

★ APPETIZERS & SOUPS ★

New England Clam Chowder Stockyard's classic recipe	cup 5 bowl 7	Flatbread Pizza prosciutto figs bleu cheese caramelized onions honey OR grilled chicken BBQ sauce applewood-smoked bacon aged cheddar scallions	12
Onion Soup gratinée garlic crouton Swiss mozzarella	cup 5 bowl 7	Steak & Cheese Spring Rolls slow-roasted prime rib caramelized onion aged cheddar chipotle mayo	12
Soup Du Jour Chef's choice prepared daily	cup 4 bowl 6	Rhode Island Calamari lightly fried cherry peppers jalapeño remoulade house-made marinara	13
Pan-Seared Dayboat Scallops spinach salad tangerine beurre blanc	16	Tacos (3) grilled steak or chicken roasted corn salsa avocado aged cheddar sriracha aioli	14
Tuna Tartare* avocado cucumber chili vinaigrette taro chips	15	Boneless Chicken Tenders choice of Buffalo BBQ sweet Thai chili bleu cheese or ranch dressing celery sticks	10
Wicked Shrimp fried shrimp Thai chili mayo	12		
Lump Crab Cake mango & pineapple salsa Old Bay aioli	16		
Prime Rib Sliders (3) thinly sliced melted mozzarella horseradish cream au jus for dipping	14		

★ RAW BAR ★

Jumbo Shrimp Cocktail (4) horseradish cocktail sauce	16	East Coast Oysters (6) fresh & plump mignonette horseradish cocktail sauce	16
Lobster Cocktail fresh cold water Maine lobster tail Old Bay aioli	18	Stockyard Ocean Tower split lobster tail six oysters four jumbo shrimp six Stockyard signature oysters Rockefeller Old Bay aioli horseradish cocktail sauce mignonette	54
Oysters Rockefeller (6) oven-baked creamed spinach hollandaise sauce	16		

★ SALADS ★

Stockyard Boston lettuce roasted beets toasted cashews cherry tomatoes scallions goat cheese honey white balsamic vinaigrette	10	Wedge iceberg lettuce bacon tomato red onion bleu cheese dressing	10
Spinach baby spinach hard-boiled egg bleu cheese red onion bacon cherry tomatoes red wine vinaigrette	10	Caesar crisp romaine homemade caesar dressing garlic crouton aged parmesan cheese	9

★ ENTRÉES ★

Hickory Smoked Baby Back Ribs full rack BBQ sauce maple slaw grilled cornbread steak fries	24	14 oz Bone-in Pork Chop center cut mac and cheese cider-bourbon glaze	24
Stockyard Burger* fresh ground sirloin aged Vermont cheddar add bacon 1 add caramelized onions 1	15	Beef Tournedos* petite tenderloins whipped potato grilled asparagus cabernet demi-glace	26
Prime Sliced Sirloin* wild mushroom risotto roasted cauliflower demi glace	26	Steak Tips* marinated char-grilled tenderloin whipped potato	24
Cajun Chicken Fettuccini pan blackened chicken red peppers baby spinach garlic parmesan sauce	19	Butternut Squash Raviolis fig caramelized onions pecans prosciutto sage cream	19
		Roasted Chicken whipped potatoes sweet peas pan gravy	22

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.

