

★ APPETIZERS & SOUPS ★

<b>New England Clam Chowder</b>	cup 5 bowl 7	<b>Lump Crab Cake</b>	16
Stockyard's classic recipe		mango & pineapple salsa   old bay aioli	
<b>Onion Soup</b>	cup 5 bowl 7	<b>Flatbread Pizza</b>	10
gratinée   garlic crouton   Swiss   mozzarella		prosciutto   figs   bleu cheese caramelized onions   honey	
<b>Soup du Jour</b>	cup 4 bowl 6	OR	
Chef's choice   prepared daily		grilled chicken   BBQ sauce   aged cheddar applewood-smoked bacon   scallions	
<b>Jumbo Shrimp Cocktail (4)</b>	16	<b>East Coast Oysters* (6)</b>	16
horseradish   cocktail sauce		mignonette   cocktail sauce	
<b>Boneless Chicken Tenders</b>	10	<b>Steak &amp; Cheese Spring Rolls</b>	12
choice of Buffalo   BBQ   sweet Thai chili served with bleu cheese or ranch dressing   celery sticks		slow-roasted prime rib   caramelized onion aged cheddar   chipotle mayo	
<b>Tacos (3)</b>	14	<b>Rhode Island Calamari</b>	13
grilled steak or chicken   roasted corn salsa avocado   aged cheddar   sriracha aioli		lightly fried   cherry peppers   jalapeño remoulade house-made marinara	
<b>Tuna Tartare*</b>	15	<b>Wicked Shrimp</b>	12
avocado   cucumber   chili vinaigrette   taro chips		fried shrimp   Thai chili mayo	

★ SALADS ★

<b>Stockyard</b>	10	<b>Asian Shrimp</b>	14
Boston lettuce   roasted beets   toasted cashews cherry tomatoes   scallions   goat cheese honey-white balsamic vinaigrette		crisp romaine   Napa cabbage   rice noodles carrots   scallions   cashews   chili vinaigrette	
<b>Caesar</b>	9	<b>Wedge</b>	10
crisp romaine   homemade Caesar dressing garlic crouton   aged parmesan cheese		iceberg lettuce   bacon   tomato red onion   blue cheese dressing	
<b>Spinach</b>	10	<b>Monterey Chicken</b>	14
baby spinach   hard-boiled egg blue cheese   red onion   bacon   cherry tomatoes red wine vinaigrette		crispy chicken   iceberg   romaine cherry tomatoes   mango   avocado scallions   bacon   honey-Key lime dressing	
		<b>Steak and Tomato*</b>	18
		grilled tenderloin   beefsteak tomatoes   romaine hearts Great Hill blue cheese   Vidalia onions   balsamic vinaigrette	

★ CROWN YOUR SALAD ★

grilled chicken\* 6 | grilled tenderloin\* 10 | (4) grilled jumbo shrimp\* 10  
grilled salmon fillet\* 10 | chilled lobster tail 14 | lump crab cake 12 | pan-seared scallops\* 12

EXECUTIVE CHEF: BILL BRAMLETT

## ★ SANDWICHES ★

served with steak fries or sweet potato fries

<p><b>Stockyard Burger*</b> 12 ground fresh sirloin   aged Vermont cheddar add crispy bacon \$1   add caramelized onions \$1</p> <p><b>Cheeseburger Club*</b> 13 ground fresh sirloin   crisp bacon   lettuce   tomato mayonnaise   toasted wheat bread</p> <p><b>Prime Rib French Dip</b> 16 thinly sliced   melted mozzarella horseradish cream   au jus for dipping</p> <p><b>Lobster Roll</b> MKT New England-style   coleslaw</p>	<p><b>Chicken Parmesan</b> 13 crispy chicken   house marinara buffalo mozzarella   pesto-mayo</p> <p><b>Smoked Beef Brisket</b> 14 sautéed onions   aged cheddar steakhouse mayo</p> <p><b>Chicken Club</b> 12 sliced chicken breast   crisp bacon   lettuce tomato   mayonnaise   toasted wheat bread</p> <p><b>California Chicken</b> 12 grilled chicken breast   roasted red peppers avocado   mozzarella cheese</p>
<p><b>Filet Mignon Club*</b> 16</p> <p>grilled tenderloin   tomato   bacon   watercress Stockyard steak sauce</p>	

