



APPETIZERS

- Italian Sausage Flatbread** 14
italian sausage | house marinara
mozzarella parmesan | sweet basil
- Cheeseburger Sliders (3)** 12
fresh ground sirloin | aged vermont
cheddar | pickles | steak sauce mayo
- Tuna Tartare*** 16
fried rice noodles | avocado | cucumber
chili vinaigrette | taro chips
- Lump Crab Cake** 18
mango pineapple salsa | tartar sauce
- Rhode Island Calamari** 15
lightly fried | cherry peppers
tartar sauce | house-made marinara
- Pan-Seared Dayboat Scallops** 18
spinach salad | tangerine beurre blanc
- Wicked Shrimp** 15
lightly fried shrimp | thai chili mayo
- Steak & Cheese Spring Rolls** 15
caramelized onions | aged cheddar
- Crispy Chicken Tenders** 12
choice of buffalo sauce or sweet thai chili

FROM THE OCEAN

- East Coast Oysters** 18
fresh & plump | mignonette
horseradish | cocktail sauce
- Jumbo Shrimp Cocktail** 18
horseradish | cocktail sauce
- Oysters Boom** 18
oven baked | applewood smoked
bacon | cream spinach | chipotle aioli
- Ocean Tower** mkt price
6 fresh shucked east coast oysters
4 jumbo shrimp cocktail
6 oysters boom | c & k lobster cocktail

SALADS

- Caesar 10**
crisp romaine | homemade caesar dressing
garlic crouton | aged parmesan cheese
- Wedge Salad 11**
iceberg lettuce | applewood smoked bacon
tomato | red onion | blue cheese dressing
- Stockyard Salad 11**
boston lettuce | roasted beets | toasted cashew
cherry tomatoes | scallions goat cheese
honey-white balsamic
- Summer Shrimp Salad 18**
bibb lettuce | diced cucumbers | shredded carrots
scallions | cashews | thai chili vinaigrette
crispy rice noodles

SOUPS

- New England Clam Chowder**
cup 6 bowl 8
- French Onion Soup**
gratinée | garlic crouton
swiss | mozzarella
cup 6 bowl 8

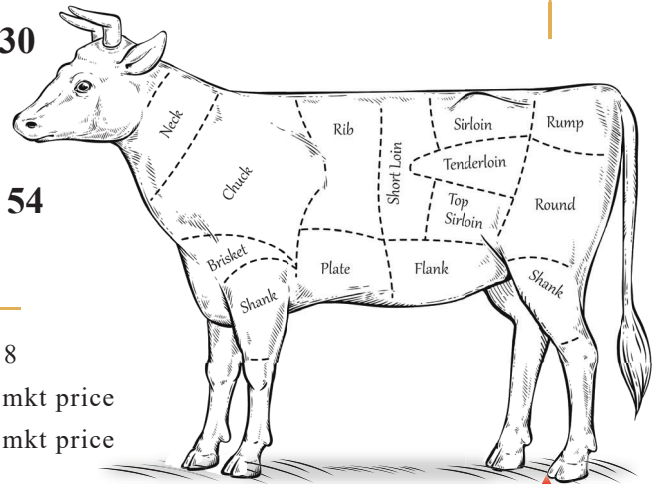
Crown Your Salad

- grilled chicken** 8
- grilled tenderloin** 12
- steak tips** 12
- lobster** mkt price
- grilled salmon** 14

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

All of our steaks and chops are prepared in 1800° broiler with a charred crust.

- 12 oz. Prime NY Strip** 46
king of all steaks
aged 42 days | center-cut
- 8 oz. Filet Mignon** 44
our most tender steak
barrel cut
- 14 oz Niman Ranch** 30
Bone-In Pork Chop
mac n cheese
cider bourbon glaze
- 20 oz. Bone-In Ribeye** 54
our most flavorful cut
aged 42-days



Crown Your Steak

- béarnaise** 3
- caramelized onions**
- great hill blue cheese**
- sautéed mushrooms**
- cognac peppercorn sauce**
- two jumbo baked shrimp** 8
- sautéed lobster** mkt price
- lobster oscar** mkt price

ENTRÉES

- Beef Tournedos 28**
petité tenderloins | whipped potato
grilled asparagus | demi-glaze
- Lobster Pie mkt price**
oven baked maine lobster
lobster cream sauce
ritz cracker crumb | corn souffle
- Lobster Mac N Cheese mkt price**
maine lobster | cavatappi
lobster cream sauce
parmesan & cheddar
toasted panko bread crumbs
- Lobster Ravioli mkt price**
sun-dried tomatoes
shiitake mushrooms
sherry cream | sweet basil
- Shrimp & Scallops 30**
butterflied jumbo baked shrimp
pan - seared dayboat scallops
tangerine beurre blanc | basmati rice
- Fresh Pan-Roasted Salmon 26**
parmesan risotto | grilled asparagus
lemon dill or sweet thai chili sauce
- Cajun Chicken Fettuccini 22**
cast iron blackened
roasted red peppers | baby spinach
garlic parmesan sauce
- Steak Tips 26**
char-grilled marinated tenderloin
whipped potato | teriyaki glaze
- Hickory-Smoked Baby Back Ribs 30**
BBQ sauce | maple slaw | cornbread | fries
- Roasted Statler Chicken Breast 26**
air-chilled chicken | whipped potatoes
green beans | pan-jus
- Chicken Francese 22**
pan-sautéed | white wine
lemon parsley sauce | basmati rice