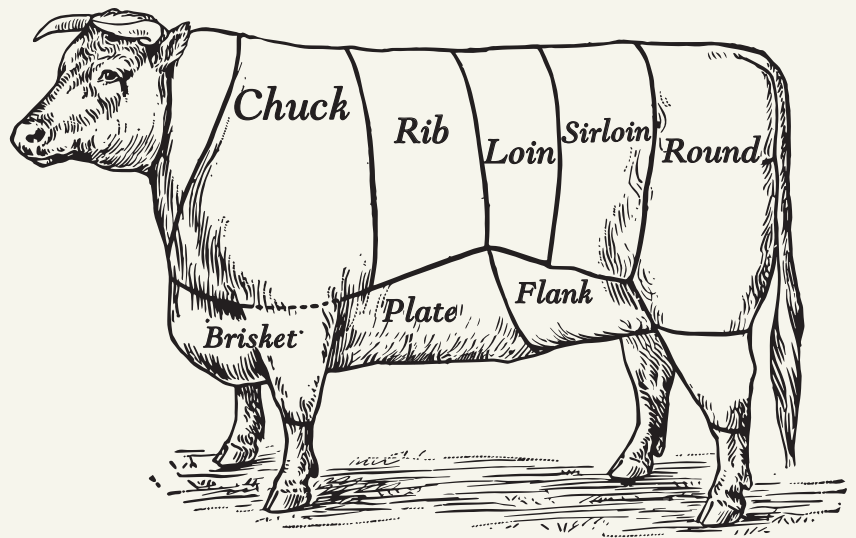
★ FROM THE OCEAN ★

Lobster Roll New England-style fries coleslaw	MKT	Stockyard Shrimp & Scallops butterflied jumbo baked shrimp pan-seared scallops tangerine beurre blanc basmati rice	26
Pan-Roasted Atlantic Salmon parmesan risotto grilled asparagus lemon dill or sweet Thai chili sauce	24	Lobster Ravioli sundried tomatoes shiitake mushrooms sweet basil sherry cream	24
Baked Georges Bank Haddock crab meat basmati rice lobster cream	24	Stockyard Fisherman's Platter beer-battered cod shrimp scallops steak fries maple slaw	MKT
Lobster Pie STOCKYARD CLASSIC oven-baked Maine lobster corn soufflé	MKT	Lobster Fra Diavolo spicy plum tomato sauce fettuccini shaved parmesan garlic bread	30
Pan-Sautéed Atlantic Cod white wine lemon-parsley sauce sautéed kale	24		

★ STEAKS ★

Cattle Selected, Raised, Aged, and Cut Exclusively for Stockyard.

16 oz Aged Prime Rib* slow-roasted in rock salt au jus	32
8 oz Filet Mignon* barrel cut our most tender steak	36
12 oz Prime New York Strip* center cut	38
20 oz Bone-in Ribeye* our most flavorful cut char-grilled	42
16 oz Bone-in Sirloin* 45 day dry-aged	45



Rare seared crust outside, cool deep red center | **Medium-Rare** brown crust outside, warm red center
Medium dark brown crust outside, warm to hot red center, firm | **Medium-Well** dark brown seared crust outside, hot center with thin layer of pink inside
Well Done dark brown seared crust outside, hot center, cooked thoroughly, firm
 upon request all steaks can be prepared cast iron pan-blackened

★ CROWN YOUR STEAK ★

Baked Lobster Tail 14	Caramelized Onions 3	White Truffle Butter 3
Two Jumbo Baked Shrimp 8	Lobster Oscar 16	Great Hill Blue Cheese 3
Sautéed Mushrooms 3	Hollandaise or Béarnaise 2	Cognac Peppercorn Sauce 3

★ SIDES TO SHARE ★

Whipped Potatoes 6	Jumbo Baked Potato 6	Creamed Spinach
Steak Fries 6	Dill Carrots 6	with Applewood-Smoked Bacon 6
Sweet Potato Fries 6	French Green Beans 6	Lobster Mac & Cheese MKT
Roasted Cauliflower 6	Sautéed Spinach 6	Roasted Brussels Sprouts 6
Grilled Asparagus 6	Onion Rings 6	Sautéed Broccoli,
		Garlic & Chili Flakes 6