## ★ ENTRÉES ★

<p><b>Stockyard's Fish &amp; Chips</b> 18 beer battered cod   steak fries   coleslaw tartar sauce</p> <p><b>Chicken Francese</b> 14 pan sautéed   white wine   lemon parsley sauce basmati rice</p> <p><b>Pan-Roasted Atlantic Salmon</b> 18 parmesan risotto   grilled asparagus lemon dill or sweet Thai chili sauce</p> <p><b>Salmon Burger*</b> 14 fresh daily   mixed green salad   jalapeño tartar sauce</p>	<p><b>Cajun Chicken Fettuccini</b> 14 pan-blackened chicken   red peppers   baby spinach garlic parmesan sauce</p> <p><b>Pan-Sautéed Atlantic Cod</b> 18 white wine   lemon-parsley sauce   sautéed kale</p> <p><b>Grilled Shrimp Tacos*</b> 14 grilled shrimp   roasted corn salsa   avocado shredded lettuce   queso fresco   Old Bay aioli</p> <p><b>Steak Tips*</b> 18 marinated char-grilled tenderloin whipped potatoes</p>
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(ALL DINNER STEAKS AVAILABLE UPON REQUEST)

## ★ SIDES TO SHARE ★

<p>Whipped Potatoes 6</p> <p>Steak Fries 6</p> <p>Sweet Potato Fries 6</p> <p>Roasted Cauliflower 6</p> <p>Sauteed Broccoli, Garlic &amp; Chili Flakes 6</p> <p>Spinach 6</p> <p>Dill Carrots 6</p>	<p>Onion Rings 6</p> <p>Grilled Asparagus 6</p> <p>Creamed Spinach with Applewood-Smoked Bacon 6</p> <p>Lobster Mac &amp; Cheese MKT</p> <p>French Green Beans 6</p> <p>Roasted Brussels Sprouts 6</p>
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18% gratuity will be added to parties of 8 or more. Before placing your order,  
please inform your server if a person in your party has a food allergy.

\*Cooked to order, consuming raw or undercooked shellfish, seafood, poultry, eggs or meat may increase  
risk of foodborne illness.

★ SANGRIA ★

**Stockyard Sangria** 12  
 a refreshing combination of red wine  
 Don Q Limon Rum | Stoli Razberi Vodka | Crème de Peche  
 Sprite | sour mix | fresh fruit

**White Sangria** 12  
 a refreshing combination of riesling wine  
 Don Q Limon Rum | Stoli Razberi Vodka  
 Crème de Peche | Sprite | fresh fruit

STOCKYARD COCKTAIL CLASSICS

**Stockyard Manhattan** 12  
 Maker's Mark Bourbon  
 Contratto Rosso Vermouth

**The Stockyard Continental** 12  
 Bertina Elderflower Liqueur  
 Aperol | Cointreau

**The Al Capone Cocktail** 12  
 Templeton Rye | Grand Marnier | Prosecco

**Mai Tai** 11  
 Myers's Dark Rum | Triple Sec  
 orgeat syrup | fresh lemon juice

**The Ultimate Don Margarita** 12  
 Don Julio Blanco Tequila  
 Cointreau | sour mix

**Blood Orange Margarita** 10  
 Lunazul Blanco Tequila | Solerno Blood  
 Orange Liqueur | sour mix

**Espresso Martini** 12  
 Stoli Vanil Vodka | freshly brewed espresso  
 Kahlua | Baileys Irish Cream

**Pomegranate Martini** 11  
 Tito's Handmade Vodka  
 Pomegranate Liqueur

**Lemon Drop** 12  
 Arvero Limoncello | Ketel One Citroen  
 Vodka | straight up | sugar rim

**Sparkling Negroni** 12  
 Aperol | Hendrick's Gin | Contratto Rosso  
 Vermouth | Prosecco float

**Jack Rose** 11  
 Laird's Applejack | fresh sour mix | grenadine

WINES BY THE GLASS

Sparkling

N.V. Mionetto Brut Prosecco, Veneto 9  
 N.V. Zonin Brut Prosecco, Veneto | 187mL 12  
 N.V. Albrecht Brut Rosé, France 11

