbq baby back ribs 14. /19.

half rack or full rack

SEAFOOD

maine lobster 18.

steamed

native scrod 18.

baked with lemon thyme crumbs

cape sea scallops 23.

pan seared, citrus aioli & balsamic

baked stuffed shrimp 22.

house buttery seafood stuffing

atlantic swordfish 24.

grilled, center cut, with tomato bacon shallot butter

atlantic salmon 18.

grilled, lemon aioli

HOUSE FAVORITES

chicken caprese 16.

~ italian breaded chicken, sliced roma tomatoes, fresh mozzarella with a side of ziti

meatloaf dinner 15.

~ with mashed, gravy & vegetable

chicken, broccoli & ziti 15.

~ sautéed chicken tenderloins in parmesan cream sauce, tossed with fresh broccoli & ziti

chicken pomodoro 15.

~ boneless chicken sautéed with roasted garlic, tomatoes, basil, cream and parmesan and tossed with ziti

entrées include : seasonal vegetable and choice of ~ mashed potato, baked potato, sweet potato fries, french fries, hand cut onion rings, rice pilaf, jasmine rice

7% meals tax will be added to your guest check ~ 18% gratuity added for parties of 6 or more.

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Before placing your order, please inform your server if a person in your party has a food allergy.



our tavern bar was once owned by Al Capone

DID YOU KNOW

~ 2011 is our 40th anniversary ~

~ you can find us on facebook ~

~ we offer special event packages ~

~ stockyard gift certificates ~
make the perfect gift