& MORE

- Stockyard Burger** 16
fresh ground sirloin
aged vermont cheddar
lettuce | tomato | fries
pickle spear
- Crown Your Burger 2**
applewood smoked bacon
caramelized onions
sautéed mushrooms
- Salmon Burger** 16
made fresh daily
mixed green salad | tartar sauce
- Filet Mignon Club** 18
grilled tenderloin | tomato
applewood smoked bacon
stockyard steak sauce
- Lobster Roll** mkt price
new-england style
lemon basil aioli | fries
- Cheeseburger Club** 16
ground fresh sirloin
applewood smoked bacon
lettuce | tomato | mayonnaise
aged vermont cheddar | fries
- Chicken Club** 14
sliced chicken breast
smoked applewood bacon
lettuce | tomato | mayonnaise
fries
- Crispy Chicken Sandwich** 14
applewood smoked bacon
swiss | lettuce | tomato
ranch dressing | fries
- Tacos (3)** 14
grilled steak or chicken
roasted corn | salsa | avocado
aged vermont cheddar
sriracha aioli

SIDES TO SHARE

Any Selection 8

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

★ SANGRIA ★

Stockyard Sangria 13
 Don Q Limon Rum | red wine | Stoli Razberi
 Vodka | crème de peche | Sprite | sour mix |
 fresh fruit

White Sangria 13
 Don Q Limon Rum | white wine | Stoli Razberi
 Vodka | crème de peche | Sprite | sour mix |
 fresh fruit

STOCKYARD COCKTAIL CLASSICS

Stockyard Manhattan 13
 Maker's Mark Bourbon | Contratto Rosso
 Vermouth

Stockyard Continental 12
 Elderflower Liqueur | Aperol | Prosecco

Al Capone Cocktail 13
 Templeton Rye | Grand Marnier | Prosecco

Mai Tai 12
 Myers's Dark Rum | triple sec | orgeat syrup |
 fresh lemon juice

The Ultimate Spicy Margarita 11
 Jalapéno infused Lunazul Tequila |
 Combier L'Orange | fresh squeezed lime juice

Blood Orange Margarita 11
 Lunazul Blanco Tequila | Blood Orange
 Liqueur | sour mix

Espresso Martini 12
 Stoli Vanilla Vodka | freshly brewed espresso |
 Espresso Liqueur | Irish Cream

Pomegranate Martini 12
 Tito's Handmade Vodka | Pomegranate liqueur

Blushing Greyhound 12
 Tito's Handmade Vodka | freshly squeezed pink
 grapefruit

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

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

WINES BY THE GLASS

Sparkling

N.V. Zardetto, 'Private Cuvee', Prosecco, Veneto 10
 N.V. Zonin Brut Prosecco, Veneto | 187mL 12
 NV Rose Brut, 'Col de Salici', Antinori, Veneto 12

White

2020 Moscato, Stella Sicily 9
 2020 Riesling, Clean Slate, Germany 9
 2019 Albariño, Burgans, Spain 10
 2019 Pinot Grigio, Piccini, Veneto 9
 2020 Pinot Grigio, Zenato, Veneto 10
 2019 Sauvignon Blanc, CK Mondavi, California 9
 2020 Sauvignon Blanc, Frenzy, Marlborough 10
 2019 Chablis, 'Sainte Claire' J.M. Brocard, Burgundy 15
 2019 Chardonnay, Guenoc, California 9
 2019 Chardonnay, 'VR', Kendall-Jackson, California 10
 2019 Chardonnay, La Crema, Monterey 11
 2019 Chardonnay, Charles Krug, Napa Valley 12

Blush

2020 White Zinfandel, Canyon Oaks, California 9
 2020 Rosé, Domaine de Figuiere, Provence 10

Red

2019 Pinot Noir, Dom Brunet, France 9
 2019 Pinot Noir, Rickshaw, California 10
 2019 Pinot Noir, Averaen, Willamette Valley 13
 2017 Chianti Classico, Castello di Bossi, Tuscany 12
 2019 Super Tuscan, Altesino, Tuscany 12
 2020 Malbec, Nieto, Mendoza 10
 2019 Merlot, CK Mondavi, California 9
 2017 Cabernet/Merlot, Chalk Hill, Sonoma Coast 12
 2018 Claret, 'Black Label', Coppola, California 10
 2019 Cabernet Sauvignon, Avalon, California 9
 2019 Cabernet Sauvignon, Requiem, Columbia valley 13
 2017 Zinfandel, Shooting Star, California 9

★ BEER ★

Draught

Allagash White Ale, Portland, ME 7.5
 Blue Moon, Golden, CO 6.5
 Bent Water Premium Lager, Lynn, MA 7.5
 Coors Light, Golden, CO 5.5
 Guinness Stout, Dublin, Ireland 8
 Harpoon IPA, Boston, MA 6.5
 Jack's Abby House Lager, Framingham, MA 6.5
 Lagunitas IPA, Marin County, CA 6.5
 Samuel Adams Boston Lager, Boston, MA 6.5
 Shipyard Monkey Fist IPA, Portland, ME 6.5
 Stella Artois, Belgium 6.5
 Rotating Local Seasonal Offering
 Rotating Cider
 Featured Beed of the Month

Bottles and Cans

Amstel Light, Netherlands 6
 Ballast Point Sculpin, San Diego, CA 8
 Bent Water Brewing Thunder Funk IPA 16oz., Lynn, MA 8.5
 Bud Light, St. Louis, MO 5.5
 Budweiser, St. Louis, MO 5.5
 Corona, Mexico 6
 Heineken, Netherlands 6
 Lord Hobo Boomsauce IPA 16oz., Woburn, MA 9
 Magners Irish Cider, Clonmel, Ireland 6
 Michelob Ultra, St. Louis, MO 5.5
 Miller High Life, Milwaukee, WI 5.5
 Miller Lite, Milwaukee, WI 5.5
 Smithwick's, Dublin, Ireland 6

Non-alcoholic

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