White

2017 Moscato, Stella, Sicily 8  
 2017 Riesling, Clean Slate, Germany 8  
 2017 Albarino, Burgans, Spain 9  
 2017 Pinot Grigio, Piccini, Veneto 8  
 2017 Pinot Grigio, Zenato, Veneto 10  
 2017 Sauvignon Blanc, CK Mondavi, California 8  
 2017 Sauvignon Blanc, Clifford Bay, Marlborough 10  
 2017 Chablis, 'Sainte Claire' J.M. Brocard, Burgundy 12  
 2017 Chardonnay, Guenoc, California 8  
 2017 Chardonnay, 'VR', Kendall-Jackson, California 10  
 2016 Chardonnay, La Crema, Monterey 11  
 2017 Chardonnay, Charles Krug, Napa Valley 12

Blush

2017 White Zinfandel, Canyon Oaks, California 8  
 2017 Rosé, 'St. Andre', Domaine de Figuiere, Provence 9

Red

2017 Pinot Noir, Dom Brunet, France 8  
 2016 Pinot Noir, Rickshaw, California 10  
 2016 Pinot Noir, Four Graces, Willamette Valley 12  
 2016 Syrah, 'Central Coast', Qupe, Santa Barbara County 10  
 2016 Tempranillo, Triton, Spain 9  
 2015 Chianti Classico, Castello di Bossi, Tuscany 11  
 2016 Super Tuscan, Altesino, Tuscany 12  
 2017 Malbec, Nieto, Mendoza 9  
 2017 Merlot, CK Mondavi, California 8  
 2016 Meritage, 'Black Label', Coppola, California 10  
 2016 Cabernet Sauvignon, Avalon, California 8  
 2016 Cabernet Sauvignon, Felino by Paul Hobbs, Mendoza 12  
 2016 Cabernet/Merlot, Chalk Hill, Sonoma Coast 12  
 2015 Zinfandel, Poizin, California 8

★ BEER ★

Draught

	ABV	
Allagash White Ale, Portland, ME	5.1%	6
Bent Water Brewing Co., Lynn, MA	7.3%	8
Blue Moon, Golden, CO	5.4%	6
Coors Light, Golden, CO	4.2%	5
Guinness Stout, Dublin, Ireland	4.2%	7
Harpoon IPA, Boston, MA	5.9%	6
Jack's Abby House Lager, Framingham, MA	5.2%	6
Lagunitas IPA, Marin County, CA	6.2%	6
Samuel Adams Boston Lager, Boston, MA	4.9%	6
Shipyard Monkey Fist IPA, Portland, ME	6.9%	6
Stella Artois, Belgium	5.0%	6
Rotating Local Seasonal Offering		
Rotating Cider		
Featured Beer of the Month		

Bottles and Cans

Amstel Light, Netherlands	3.5%	6
Ballast Point Sculpin, San Diego, CA	7.0%	8
Bud Light, St. Louis, MO	4.2%	5
Budweiser, St. Louis, MO	5.0%	5
Corona, Mexico	4.5%	6
Heineken, Netherlands	5.0%	6
Lord Hobo Boomsauce IPA 16 oz, Woburn, MA	7.8%	9
Magners Irish Cider, Clonmel, Ireland	4.5%	6
Michelob Ultra, St. Louis, MO	4.2%	5
Miller High Life, Milwaukee, WI	4.6%	5
Miller Lite, Milwaukee, WI	4.2%	5
Smithwicks, Dublin, Ireland	4.5%	6

Non-alcoholic

Clausthaler, Germany	0.45%	6
O'Doul's, St. Louis, MO	0.50%	5