EXECUTIVE CHEF: BILL BRAMLETT

★ 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, <i>Veneto</i>		9
N.V. Zonin Brut Prosecco, <i>Veneto</i> 187mL		12
N.V. Albrecht Brut Rosé, <i>France</i>		11
White		
2017 Moscato, <i>Stella, Sicily</i>		8
2017 Riesling, <i>Clean Slate, Germany</i>		8
2017 Albarino, <i>Burgans, Spain</i>		9
2017 Pinot Grigio, <i>Piccini, Veneto</i>		8
2017 Pinot Grigio, <i>Zenato, Veneto</i>		10
2017 Sauvignon Blanc, <i>CK Mondavi, California</i>		8
2017 Sauvignon Blanc, <i>Clifford Bay, Marlborough</i>		10
2017 Chablis, 'Sainte Claire' J.M. Brocard, <i>Burgundy</i>		12
2017 Chardonnay, <i>Guenoc, California</i>		8
2017 Chardonnay, 'VR', <i>Kendall-Jackson, California</i>		10
2016 Chardonnay, <i>La Crema, Monterey</i>		11
2017 Chardonnay, <i>Charles Krug, Napa Valley</i>		12
Blush		
2017 White Zinfandel, <i>Canyon Oaks, California</i>		8
2017 Rosé, 'St. Andre', <i>Domaine de Figuiere, Provence</i>		9
Red		
2017 Pinot Noir, <i>Dom Brunet, France</i>		8
2016 Pinot Noir, <i>Rickshaw, California</i>		10
2016 Pinot Noir, <i>Four Graces, Willamette Valley</i>		12
2016 Syrah, 'Central Coast', <i>Qupe, Santa Barbara County</i>		10
2016 Tempranillo, <i>Triton, Spain</i>		9
2015 Chianti Classico, <i>Castello di Bossi, Tuscany</i>		11
2016 Super Tuscan, <i>Altesino, Tuscany</i>		12
2017 Malbec, <i>Nieto, Mendoza</i>		9
2017 Merlot, <i>CK Mondavi, California</i>		8
2016 Meritage, 'Black Label', <i>Coppola, California</i>		10
2016 Cabernet Sauvignon, <i>Avalon, California</i>		8
2016 Cabernet Sauvignon, <i>Felino by Paul Hobbs, Mendoza</i>		12
2016 Cabernet/Merlot, <i>Chalk Hill, Sonoma Coast</i>		12
2015 Zinfandel, <i>Poizin, California</i>		8

★ BEER ★

Draught	<i>ABV</i>	
Allagash White Ale, <i>Portland, ME</i>	5.1%	7
Bent Water Brewing Co., <i>Lynn, MA</i>	7.3%	8
Blue Moon, <i>Golden, CO</i>	5.4%	6
Coors Light, <i>Golden, CO</i>	4.2%	5
Guinness Stout, <i>Dublin, Ireland</i>	4.2%	7
Harpoon IPA, <i>Boston, MA</i>	5.9%	6
Jack's Abby House Lager, <i>Framingham, MA</i>	5.2%	6
Lagunitas IPA, <i>Marin County, CA</i>	6.2%	6
Samuel Adams Boston Lager, <i>Boston, MA</i>	4.9%	6
Shipyard Monkey Fist IPA, <i>Portland, ME</i>	6.9%	6
Stella Artois, <i>Belgium</i>	5.0%	6
Rotating Local Seasonal Offering		
Rotating Cider		
Featured Beer of the Month		
Bottles and Cans		
Amstel Light, <i>Netherlands</i>	3.5%	6
Ballast Point Sculpin, <i>San Diego, CA</i>	7.0%	8
Bud Light, <i>St. Louis, MO</i>	4.2%	5
Budweiser, <i>St. Louis, MO</i>	5.0%	5
Corona, <i>Mexico</i>	4.5%	6
Heineken, <i>Netherlands</i>	5.0%	6
Lord Hobo Boomsauce IPA 16 oz, <i>Woburn, MA</i>	7.8%	9
Magners Irish Cider, <i>Clonmel, Ireland</i>	4.5%	6
Michelob Ultra, <i>St. Louis, MO</i>	4.2%	5
Miller High Life, <i>Milwaukee, WI</i>	4.6%	5
Miller Lite, <i>Milwaukee, WI</i>	4.2%	5
Smithwicks, <i>Dublin, Ireland</i>	4.5%	6
Non-alcoholic		
Clausthaler, <i>Germany</i>	0.45%	6
O'Doul's, <i>St. Louis, MO</i>	0.50%	5