



## APPETIZERS

<b>Italian Sausage Flatbread</b>	14
italian sausage   house marinara mozzarella parmesan   sweet basil	
<b>Cheeseburger Sliders (3)</b>	12
fresh ground sirloin   aged vermont cheddar   pickles   steak sauce mayo	
<b>Tuna Tartare*</b>	15
fried rice noodles   avocado   cucumber chili vinaigrette   taro chips	
<b>Lump Crab Cake</b>	16
mango pineapple salsa   tartar sauce	
<b>Rhode Island Calamari</b>	14
lightly fried   cherry peppers   tartar sauce   house-made marinara	
<b>Steak &amp; Cheese Spring Rolls</b>	15
caramelized onions   aged cheddar chipotle mayo	
<b>Crispy Chicken Tenders</b>	12
choice of buffalo sauce or sweet thai chili	

## FROM THE OCEAN

<b>East Coast Oysters</b>	16
fresh & plump   mignonette horseradish   cocktail sauce	
<b>Jumbo Shrimp Cocktail</b>	16
horseradish   cocktail sauce	
<b>Oysters Boom</b>	16
oven baked   applewood smoked bacon   cream spinach   chipotle aioli	

## SOUPS

<b>New England Clam Chowder</b>	cup 6	bowl 8
<b>French Onion Soup</b>	gratinée   garlic crouton   swiss mozzarella	
	cup 6	bowl 8
<b>Soup Du Jour</b>	cup 6	bowl 8

## SALADS

<b>Caesar</b>	10
crisp romaine   homemade caesar dressing   garlic crouton   aged parmesan cheese	
<b>Wedge Salad</b>	11
iceberg lettuce   applewood smoked bacon   tomato   red onion   blue cheese dressing	
<b>Stockyard Salad</b>	11
boston lettuce   roasted beets   toasted cashew   cherry tomatoes   scallions goat cheese   honey-white balsamic	

## Crown Your Salad

grilled chicken	6
grilled tenderloin	10
steak tips	12
lobster	mkt. price
grilled salmon	12

# STOCKYARD U.S.D.A. STEAKS & CHOPS

**12 oz. Prime NY Strip 42**  
aged 42 days | center-cut  
king of all steaks

**8 oz. Filet Mignon 40**  
barrel cut | our most  
tender steak

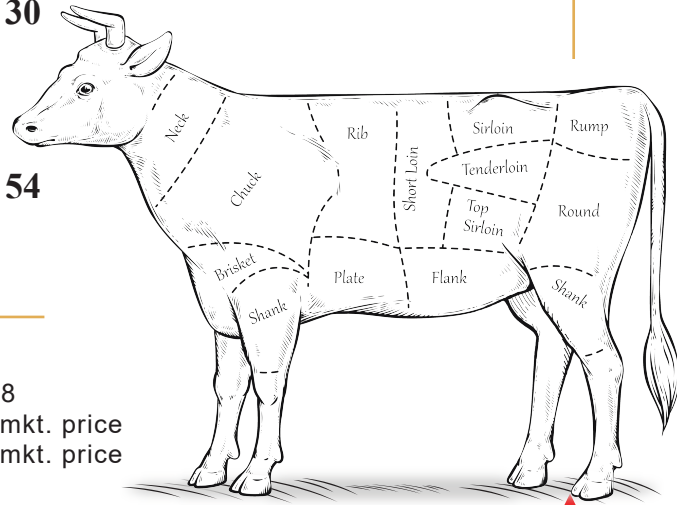
**14 oz Niman Ranch 30**  
**Bone-In Pork Chop**  
mac n cheese | cider  
bourbon glaze

**20 oz. Bone-In Ribeye 54**  
aged 42-days | our most  
flavorful cut

### Crown Your Steak

béarnaise 3  
caramelized onions  
great hill blue cheese  
sautéed mushrooms  
cognac peppercorn sauce

two jump baked shrimp 8  
sautéed lobster  
lobster oscar  
mkt. price  
mkt. price



## ENTRÉES

<b>Beef Tournedos</b>	26	<b>Fresh Pan-Roasted Salmon</b>	24
petit tenderloins   whipped potato grilled asparagus   demi-glaze		parmesan risotto   grilled asparagus   lemon dill or sweet thai chili sauce	
<b>Lobster Pie</b>	mkt. price	<b>Cajun Chicken Fettuccini</b>	19
oven baked maine lobster   lobster cream sauce   ritz cracker crumb corn souffle		cast iron blackened   roasted red peppers   baby spinach garlic parmesan sauce	
<b>Lobster Mac N Cheese</b>	mkt. price	<b>Steak Tips</b>	24
maine lobster   cavatappi   lobster cream sauce   parmesan & cheddar toasted panko bread crumbs		char-grilled marinated tenderloin whipped potato   teriyaki glaze	
<b>Chicken Francese</b>	20	<b>Hickory-Smoked Baby</b>	28
pan-sautéed   white wine lemon parsley sauce   basmati rice		<b>Back Ribs</b>	
<b>Lobster Ravioli</b>	mkt. price	<b>Roasted Statler</b>	25
sun-dried tomatoes   shiitake mushrooms   sherry cream   sweet basil		<b>Chicken Breast</b>	
		air-chilled chicken   whipped potatoes   green beans   pan-jus	

## & MORE

<b>Stockyard Burger</b>	15	<b>Cheeseburger Club</b>	15
fresh ground sirloin   aged vermont cheddar   lettuce tomato   fries   pickle spear		ground fresh sirloin applewood smoked bacon lettuce   tomato   mayonnaise aged vermont cheddar   fries	
<b>Crown Your Burger 2</b>		<b>Chicken Club</b>	13
applewood smoked bacon caramelized onions   sautéed mushrooms		sliced chicken breast smoked applewood bacon lettuce   tomato   mayonnaise fries	
<b>Salmon Burger</b>	14	<b>Crispy Chicken</b>	13
made fresh daily   mixed green salad   tartar sauce		<b>Sandwich</b>	
<b>Filet Mignon Club</b>	17	applewood smoked bacon swiss   lettuce   tomato ranch dressing   fries	
grilled tenderloin   tomato applewood smoked bacon stockyard steak sauce		<b>Tacos (3)</b>	14
<b>Lobster Roll</b>	mkt. price	grilled steak or chicken roasted corn   salsa   avocado aged vermont cheddar sriracha aioli	
new-england style   lemon basil aioli   fries			

## SIDES TO SHARE

Any Selection 6

Mac & Cheese | Sweet Potato Fries | Onion Rings | French Fries | French Green Beans | Whipped Potatoes | Grilled Asparagus  
Sautéed Spinach | Creamed Spinach with Applewood Smoked Bacon | Sautéed Broccoli, Garlic & Chili Flakes

Baked Potato (with any toppings below)

butter | chives | sour cream | applewood smoked bacon

**\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. IF YOU HAVE A FOOD ALLERGY, PLEASE SPEAK TO THE CHEF, A MANAGER OR YOUR SERVER**

**EXECUTIVE CHEF BILL BRAMLETT**